

Pastries Basket

Butter Croissant ~ Scones ~ N'Orleans King's Pastry
Fresh creamery butter & jam

First Course Selections

Oysters on the ½

'5' fresh oysters shucked to order & served with fresh lemon wedge
traditional cocktail sauce & mignonette

Oyster's Andrew

Freshly shucked oysters topped with fresh baby spinach, béarnaise, & a sprinkling of
crisp bread crumbs ~ then flash broiled to poach the oyster
finished with bourbon infused caviar

Roasted Tricolored Cauliflower

Orange, green, & purple florets of cauliflower ~ oven roasted served atop a puree of charcoal grilled
eggplant blended with organic cashew butter ~ *finished with a pickle of spring ramps*

Traditional Shrimp Cocktail

Crisply steamed in ale & Old Bay. . served with traditional cocktail sauce & fresh lemon

Smokin' Seafood Sampler

Thinly sliced Norwegian 'cold' method smoked salmon ~ smoked trout
& smoked peppered mackerel
served with cucumber salad & horseradish cream

Anjou Pear 'Savory' Sing the Bleus

Fresh ripe pear sliced and fanned with a smathering of beautiful **Gorgonzola Bleu** crumbles- a
bouquet of baby greens tossed in organic bleu cheese vinaigrette
finished w/ house honey roasted walnuts & dried cranberries

Filet Carpaccio

Paper thin sliced of grass fed filet mignon ~ served with shaved Locatelli cheese
Caper berries and a bouquet of fresh greens tossed in a French vinaigrette

Baby Roasted Beet Salad

Baby ruby red sugar beets & golden beets ~ slow roasted for natural sweetness
With baby greens tossed in a fresh citrus vinaigrette & French Chèvre disc
Drizzled with pomegranate syrup

Grilled Bacon wrapped Mejoole Dates

Beautiful Mejoole dates wrapped in lean Applewood smoked bacon
~ stuffed with French Chevre, and grilled over the charcoal grill

Rainbow Trout Fillet

Pan broiled fillet~ drizzled with a lemon Parsley compound butter sauce served with pan fried fingerlings & Salad Niçoise of baby green beans, hard cooked egg,

Rum Spiked French Toast - two ways

Our own special recipe with cinnamon & nutmeg. . oh, yes, and a hint of rum delicious egg batter with pan browned imported French ham and **maple syrup**

OR

Topped this special recipe French Toast recipe
With a fresh **Strawberries** sauté & whipped or sour cream
Served with Freeland Farms homemade sausage

Vegetables Galore

Roasted sweet bell peppers served with zucchini & tomato infused grits
Pan fried potatoes with caramelized onion

Country Casserole

Cheddar Cheesy browned potatoes with caramelized onion, crisp bacon, scallions, & scrambled eggs, baked & served 'en casserole topped with sliced avocado.

Fusion Eggs Benedict

Poached eggs riding on toasted English muffin, with Parma prosciutto and fresh spinach topped with our homemade béarnaise ~ roasted fingerlings

White Asparagus Basque Style

Spring white asparagus, steamed & luxuriously topped with poached **eggs**, drizzled with a champagne cream & served with grill roasted fingerlings

Omelets ~ choose your style

Western caramelized onion, green pepper, and Ham folded into a fluffy egg omelet w/ cheddar and Monterey Jack Cheese & crispy home fries
Ripe tomato with provolone & leaf basil ~ with crispy home fried potatoes
Both served with Irish Bangers

Steak and Eggs

Filet Mignon tail charcoal grilled to your preference - served with **Eggs 'your way'** *over easy, scrambled*, or a *mini cheese omelet* & grille roasted fingerling potatoes

Crab Crêpes a lá riche

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab tossed in a light tomato & scallion butter – drizzled with a leek champagne buerre blanc ~ grill roasted fingerlings

N'Orlean Omlette *Vintage Favorite*

Smokey Andouille sautéed with red bell pepper and caramelized onion
Stuffed into an organic egg omelet with *pepper jack cheese*
Served with creole fried potatoes