

**Farewell Brunch**

***October 5, 2014***

**BRUNCH BUFFET**

**Freshly Squeezed & Pressed Juices**

OJ

Grapefruit

Spiced Apple Cider

**Teas & Coffee**

Artisanal Selection of Teas & Coffees

*Served with Fresh Cream, Sweet Georgia P’s Honey and Sugar*

**A Selection of Housemade Pastries**

Old Fashioned Cinnamon Sugar Donut

Cranberry Orange Muffins

Zucchini & Apricot Bread

Hearty 10-Grain Loaf

*Served with Farm Butter and Jams, Jellies, Preserves & Marmalades*

**Boards**

Scottish Smoked Salmon

*Norwegian Smoked Salmon, accompanied by Crème Fraiche, Red Onion, Capers, Rye Bread, Cream Cheese*

**The Main Event**

Farm Fresh Scrambles

Kale & Goat Cheese Frittata

Ricotta-Lemon Pancakes, Blueberry Compote

OGS Famous Home Fries

Applewood Smoked Bacon