

# BRUNCH MENU

## Hors D'oeuvres

- Brussels Sprouts *sriracha, lime, honey* \$5
- Blistered Shishito Peppers *pimenton salt* \$6
- Honey Roasted Peanuts \$4
- Oreilles de Christ *with pique* \$4
- Mixed Olives *lemon, thyme* \$4
- Golden Pickled Eggs *hydrabadi chutney* \$4
- Serrano Ham Croquets \$8
- Assorted Pickles \$6
- Homemade Jerky \$6

## Brunch

- Irish Oatmeal *brown sugar, toasted walnuts* \$8
- Granola *greek yogurt, honey, pine nuts* \$8
- Belgian Pancakes *Local Mutsu apple, maple syrup* \$12
- Eggs "Vanderbilt" *Jambon De Paris or Bloomsdale Spinach, Spicy Hollandaise English muffin* \$13
- Smoked Trout Crepe *melted leeks, sunnyside egg* \$12
- Wild Mushrooms Comte cheese, *slow cooked eggs* \$12
- Anson Mills Grits *smoked sausage and shrimp etouffee* \$14
- Bacon & Onion Tart *petite herb salad* \$13
- Hanger Steak *rosti, xyz eggs* \$16
- Steamed Bouchot Mussels *coconut, basil, chili* \$12
- Mesclun Salad *Wolffer Estate Verjus, Aged Parmesan* \$7
- Chicken Mousse *pickled onions, grilled country bread* \$8
- Duck Rilets *quince conserve* \$11
- Baked Eggs, *piperade, polenta* \$12

## Sides

- Spinach \$5
- Hand cut Neuskees Bacon \$6
- Boudin Noir \$6
- Merquez \$7
- Boudin Blanc \$8
- Grits \$4
- Rosti \$4
- Toast \$3
- English Muffin \$3

## Drinks

- Bloody Mary *Scotch Bonnet Pepper Sauce, Tito's Vodka, Pickled Green Beans* \$8
- Dew Drop *Aperol, OJ, Blood Orange, Prosecco* \$9
- Vandy Shandy *Shyfox Pikeland Pils, Ginger, bespoke bitters, lemon soda, twist* \$6
- Belinni *Cava and Apricot nectar* \$9
- Mississippi Morning *Cognac, Lemon, English Breakfast Tea, Nectarine* \$8
- Fresh Orange Juice \$4
- Stumptown Coffee \$3.50
- Selection of Teas \$2.50

*We make every effort to purchase and use local and sustainable products when available*

**THE VANDERBILT**