

BRUNCH MENU 6 / 3

1ST COURSE

fifer orchard strawberry salad

honey black pepper gastrique, spring lettuces, dew drop cheese

house-cured n'duja

grilled asparagus, green garlic, lettuces

cherry hazelnut granola parfait

seven stars yogurt, strawberries, green meadow farm honey

2ND COURSE

house-smoked pastrami sandwich

mustard, loc tran eggs, sauerkraut

asparagus omelet

ricotta, spring lettuces, aged balsamic

buttermilk pancakes

strawberries, maple whipped cream

grilled scallops

savoy spinach, baby snap peas, potatoes, salsa verde

SIDES

rhubarb streusel muffin

pain aux raisins

bowl of fifer orchard strawberries

roasted potatoes

double smoked bacon

buttermilk toast

cheesy grits

please note: Russet's menu changes daily based upon availability of local and seasonal ingredients