

AMERICAN GROCERY RESTAURANT

MOTHER'S DAY BRUNCH MAY 9, 2010

SPECIALITY COCKTAILS & FEATURED WINES

PEACH BELLINI / MIMOSA / STRAWBERRY CHAMPAGNE COCKTAIL - \$6

BLOODY MARY - \$7

WITH HOUSEMADE PEPPERCORN – HORSERADISH – CELERY SEED VODKA

GREYHOUND - \$7

STRAWBERRY COOLER (HOUSEMADE STRAWBERRY VODKA / LEMON LIME SODA / LIME JUICE SERVED ON THE ROCKS) - \$7

MULDERBOSCH ROSÉ OR SINSKEY VIN GRIS OF PINOT NOIR - \$9

FOR THE TABLE:

AN ASSORTMENT OF HOUSEMADE SMALL BREADS:
BLUEBERRY MUFFINS, BANANA BREAD, CINNAMON RAISIN WALNUT BREAD,
HAPPY COW CREAMERY HONEY BUTTER

6.

SMOKED TROUT SALAD, LOCAL LETTUCE, DEVILED EGG, POTATO SALAD,
HARICOT VERT, PICKLED RED ONION, GREEN GARLIC – DILL DRESSING 14.

'PIG & PANCAKES' – GRIDDLE CAKES, AGR FARMHOUSE SAUSAGE & BACON,
MAPLE SYRUP, FRESH STRAWBERRIES 15.

PECAN WAFFLES, BANANA PASTRY CREAM, BOURBON CHANTILLY CREAM 14.

HUEVOS RANCHEROS – FARM EGGS, BLACK BEANS, GARDEN SALSA,
GUACAMOLE, BLUE CORN TORTILLAS, CRISPY POTATOES 15.

AGR EGGS BENEDICT – POACHED EGGS, HOUSEMADE SMOKED HAM, RAMP
CORIANDER BISCUIT, SAUCE HOLLANDAISE, POMME PAILLES 17.

LOCAL RABBIT & ANDOUILLE GUMBO, TASSO GRITS 16.

DESSERT

STRAWBERRY SEMIFREDDO, ROASTED STRAWBERRIES 6.

KRISPY KREME DOUGHNUT BREAD PUDDING, COFFE CRÈME ANGLAISE 6.

WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM, TOASTED WALNUTS,
CARAMEL SAUCE 6.

SEASONAL SIDES:

CREAMY ANSON MILL GRITS – 3.

AGR FARMHOUSE SAUSAGE – 3.