Newman's
RESTAURANT
THE ORCHARD INN
Saluda, NC

Brunch Menu - November 2026

First Course:

Marinated Kale Salad,
Feta Cheese, Pecans, Roasted Butternut Squash, Grilled Belgium Endive, Craisins, Maple Bourbon Vinaigrette
or
Butternut Squash Soup,
Toasted Pumpkin Seeds, Crème Fraîche, Pumpkin Seed Oil, Chives
or
Cheese Plate of Wooly Magnolia Dutch Gouda, Triple Cream Brie and Hornbacher,
Cherry Tomatoes, Marcona Almonds, Dates, Jumpin' F.R.O.G. Jam (Jalapeño, Fig, Raspberry, Orange, Ginger), Olive Tapenade, Crostini
or
Golden Beet Carpaccio,
Toasted Walnuts, Herbed 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,**
Carolina Blue Grits, Poached Egg, 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
Warm White Chocolate Bread Pudding,
Homemade Pumpkin Ice Cream, Whipped Cream
or
Chocolate Crémeux (Gluten Free),
Fresh Berries, Almond Biscotti, Whipped Cream
or
Affogato,
Homemade Vanilla Ice Cream, Shot of Espresso, Hazelnut Pirouline Wafer, Whipped Cream