



Sample Brunch Menu

07.21.2026

First Course

Peach Melba Vanilla Yogurt Parfait

Vanilla Yogurt, Poached Peaches, Raspberries, Candied Pecans,
& Mint

Second Course

Alsatian Frittata

Ham, Swiss Cheese, & Wine Stewed Onions, Served w/
Vertu Farm Salad Mix

Entrée

Fried Chicken & Hoe Cakes

Crispy Cajun Chicken Tenders, Muscadine Jelly,
& Cane Syrup

Sweets

Assorted Pastries & or Vegan Pastries from Auspicious Bakery

Thank You From The Curated Chefs



Sample Brunch Menu

01.01.2026

First Course

Cinnamon Yogurt Parfait

Roasted Apples, Candied Pecans, Candied Ginger, Mint
& Sorghum Syrup

Second Course

Snapper and Grits

Fried Cheesy Grits & Snapper w/ Breakfast Sausage,
Holy Trinity & Pepper Coulis

Entrée

Buttermilk Pancakes

Fluffy Buttermilk Pancakes, Crispy Bacon,
Apple Butter, & Maple Syrup

Sweets Optional

**Assorted Pastries & or Vegan Pastries from
Auspicious Bakery**

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Sample Brunch Menu

05.25-2026

First Course

Vanilla Yogurt Parfait

Pineapple, Banana, Candied Ginger, Cashew &
Toasted Coconut

Second Course

Smoked Salmon Open Faced Club

Brioche, Herbed Cream Cheese, Cucumber, Avocado
Creme Fraiche, Sunflower Sprouts & Caviar

Entrée

American Breakfast Plate

Scrambled Eggs, Homemade Hash Browns,
Homemade Breakfast Sausage
& Toast

Sweets

Assorted Pastries From Auspicious Bakery

Thank You From The Curated Chefs