

BRUNCH

SUNDAY HOURS

> 11.00 AM 2.00 PM

> > \$28

GOODSTONE INN & RESTAURANT

STARTERS

Fresh Berries [V]

GRANOLA PARFAIT \$15 Homemade Granola, Goodstone Honey, Yogurt,

BERRY TOAST \$15

Multigrain Bread, Goodstone Jam and Ricotta Cheese, Fresh Berries and Garden Mint and Flowers [V]

CRÉPES \$18

Fresh Berries, Spiced Pecans with Fresh Vanilla Whipped Cream

HOUSE CURED & \$20 SMOKED SALMON*

Garden Herbs, Capers, Pickled Red Onion, Hard-Boiled Goodstone Farm Egg, Herb & Citrus Cream Cheese, Multigrain Toast

FRENCH ONION SOUP \$14 Caramelized Onions, Beef and Chicken Stock, Sherry, Brioche Croutons, Gruyere Cheese

ENTREES

GOODSTONE \$18 BREAKFAST*

Goodstone Farm Eggs Your Way, Local Bacon, Crispy Potatoes with Onions and Peppers, Toast

EGGS BENEDICT* \$18

Lyon Bakery English Muffin, Canadian Bacon, Goodstone Farm Poached Eggs, Hollandaise, Seasoned Home Fries

GRUYERE & \$20 MUSHROOM OMELET*

Goodstone Farm Eggs, Locally Sourced Bacon or Sausage, Seasoned Home Fries or Fresh Berries

FARM RAISED \$30 NORTH CAROLINA TROUT*

Pecans, Sweet Potato, Baby Greens, Cider Gastrique

PESTO CHICKEN \$25 SANDWICH *

Brioche Roll, Grilled Chicken, Pesto, Fresh Mozzarella, Heirloom Tomatoes, Balsamic Roasted Onions & Fries PORK BELLY HASH*

Potatoes, Peppers, Onions, Mushrooms, Spinach, Poached Egg

STEAK FRITES & EGGS * \$36

Hanger Steak, Seasoned Home Fries, Sauce Béarnaise, Your Choice of Eggs

MUSHROOM RISOTTO \$25

Spinach, Garden Herbs, Cheese

DESSERTS

MILLE-FEUILLE \$1

Caramelized Puff Pastry, Hazelnut Praline, Sea Salt Caramel, Pastry Cream

\$15

CRÈME BRÛLÉE* \$15

Vanilla Custard, Goodstone Farm Eggs and Caramelized Sugar

CHOCOLATE \$15 BRETON TART

Chocolate Sable, Chocolate Ganache, Blueberry Gel, Fresh Berries, Chocolate Pearls