

FIRST PLATE

choice of

Creamy Crab Soup
Crab, Apple & Fennel Salad. Dill Yogurt

Crispy Liberty Delight Pork Belly & Fried Oyster
Shallot, Black Pepper & Lemongrass Sauce

Gunther Salad
Baby Greens. Shallots. Chives.
Champagne Vinaigrette

Whole Milk Burrata
Strawberry-Rhubarb Compote. Honey.
Toasted Pistachio. Mint. Sea Salt Flatbread

Vietnamese Shrimp & Scallop Cakes
Asian Herb & Cucumber Salad.
Sweet Chili Sauce

Roasted Asparagus
Poached Farm Egg. Leek Vinaigrette

Spring Avocado Salad
Baby Farm Lettuces. Crispy Tempura Onions. Miso-Dijon Vinaigrette

Lemon Blueberry Pound Cake & Berries
Citrus Curd

MAIN PLATE

choice of

The Benedict
Poached Farm Eggs. House Cured & Smoked Ham. Buttermilk Biscuit.
Hollandaise. Hash Brown Potatoes

Roasted Leg of Lamb
Baby Carrots. Asparagus. Fingerling Potatoes. Mint Curry Sauce

Pineapple & Coconut French Toast
Coconut-Makrut Lime Leaf Curd. Rum Roasted Pineapple. House Made Brioche.
Toasted Coconut & Cashews

Duck, Duck, Goose
Crispy Duck Leg Confit. Duck Fat Potatoes. Compressed Gooseberries. Farm Poached Egg.
Agro Dolce Cipollini Onions. Sour Cherry Demi. Herb Gremolata

Crab, Asparagus, Chive & Goat Cheese Quiche
Green Goddess Aioli. Gunther Salad

Smoked Salmon “Everything” Flatbread
Garlic Confit. Cream Cheese. Seed Mix. Dill-Crème Fraîche.
Charred Scallion, Arugula, Red Onion & Shaved Fennel Salad

Liberty Delight Porchetta
P.X. Sauce. Spring Mushrooms. Crispy Shiitakes

Seared War Shore Scallops & House Made Saffron Pasta
Mussels. Chorizo. Fennel. Garlic Cream Sauce

Gulf Shrimp, Andouille Sausage & VA. Grits
Poached Farm Egg. Smoked Tomato Sauce. Shaved Fennel.
Pickled Tomatoes

Farm Scrambled Eggs
Goat Cheese. Shallots. Herbs. Bacon. Hash Brown Potatoes. Sourdough Toast

