

CUISINE BRUNCH MENU

REGIONAL FAVORITES INSPIRED BY EUROPEAN ROOTS



*FARMHOUSE FRITTATAS

CHOOSE ANY 2 OF OUR CRUSTLESS QUICHE MADE WITH FRESH EGGS,
CREAM AND FLAVORFUL INGREDIENTS

LORRAINE ~ VIRGINIA PIT HAM, W/ CHEDDAR & MONTEREY JACK CHEESE

WINE COUNTRY ~ APPLE, CARAMELIZED RED ONIONS, AND CREAMY BRIE CHEESE

PROVENÇALE ~ TOMATO, ZUCCHINI, AND BELL PEPPERS W/ GARLIC, THYME
ROSEMARY, OREGANO, BASIL, BAY LEAF, AND OTHER HERBS.

SAVORY MUSHROOM ~ W/ FONTINA, GRUYERE AND GOUDA CHEESE

SHRIMP FLORENTINE ~ PERFECTLY SEASONED SHRIMP BLENDED W/ SPINACH & CHEESE

SMOKED BEEF BRISKET W/ CREAMY SOUTHERN GRITS

OR

*SMOKED SALMON

W/ TOASTED MINI BAGELS, RED ONION & CAPERS, AND A CREAMY DILL SPREAD

HOMESTYLE HASH BROWN POTATOES W/ BRAISED ONIONS & PEPPERS

APPLEWOOD BACON OR COUNTRY SAUSAGE LINKS

CHOICE OF BELGIAN STYLE WAFFLES

W/ FRESH STRAWBERRIES, CHOCOLATE CHIPS, & WHIPPED CREAM

OR

CINNAMON SUGAR FRENCH TOAST W/ MAPLE SYRUP

ASSORTED YOGURT, GRANOLA & FRESH FRUIT PARFAITS



*These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs can increase the risk of foodborne illness.