



BRUNCH MENU

*The Following is a December 2019 sample brunch menu.
Specific menu items are subject to change, based on our Chef's Garden availability and our
local & regional purveyors.*

HOUSE MADE PASTRIES

Daily Selections \$9

GRANOLA

Oats, Raisins, Coconut, Berries and Yogurt \$7

ROASTED BUTTERNUT SOUP

Pickled Apple, Fried Brussel Sprouts, Sage Butter \$9

OATMEAL

Virginia Pears, Brown Sugar, Cinnamon \$9

BOSC PEAR AND ARUGULA SALAD

*Arugula, Shaved Pear, Candied Pecans, Point Reyes Blue Cheese,
Pear Vinaigrette \$13*

CARAMELIZED BRUSSEL SPROUTS

Autumn Olive Pork Belly, Crème Fraiche, Lime, Mint, Blood Orange

ESCARGOT

Parsley-Garlic Butter, Lemon, Frisee, Toasted Baguette \$18

SMOKED SALMON, ROE, ROASTED GARLIC PANCAKE

Charred Onion Crème Fraiche, Capers, Preserved Lemon, Chives, Chili Oil \$16

CLIFTON FARM FRESH EGG OMELETTE

Sharondale Mushrooms, Bacon, Spinach, Goat Cheese \$15



BRIOCHE FRENCH TOAST

*Highland County Maple Syrup, Berries,
Fresh Whipped Cream \$14*

BEEF BURGER WITH HERBS, LEMON AND GARLIC

Pickled Tomato, Bacon, Cheddar Cheese, Potato Chips \$17

NORTH CAROLINIAN TROUT

Fried Egg, Country Ham "Wayside" Arugula, Fingerling Potatoes, Lemon Verbena \$24

ROASTED VEGETABLE HASH

*Goat Cheese, Grilled Onions, Marinated Bell Peppers, Potatoes, Fried Egg
Mushrooms, Basil, Balsamic Reduction \$15*

CLIFTON EGGS BENEDICT

English Muffin, Cured Salmon, Dill Flowers, Fennel & Hollandaise \$15

SIDES

YOGURT \$4

FINGERLING POTATOES \$5

PORK SAUSAGE \$5

APPLEWOOD SMOKED BACON \$5

CHOICE OF TOAST \$3

FRESH BERRIES \$5



DESSERTS

CHEESE PLATE

*Local & European Cheese, Rosemary Crackers,
Fruits, Nuts \$15*

VANILLA CRÈME BRULEE

Assorted Cookies \$9

BIEGNET DE CARNIVAL

Mixed berries, Pastry Cream \$ 9

DARK CHOCOLATE TERRINE

Pistachio Puree, Chocolate Ice Cream\$9