

## Fall & Winter Menu Ideas

*sourced locally & everything is house made*

### Brunch Options

#### Hors d'oeuvres

- Wood fired bread / toasted black peppercorn & honey butter / blackberry jam
- Wood fired bread / rabbit patte / pickled red onion / sprouts
- Stuffed pompedue / goat cheese / red wine poached figs
- House yogurt / granola / elderberry honey
- Deviled duck eggs / chow chow
- Mini croissant french toast
- Local charcuterie board
- Apple pie pate a choux

#### Salad

- Mixed greens / crunchy sprouts / radish / toasted sunflower seeds / charred lemon vinaigrette
- Baby kale / fresh fennel / grilled apple / muscadine grapes / spiced pecan / creamy dill dressing
- Frisee / warm lentils / confit duck / goat cheese / raspberry vinaigrette
- Frisee / roasted beets / yogurt / micro greens

#### Mains

- Buckwheat crepe / oyster mushrooms / shiso / smashed fingerling potatoes
- Corned beef hash / sour kraut / potato / sunny side egg / green onion
- Squash frittata / roasted shallots / feta / fresh herbs
- Quiche / roasted vegetable / bacon / smoked gouda
- Local teres major / hollandaise / eggs to order
- Nashville hot chicken waffles / maple syrup
- Sweet potato chorizo hash / sunny side egg