

# MOSHULU BRUNCH

## FIRST COURSE

Please select one first course and one second course below.

### WILD MUSHROOM SOUP

Duck Confit, Boursin Cheese

### STEEL CUT IRISH OATMEAL

Cinnamon Roasted Apples, Vanilla Maple Cream  
Marcona Almonds

### ARTISAN CHEESE PLATE

Trio of Chef's Selection, Seasonal Garnish

### BABY ROMAINE SALAD

Davina Tomatoes, White Anchovy, Pine Nuts  
Focaccia Crostini, Grana Padano, Caesar Dressing

### ROASTED PEPPER HUMMUS

Feta Cheese, Mixed Olives, Davina Tomatoes  
Focaccia Crostini

### SEASONAL FRUIT & BERRY SALAD

### MOSHULU PARFAIT

Greek Yogurt, Cinnamon Roasted Apples  
Ginger Almond Streusel

### KALE & BEET SALAD

Pickled Beets, Belgian Endive, Granny Smith Apples  
Candied Pecans, Goat Cheese, Maple Tahini Dressing

### TRIO OF HOUSE MADE SALUMI

Mostarda, Pickled Vegetables, Crostini

### ATLANTIC SMOKED SALMON CARPACCIO

Dill Sour Cream, Avocado, Cucumber, Salmon Caviar  
Black Bread Crostini

### DOUBLE TUNA TARTARE PARFAIT

White Tuna, Ahi Tuna, Wasabi Avocado, Citrus Soy Dressing

### SALMON CREAM CHEESE & SMOKED WHITEFISH SALAD

## ENTREES

### TUSCAN STYLE BREAKFAST BOWL

Country Sausage, Sunny Side Up Eggs, Spinach, White Beans  
Roasted Peppers, Davina Tomatoes, Arugula Salad

### MOSHULU SUNDAY PRIME BURGER

House Made Scrapple, Fried Egg, Cooper Sharp  
Truffle Aioli, Brioche Roll, Yukon Gold Potatoes

### BUTTERMILK FRIED CHICKEN & MALTED WAFFLE

Smoked Ham, Corn & Aged Cheddar Grits, Maple Syrup

### SPINACH & RICOTTA CANNELLONI

Wild Mushrooms, Spring Beans, King Mushroom Chips  
Goat Cheese & Tomato Confit

### MOSHULU EGGS BENEDICT

Poached Eggs, Canadian Bacon, Creamed Spinach  
Chive Hollandaise, Yukon Gold Potatoes, Arugula Salad

### PECAN CRUSTED APPLE CAKE FRENCH TOAST

Smoked Bacon, Honey Crisp Apples, Spiced Pecans  
Honey Butter, Maple Syrup

### FREE RANGE EGG OMELETTE

with Avocado & Smoked Bacon  
Aged Cheddar, Davina Tomatoes  
Yukon Potatoes, Arugula Salad

### SCOTTISH SALMON NICOISE SALAD

Arugula, Egg, Olives, Tomatoes, Green Beans  
White Anchovy, Feta, Sherry Vinaigrette

### DIJON CRUSTED RAINBOW TROUT STACK

Braised Beef Short Rib, Cheddar Grits, Creamy Leeks  
Smoked Tomato Jam, Red Wine Sauce

### FREE RANGE EGG OMELETTE WITH BEEF FILET TIPS

Wild Mushrooms, Caramelized Onions, Boursin Cheese  
Yukon Potatoes, Arugula Salad

### SHRIMP & BLUE CRAB ENCHILADAS

Spinach Flour Tortilla, Poblano Peppers  
Roasted Tomatillo Salsa  
Queso Blanco, Cilantro Cream

## SIDES

### CORN & CHEDDAR GRITS

### COUNTRY STYLE SAGE SAUSAGE

### THICK SMOKED BACON

### CANADIAN BACON

### HOUSE MADE SCRAPPLE

### YUKON GOLD POTATOES

With Peppers & Onions

### SOUTH STREET BAGEL

With Cream Cheese

ADD 5. EACH

## DESSERT DISPLAY

Help Yourself to a Sampling of our House Made Desserts by Pastry Chef Sandra Valentine

ASSORTMENT OF CAKES, TARTS, CHEESECAKE, CUSTARDS, BROWNIES AND COOKIES  
INCLUDING A VARIETY OF CHOCOLATE AND FRUIT FLAVORS

39. PER PERSON

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.