

BRUNCH 2019 PARTY MENUS

\*\*Menu is subject to seasonal changes/pERSONaLIZED substitutions are possible\*\*

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

***Appetizers***

 Local shoot salad | kohlrabi | fennel | almonds |

pickled apples | ginger sorghum dressing GF VG

DCH Smoked turkey & cheddar Fritters | sweet & spicy cranberry jam GF

***Entrees***

 baked brioche french toast | DCH blackberry jam | unsalted butter V

 house organic egg scrambles (choose toppings)

DCH chipotle lamb sausage | roasted cubanelle peppers | caramelized onions GF

***or*** shiitake mushroom | kale | roasted broccoli GF V

smoked chicken breast | peach jam GF

***Sides***

sweet potato hash | caramelized onions | smoked paprika V

stone ground cheddar grits GF V

***$45 per person. 2-course Family Style Brunch:***

***Appetizers***

Local shoot salad | kohlrabi | fennel | almonds |

pickled apples | ginger sorghum dressing GF VG

 artisan cheese plate | quince paste| DCH pickles | smoked nuts | toast V

DCH Smoked turkey & cheddar Fritters | sweet & spicy cranberry jam GF

***Entrees***

 Paw Paw Baked BRIOCHE french toast | paw paw curd | raspberries | unsalted butter V

Chorizo Sausage soft tacos | warm corn tortilla |

queso fresca | DCH banana pepper hot sauce GF

crispy old bay gulf shrimp | DCH cocktail sauce

***Sides***

Heirloom potato home fries | caramelized onions & peppers GF VG

DCH cherry wood smoked bacon GF

***Add dessert to your menu for $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

‘AB&J’ | smoked almond butter | concord grape jam | olive oil honey cake | mint GF

GF=gluten V=Vegetarian VG=Vegan

VEGAN TOFU SCRAMBLE

tofu scramble ‘eggs’ |

baby arugula & chickpea salad | heirloom potato home fries |

grilled tomatillo salsa VG

(THIS VEGAN ENTRÉE CAN BE SUBBED INTO THESE MENUS FOR $2/PERSON EXTRA)