



Brunch Menu - April 2026

First Course:

Romaine Caesar Salad,

Herbed Brioche Croutons, shaved Parmesan, Silano White Anchovy

or

Fire Roasted Tomato Bisque,

Crème Fraîche, Parmesan Crisp

or

Cheese Plate of Eiffel Cream Brie, Thomasville Tomme and Dubliner,

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

or

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

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts),

Homemade Vanilla Ice Cream, Whipped Cream

or

Strawberry Cheesecake Tiramisu, Almond Biscotti Crumble

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