

Burke Manor Inn

BRUNCH

Sunday, December 3rd & 17th 11:30 -1:30pm

MIMOSA FEATURE \$9

Appetizers

The Burke Manor Tomato Pie

Fresh tomato layered with our smooth pesto aioli and Mozzarella cheese, wrapped and baked in a crispy golden crust.
Served with seasoned field greens, finished with our homemade lemon garlic vinaigrette

Cup of Soupe a l'Oignon Gratinée (French Onion Soup)

We use the richest wine, the earthiest meat stock and the best quality onions melted in butter topped with imported Gruyère/Asiago cheese to offer the perfect "gratiné"

Fresh Mixed Green Salad

Served with our homemade French Vinaigrette dressing, grape tomatoes, buttery croutons, pickled onions and shredded carrots

Our Cup of Soupe du Jour

Based on the exciting ingredients of the day and what the season has to offer, always fresh and flavorful

Escargots

"The beef of Provence". Snails served in our garlic and parsley butter accompanied with pesto crostini

Entrées

Burke Manor Croque Monsieur

Brioche bread filled with ham, Swiss cheese and mushroom cream sauce, baked in the oven
served with our mini mixed green salad

Wine Suggestion: Pinot Noir

Seafood Crêpe

Shrimp, Diced Salmon and Roasted bell peppers in lemon and dill velouté, rolled in a thin homemade egg and flour crêpe
served with vegetable rice

Wine Suggestion: Vouvray or Pinot Noir

Short Rib Mac & Cheese

Creamy and delicious homemade mac and cheese tossed with veal short ribs, braised to extreme tenderness

Wine suggestion: Côte du Rhône or Cabernet Sauvignon

Quiche Lorraine

Freshly made delicious ham, cheese, egg and cream pie, served with our small mixed green salad

Wine Suggestion: Chenin Blanc

Scrumptious Gnocchi

Homemade potato dumplings tossed with a meaty tomato ragu with Parmesan cheese shavings

Can be made vegetarian

Wine Suggestion: Pinot Noir

Homemade Desserts

Wine Suggestion: Sparkling Brut or Sparkling Rose

Very Classic Crème Brulée

Rich Madagascar Vanilla custard topped with a texturally contrasting layer of caramelized sugar

Unctuous Bread Pudding

Homemade dipped rich soft bread baked in a succulent batter, topped with our caramel and vanilla crème anglaise

Pot de Crème

Sinfully decadent French traditional chocolate custard served with whipped cream

Ice Cream & Sorbet

Housemade and ever-changing flavored ice cream and fresh fruit sorbet

\$60 per person

tax and gratuity additional

Cancellations should be made 48 hours before or incur \$25 cancellation fee

A credit card may be required to secure your reservation

Parties of 6 or more will be subject to 20% service charge

303 Burke Street - Gibsonville, NC 27249

www.burkemanor.com | 336 449 6266 | info@burkemanor.com

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