

Mother's Day 2013

Starters

Butternut Squash Soup

Crème Fraîche, Toasted Almonds, Chives

\$9

New Orleans Style Beignets

\$7

House Cured Hot Smoked Salmon

Hard Boiled Egg, Red Onion, Crème Fraîche, Capers & Toast Points

\$10

Susan's Homemade Granola

Yogurt & Local Honey

\$8

Mixed Organic Greens

Great Hill Blue Cheese, Candied Pecans & Nob Hill Apples

\$11

Crisp Romaine Leaves with Classic Caesar Dressing

Parmigiano-Reggiano, Grated Egg, Croutons & Anchovy Filet

\$11

Roasted Beet Salad

Pipe Dream's Chevre, Toasted Hazelnuts, Mustard Vinaigrette

\$12

Sides

Buttermilk Biscuit \$3 with Sausage Gravy \$6

Creamy Grits \$4

Red Bliss Potato Hash \$4

Hand Cut Addie's Bacon \$4

Fresh Fruit \$5

Two Eggs \$5

Entrees

Corned Beef Hash

House Made Corned Beef, Roasted Pepper, Potatoes
Two Farm Eggs & Chimichurri
\$17

Eggs Pontchartrain

Two Poached Eggs with Tasso Ham, Jumbo Lump Crab Meat, Crayfish, Scallions
Over an English Muffin with Cayenne Hollandaise Sauce
\$18

Addie's Mussels

Garlic, Red Pepper Flakes, Tomato Concassé & Lemon
\$14

Wood Grilled Angus Burger

Sesame Seed Bun, Roasted Garlic Aioli, Smoked Onion, Shredded Lettuce & Shoestring Fries
Add Cheese \$2, Add Bacon \$2
\$15

Shrimp & Stone Ground Grits

Herb Grits, Sweet Pepper-Tomato Butter Sauce, Grilled Benton Ham
\$16

Fried Chicken Thigh & Waffles

Maple Syrup & Southern Braised Greens
\$16

Pennsylvania Mushroom Quiche

Roasted Mushrooms, Caramelized Onions, Blue Cheese, Local Mixed Greens
\$14