



Brunch Menu - June 2026

First Course:

Romaine Caesar Salad,

Herbed Brioche Croutons, shaved Parmesan, Silano White Anchovy

or

Chilled Fire Roasted Tomato Bisque,

Crème Fraîche, Parmesan Crisp

or

Cheese Plate of Belton Farm's Sage Derby, Triple Cream Brie and Hornbacher,
Cherry Tomatoes, Hot Peach Jam, Toasted Almonds, Figs, 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 Tomato Benedict (1 of each),

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

or

Grilled Pork Chop Rib Eye,

Seasonal Vegetables, Home Fries, Mushroom Gravy

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

Pavlova, Toasted Meringue, Homemade Local Strawberry Ice Cream, Fresh Berries, 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