

SUNDAY BRUNCH

STARTERS

FRESHLY BAKED CROISSANTS With a selection of local jams and Nutella, an imported Italian chocolate-hazelnut butter. 6

MAIN COURSES

BREAKFAST PANINI Griddle-pressed croissant with scrambled eggs, pepperoni, bacon and fontina cheese. Served with choice of soup, Caesar salad or fries. 7

FRENCH TOAST With raisin-nut bread, Mascarpone cheese and house-made cinnamon syrup with fresh fruit. 9

OMELETTE AMERICANO Traditional ham and cheese with risotto cakes and smoked bacon. 9

BACON & EGGS Three eggs any style, served with smoked bacon and oven-roasted potatoes. 8

TUSCAN BREAKFAST Three eggs any style, served with a grilled cured pork loin chop and Italian sausage ragu over creamy Parmesan polenta. 11.5

CRAB CAKE BENEDICT Jumbo lump crab cakes and skillet poached eggs over homemade focaccia with lemon basil butter sauce, asparagus and Parmesan polenta. 16

STRAW AND HAY Green and white fettuccine tossed with smoked ham, green peas and mushrooms in a Parmesan cheese cream sauce. 9

CEDAR WOOD ROASTED CURED PORK LOIN CHOP Lunch cut chop roasted on cedar wood and pineapple glazed. Served with blended Asiago cheese leek potatoes and vegetables. 10.5

CHILD ITEMS

FRENCH TOAST Battered French bread with powdered sugar, strawberries and cinnamon syrup. 4.5

BACON AND EGGS Scrambled eggs with bacon and fruit. 4.5

Message from the Mississippi State Department of Health: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.