



A RESTAURANT AT SERENBE

Executive Chef Hilary White
General Manager Jim White
Dining Manager Sandy Pitsch

Wednesday - Sunday
5 p.m. - 9 p.m.
Saturday & Sunday Brunch
11 a.m. - 3 p.m.

sample BRUNCH menu

Chef's Cinnamon Roll, Crème Fraiche Frosting 5.

Spiced Carrot Bread, Cream Cheese Frosting 2.

Fall Fruits 4.

Smoked Salmon, Serenbe Farm Egg Salad, Savory Scone 6.

Spinach Salad, with Crowder Peas and Apple Wood Smoked Bacon Vinaigrette, Poached Egg 8.

All Natural Chicken Salad Melt, Farm Fried Egg and Serenbe Farm Arugula Salad 10.

Margherita Pizza, Tomatoes, Mozzarella and Basil 9.

Serenbe Supreme... Pizza Olives, Spicy Fennel Sausage and Sweet Onion 10.

Wild Mushroom Pizza with Serenbe Honey Shallots, Fontina Cheese, Organic Wheat Crust 10.

Serenbe Farm Braising Greens Blini, Poached Eggs and Smoked Sausage 10.

Drinks

Fountain Sodas, Tea or Lemonade 2.

Boylan Root Beer 3.

Organic Coffee 2.5

Harney & Sons Tea 2.

Fresh Orange or Grapefruit Juice 3.

Mimosa 8.

Thank you to our friends at Serenbe Farm for their hard work and fresh organic produce.