



Brunch Menu - November 2025

First Course:

Mixed Mountain Salad,

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

or

French Onion Soup, Sourdough Bread, Gruyere and Parmesan Cheese

or

N.C. Bluepoint Oysters on the Half Shell,

Mignonette and Cocktail Sauce

or

Cheese Plate of Triple Cream Brie, Thomasville Tomme and Farmers Goat Cheese,

Marcona Almonds, Pickles, Cherry Tomatoes, Peach 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

French Dip Sliders (shaved Beef Tenderloin),

Caramelized Onions, Pecorino Romano, Side Salad, Au Jus, Horseradish Aioli, Homemade Curly Fries

or

Pork Rib Eye Milanese,

Seasonal Vegetables, Homemade Curly Fries, Spring Salad, Shaved Parmesan

or

Country Benedict,

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

or

Pan Seared Mountain Trout Almondine,

Seasonal Vegetables, Homemade Curly Fries, Lemon Butter Cream

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