



Brunch Menu - October 2025

First Course:

Mixed Mountain Salad,

Belgian Endives, Radicchio, Arugula, Baby Romaine, Walnuts, Celery Root, Pears and Oranges, Dijon Vinaigrette

or

Fire Roasted Tomato Gazpacho, Crème Fraîche, Parmesan Crisp

or

Beet Carpaccio,

Toasted Walnuts, Mixed Greens, Champagne Vinaigrette

or

**Cheese Plate of Triple Cream Brie, Thomasville Tomme and Sandy Creek Goat Cheese,
Marcona Almonds, Pickles, Cherry Tomatoes, Apricot Habanero Jam, Olive Tapenade, Crostini**

Main Course:

Palatschinken (Austrian Crêpe),

Strawberry Cream Cheese Filling, Whipped Cream, Poached Egg and Sausage

or

Newman's Shrimp and Grits,

Seasonal Vegetables, Romesco Sauce

or

Crab Cake and Fried Green Tomato Benedict (1 of each),

Poached Eggs, English Muffin, Seasonal Vegetables, Home Fries, Hollandaise Sauce

or

Pork Rib Eye Milanese,

Asparagus, Home Fries, Spring Salad, Shaved Parmesan

or

Country Benedict,

Poached Eggs, Country Cut Ham, English Muffin, Seasonal Vegetables, Home Fries, Peppered Gravy

or

Curried Butternut Squash,

Carolina Gold Rice, Garden Vegetables

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts),

Homemade Vanilla Ice Cream, Whipped Cream

or

Tres Leches Tiramisu,

Toasted Merengue, Macaron

or

Chocolate Crèmeux (Gluten Free),

Fresh Berries, Almond Biscotti, Whipped Cream

or

Affogato,

Homemade Vanilla Ice Cream, Shot of Espresso, Hazelnut Pirouline Wafer, Whipped Cream