



## *Brunch Menu - May 2026*

### *First Course:*

#### **Romaine Caesar Salad,**

Herbed Brioche Croutons, shaved Parmesan, Silano White Anchovy

*or*

#### **Wild Ramp and Potato Soup,**

Crème Fraîche, Chives

*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*

**Fresh Berry Cobbler,** Homemade Local Strawberry Ice Cream, Strawberry Compote, Crema Romanoff

*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