



**New South Culinary Week
\$25 Prix Fixe Brunch Menu**

First Course

Choice of:

Lobster Mango Ceviche

Fresh Mango, Cucumbers, Red Onion, Tomatoes, Cilantro, Fresh Lime Juice. Served with House Made Tortilla Wedges.

Watermelon Salad

Baby arugula, shaved cucumbers, red onions, sweet orange tomatoes, kalamata olives, feta cheese and balsamic glaze.

Baby Arugula Salad

Candied Walnuts, Granny Smith Apples, Dried Cranberries, Gorgonzola, Caramelized Shallots, Lemon Shallot Vinaigrette

Second Course

Choice of:

Schnitzel & Waffle

Signature Crispy Chicken, Belgium Waffle, House Sage Infused Sausage Gravy, Syrup

Smoked Pork Hash

Cheesy Country Potatoes, Savory Pulled Pork, Bell Peppers, Onions, Mushrooms, Poached Eggs, 4-Cheese Blend, Hollandaise

Smoked Salmon Benedict

Toasted English Muffin, Smoked Salmon, Herb Aioli, Poached Eggs, Sweet-Chili Cucumber Salad & House Hollandaise

Herbivore Browns

Cheesy Country Potatoes Topped with Seasonal Vegetables, sautéed in Chablis & Garlic

Third Course

Choice of:

Lemon Layer Cake
Chocolate Mousse Cake
Cookie Dough Cannoli