



*Circa*  
1886

# *Brunch Menu*

## **SOUP**

*Chilled Cantaloupe Soup with Balsamic Syrup*

## **SALAD**

*Farmers Lettuce tossed with English Cucumbers, shredded Carrots, Baby Tomatoes & Shaved Red Onion served with Roasted Pepper Vinaigrette*

## **ENTREES**

*Carolina White Shrimp served over Cheddar Grits topped with Bacon sliced Tomatoes and stewed Peppers*

*or*

*Vanilla battered French Toast served with Orange Butter, Vermont Maple Syrup and Applewood Bacon*

*or*

*Bacon Cheddar Quiche served with a Seasonal Fruit Salad and Creamy Grits*

## **DESSERTS**

*Select One Dessert*

*(See Dessert List)*

*\$50.00 Per Person*

*All prices are exclusive of tax, gratuity and beverages*

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# *Desserts*

## LEMON CRÈME TART

Toasted Meringue, Strawberry Mint Sorbet

## CHOCOLATE CRÈMEUX

*Butterscotch Caramel, Pistachio Biscotti Crumb,  
Blackberry Gelée, White Chocolate Ganache*

## FLOURLESS CHOCOLATE CAKE

*Chocolate Fudge Sauce, Raspberry Crunch,  
French Vanilla Ice Cream*

## BROWN BUTTER PANNA COTTA

*Blueberry Orange Compote, Honey Oat Cake,  
Hot Buttered Rum Sauce*

## VEGAN CARROT CAKE

*Citrus Curd, Toasted Pine Nuts,  
Pineapple Saffron Sherbet*

## CRÈME BRÛLÉE

*Financier Cake, Seasonal Berries*

*All prices are exclusive of tax, gratuity and beverages. All final contracts must be signed no less than two weeks prior to the event. All guarantees must be received 72 hours prior to the event.*

