STONE SOUP COTTAGE

Chef's Tasting Brunch Menu

First Course

Seasonal Fresh Fruit
served with Honey Yogurt Sorbet

Second Course

Eggs Benedict
gently poached Eggs on an English Muffin with Parma Ham & Hollandaise
or
Petite Omelet
with Garden Basil, Tomatoes & House Made Fresh Mozzarella
or
Traditional Eggs
Scrambled, Fried, or Soft Boiled
**all options served with Cottage Potatoes*

Third Course

Buttermilk Crepe
with Missouri Fall Apples, Fresh Raspberries & Chantilly Cream
or
Custard French Toast
paired with Cinnamon Fig Butter & Maple Syrup

* Fourth Course

Beef Tenderloin Medallions
with Burgundy Wine and Chanterelles
or
Fresh Seafood of the Day
served with complimentary sauce

$28.95 per Guest • Price Excludes Tax, Gratuity
Children Price Available
Includes Complimentary Glass of Champagne or Mimosa.
Freshly Squeezed Orange Juice and Coffee Included

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness