

GRADUATION BRUNCH

MAY 15, 2016

FOR THE TABLE

PASTRY BOARD

brown sugar cardamom date scone, buckwheat sugar cake,
corn muffin with L'hoste kumquat, cheese toast

COUNTER CULTURE DRIP COFFEE

CHOICE OF

SPRING ONION & GREEN GARLIC SOUP

Four Leaf Farms rhubarb, local radish

LOCAL LETTUCES

herbs, mustard vinaigrette

PAMLICO SOUND SEAFOOD COCKTAIL

NC shrimp, mullet, clam, tomato, Durham hot sauce, lime

PECAN FRENCH TOAST

NC pecan marzipan, Loaf croissant, local strawberries,
Durham bacon

STEAK & EGGS w/LATKES

grass-fed bavette steak, fried eggs, potato pancakes

NC CRAB BENEDICT

poached Funny Girl Farm egg, crab cakes, hollandaise,
pea greens

