

CATERING BRUNCH MENU ~ FALL



Includes Continental + Your Choice of Breakfast & Brunch Items

STARTERS

Cream of Crab Soup

Local fresh cream, lump crab,
dry sherry, local bread

Butternut Squash Soup

brown sugar crouton, fried sage

Chef Inspired Arancini

Lobster Mac + Cheese

House cheese blend, panko crust

Whipped Brie

balsamic apple chutney, lavender honey, crostini

SANDWICHES & FLATBREADS

Blackened Tuna BLT

Garlic aioli

Dry Aged Beef Sliders

Brad's Farm beef, bacon, caramelized onions,
Coopers cheddar, cumin aioli

Brad's Roast Beef Sandwich

Garlic horseradish cream, gruyere, tomato, red onion

Chicken Salad Sandwich

Honey Dijon mustard, walnuts, tomato, romaine

Gobble Till You Wobble

roasted turkey, cranberry jam, caramelized onions,
goat cheese, rosemary + sage chimichurri

Lump Crab Flatbread

Tomato confit, white sauce, house cheese blend

Great Pumpkin

pumpkin hummus, toasted pumpkin seeds, carrot
ribbons, sage artichokes, cranberry gastrique

Grilled Apples + Brie

ricotta, caramelized onions, andouille sausage

FROM THE GARDEN

House Salad

Arugula, pickled onion, artichokes, pine nuts,
sweet drops, goat cheese, lemon & olive oil dressing

Beets

roasted beets, shredded apple,
walnut crumble, walnut coated goat cheese, maple +
apple butter vinaigrette

Romaine

flash grilled, parmesan crisp, fried capers,
brioche crumble, pecorino romano, caesar dressing



ENTREES

Bistro Steak au Poivre

Black angus local beef, parmesan truffle frites,
peppercorn gravy

Cider Glazed Chicken

pan seared, roasted brussels sprouts,
herbed risotto

Cauliflower Steak

cranberry gastrique, butternut squash puree,
sautéed kale, coconut curry marinade

Market Fish

pine nut dust, cauliflower rice,
sautéed leeks + parsnips, chili beurre blanc

Shrimp + Grits

andouille grits, cajun trinity vegetables,
citrus BBQ sauce

