

BRUNCH 2018 Event Menus

All prices will have 10% tax and 20% gratuity added \*\*Menu is subject to seasonal changes\*\*

***$30 per person. 2-course Family Style Brunch:***

***Appetizers***

- SMOKED BABY BEETS | grapefruit | fennel | DCH ricotta |

pistachio | raspberry vinaigrette GF,V

- DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

- seasonal, local fruit mix GF, V

***Entrees***

- baked brioche french toast | seasonal fruit compote | warm sorghum syrup V

- house organic egg scrambles

DCH chipotle lamb sausage | cubanelle peppers | caramelized onions GF

***or*** sautéed shiitake mushrooms | kale | goat cheese GF, V

- smoked chicken breast | crispy potatoes | scallion aioli

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV **or**

NAvel ORANGE cake

blueberry tomatillo jam | whipped goat cheeseGF, V

***$40 per person. 2-course Family Style Brunch:***

***Appetizers***

- SMOKED BABY BEETS | grapefruit | fennel | DCH ricotta |

pistachio | raspberry vinaigrette GF,V

- artisan cheese plate | quince paste| cherry drop peppers |

smoked nuts | whole grain toast V

- DCH cherry wood smoked bacon GF

***Entrees***

- Gingerbread Baked french toast | egg nog sauce | brandied cherries | unsalted butter V

- ROASTED pork carnitas soft tacos | warm corn tortilla |

broccoli cabbage slaw | organic cage free eggs | DCH hot sauce

- crispy old bay gulf shrimp | scallion aioli | cheddar grits

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV **or**

NAvel ORANGE cake

blueberry tomatillo jam | whipped goat cheeseGF, V

GF=gluten V=Vegetarian VG=Vegan