



## *Brunch Menu - July 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 Looking Glass Dutch Gouda, Triple Cream Brie and Hornbacher,**

Cherry Tomatoes, Marcona Almonds, Figs,

Jumpin' Frog Jam (Jalapeño, Fig, Raspberry, Orange, Ginger), 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*

**Local Peach Cobbler,**

Homemade Vanilla Ice Cream, 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