

Brunch



YOGURT PARFAIT

fresh cut seasonal fruit, 5% all natural yogurt, toasted honey & coconut granola, local honey drizzle

main (choice of one)

all mixes are homemade from scratch

BELGIAN WAFFLES

organic maple syrup

BLACK PEPPERED BISCUITS AND GRAVY

buttermilk biscuits, black pepper gravy

FLUFFY BUTTERMILK PANCAKES

powdered sugar, organic maple syrup

egg (choice of one)

CHEESY SCRAMBLED EGGS

local farm eggs, melted cheddar cheese

OMELET

local country ham, freshly shredded cheddar cheese

EGG WHITE FRITTATA

local red onions, tomatoes, arugula, feta cheese

sides (choice of two)

GARLIC & HERB CRUSTED BREAKFAST POTATOES

REGULAR OR MAPLE GLAZED SAUSAGE LINKS

LOCAL HICKORY OR APPLEWOOD SMOKED BACON

WHITE CHEDDAR GRITS

freshly squeezed juice (choice of one)

ORANGE

GRAPEFRUIT (additional \$5 per person)



Polished Chef

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