



Brunch Menu - September 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

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 Summer Salad,

Sauteed Shrimp, Mozzarella Balls, Watermelon Radish, Roasted Peppers, Grilled Corn, Squash, Cucumbers, Cherry Tomatoes, Carrots, Fennel, Avocado Dijon Vinaigrette

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

Homemade Vanilla Ice Cream,

Peach Compote, Toasted Merengue, 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