



MOTHER'S DAY BRUNCH MENU 2016

Freshly Baked Buttermilk Biscuits for the Table

FIRST COURSE

Sweet Corn Soup

Pickled Shrimp, Micro Herbs, Leeks

Watermelon Salad

Compressed Honeydew Melon, Barrel Feta Cheese, Speck Ham
Pickled Onions, Balsamic and Arugula

Early-Boy Tomato Salad

Local Burrata Mozzarella, Sourdough Croutons, Arugula,
Applewood Smoked Bacon

Tender Lettuce Greens & Herb Salad

Crispy Quinoa, Whipped Goat Cheese, Organic Beets,
White Mushrooms, Sherry Vinaigrette

The Liberty "Crab Cakes"

Pickled Corn & Okra Relish, "She Crab Soup"

SECOND COURSE

Cinnamon Brioche French Toast

Strawberries, Creamy Banana Mascarpone, Toasted Almonds,
English Bangers, Apple Smoked Bacon

Cage-Free Country Omelette

Benton's Ham, Sweet Grass Cheddar, Spinach, Roasted Tomatoes,
Roasted New Potatoes, Arugula-Spring Onion Salad

Nola-Style Barbecued Shrimp

Fresh Andouille Sausage, Green Onions, Creole Creamy Cheese Grits,
Sunny-Side Farmers Egg

"Chicken & Waffles"

Pan Fried Joyce Farm's Chicken with Herb-Pecan Waffle, Serracha Honey,
Southern Braised Greens & Apple Smoked House Bacon

Skillet Roasted Wild Scottish Salmon

Spring Artichoke & Jumbo Lump Crab Risotto, Baby Carrots,
Caramelized Sweet Onions & Watercress Salad

Bourbon-Braised Local Berkshire Pork Cheeks

Baby Green Beans, Smoked Gouda Macaroni and Cheese,
Southern Chow-Chow & Ham Hock Glaze

Roasted Piedmontese Prime Rib of Beef

Fully-Loaded Kennebec Baked Potato, Broccoli, Cheese,
Bacon, Chives & Natural Pan Juices

SWEETS

Salted Caramel Budino... Butterscotch Pudding, Cookie Crust, Chantilly Cream

Valhrona Chocolate Brioche Pudding... French Vanilla Ice Cream, Framboise Raspberries,
Chocolate Sauce

South Carolina Strawberries and Cream...Buttermilk Sweet Biscuits, Rhubarb Jam, Grand Marnier

Campfire S'mores...Homemade Marshmallows, Chocolate Chunk S'mores Cupcake, Graham Cracker Crumble