



Brunch Menu - February 2026

First Course:

Grilled Marinated Belgian Endive Salad,

Spring Mix, Poached Pears, Candied Pecans, Honey Balsamic Pearls, Feta, Balsamic Vinaigrette

or

Roasted Butternut Squash and Ginger Soup,

Pumpkin Seed Oil, Roasted Pumpkin Seeds, Crème Fraîche

or

Cheese Plate of Triple Cream Brie, Hickory Grove and Manchego,

Marcona Almonds, Pickles, Cherry Tomatoes, Peach Habanero Jam, Olive Tapenade, Crostini

or

Golden Beet Carpaccio,

Walnuts, Goat Cheese, Arugula, Orange Champagne Vinaigrette

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 Tomato Benedict (1 of each),**

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

or

Pork Rib Eye Milanese,

Seasonal Vegetables, Home Fries, Spring Salad, Shaved Parmesan

or

Country Benedict,

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

or

Pan Seared Mountain Trout Almondine,

Seasonal Vegetables, Home Fries, Lemon Butter Cream

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts),

Homemade Vanilla Ice Cream, Whipped Cream

or

Chocolate Decadence Cake, Whipped Cream

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