

Sample Sunday Lunch Specials

11/01/09

Lamb Chorizo Gravy

Katahdin lamb from Gum Creek Farms over buttermilk
bacon biscuit and scrambled eggs.

Grilled Scallops-n-Grits

Kamado-grilled diver scallops with BBQ veal demi glace over
creamy, stone-ground white grits.

Duck Confit Crepes

Duck sautéed with shallots, thyme and red wine-
macerated blueberries in an herb crepe with two poached eggs.

Savory Herbed French Toast

Made with artisan Challah bread and topped
with poached eggs, hollandaise sauce and Neuske's applewood smoked bacon.

Breakfast Brisket

Slow Kamado-cooked beef brisket tossed in BBQ veal demi glace
with collard greens, stone-ground grits and garlic Texas toast.

Pappa Max

Hot smoked fresh Kipperred Salmon with an artisan bagel,
chive cheese, fresh tomato, red onion and capers.

Organic Pure Bliss Granola

Fresh yogurt mixed with local honey with fresh fruit.