

## Sample Brunch Menu

### First Course

**buttermilk biscuits**  
*w. honey butter, & country ham*

### Second Course

**spiced sausage, smoked bacon, & eggs**  
*cheese grits*

**scrapple**  
*eggs over easy, grits, caramelized pear chutney*

**grilled cheese**  
*gouda, sauteed onions, caramelized pears, mustard, herb chips*

**cuban pork salad**  
*radicchio & greens, carrot, radish, & bone marrow vinaigrette*

**chickpea hash (vegetarian)**  
*mushrooms, chard, persillade*

### Third Course

**chocolate pudding**  
*pretzel crunch, ginger whipped cream*

**orange pana cotta**  
*grand marnier pears, sesame cookies*

### Beverage Service

**Soda, Coffee, Tea, Iced Tea, Lemonade Included**

**Pricing: \$ 26 / person**

**Tax: DC Sales Tax at 10%**

**Gratuity: 20%**

**Total Per Person : \$ 33.80**

## Sample Lunch Menu

### First Course

**crispy pig ear salad**  
*caramelized onions, arugula, seared tomatoes, marrow vinaigrette*

**roast beets, herb salad** ♦  
*chef's cheese, pomegranate reduction*

### Second Course

**spicy carolina bbq sandwich**  
*brioche bun, mac 'n cheese*

**burger**  
*pork belly, cheddar, shaved onion, thai chili aioli, potato salad*

**cuban pork salad**  
*radicchio & greens, carrot, radish, & bone marrow vinaigrette*

**chickpea hash (vegetarian)**  
*mushrooms, chard, persillade*

**braised cheek**  
*spanish sofrito, stone grits*

### Third Course

**chocolate pudding**  
*pretzel crunch, ginger whipped cream*

**orange pana cotta**  
*grand marnier pears, sesame cookies*

### Beverage Service

**Soda, Coffee, Tea, Iced Tea, Lemonade Included**

**Pricing: \$ 30 / person**

**Tax: DC Sales Tax at 10%**

**Gratuity: 20%**

**Total Per Person : \$ 39.00**