



Sunday Brunch
January 9, 2011
11:30am-2:00pm

STARTERS

Tuna Tar Tare <i>Crispy Rice Cakes, Ponzu, Salmon Caviar</i>	16
White Bean Soup <i>Veal Shank Fritter, Parmesan, Thyme</i>	9
Farmhouse Cheese Plate <i>Chef's Selection of Imported and Domestic Cheeses, Traditional Accompaniments</i>	14
Winter Harvest Salad <i>Compressed Pineapple, Arugula, Citrus Supreme, Manchego</i>	14
Baby Beet Salad <i>Radish, Walnut, Feta, Champagne Vanilla Vinaigrette</i>	14
House Made Charcuterie <i>Rabbit Boudin Blanc, Duck Rillettes, Country Pate, Mustards, Capers, and Pickles</i>	14

ENTREES

French Toast <i>Candied Local Pecans, Blackberry Compote, Bourbon Barrel Cured Maple Syrup</i>	15
Shrimp and Grits <i>Anson Mills Grits, Peppers and Onions, Sausage Gravy</i>	17
Local Seafood Omelet <i>Poached Rock Shrimp, Mussels, Gruyere, Anson Mills Grits</i>	18
Jasmine Steak & Eggs <i>Beef Tenderloin, Poached Local Egg, Breakfast Potatoes, Whole Grain Mustard Béarnaise</i>	23
Eggs Benedict <i>Buttermilk Biscuit, Poached Local Eggs, Grilled Country Ham, Anson Mills Grits, Sausage Gravy</i>	17
Weekly Catch <i>Heirloom Rice Pilau, Sauté of Local Vegetables, Squash Puree</i>	25
Pressed Reuben <i>House Pastrami, Sauerkraut, Thousand Island</i>	18
Croque Madame <i>Smoked Ham, Gruyere, Whole Grain Mustard, Fried Egg, Mornay</i>	17
MiBek Burger <i>Aged Cheddar, Caramelized Onion, Grilled Tomato, Jasmine Aioli</i>	16

DESSERT

Dessert Trio <i>Chef's Selection of Seasonally Inspired Sweets</i>	12
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-Choose a Three Course Brunch for \$40.00-

Ryley McGillis
Chef de Cuisine

Nick Hunter
Sous Chef