

Mother's Day

Champagne Brunch

Includes champagne or mimosa, baked breakfast breads, choice of appetizer & entree, dessert sampler & coffee or tea, \$40 per person.

Appetizer

(choose one)

Yogurt Berry Parfait (Vegetarian, GF)
Greek yogurt, fresh berries & house made granola

Chicken Liver Pate (GF)
House made pate with fruit preserves, whole grain mustard & crostini

Avocado Toast
House cured salmon, avocado & horseradish cream cheese on ancient grain bread

Caesar Salad (GF)
Romaine & radicchio, herbed croutons & parmesan cheese

Spring Pea Soup
Spring peas & parsnips, fresh chives

Entree

(choose one)

Seared Atlantic Salmon
Asparagus veloute, Israeli couscous & benne sesame seed, mint honey glaze

Crab & Shrimpcake
Crispy fingerling potatoes & shaved Napa slaw, shallot tartar sauce

Traditional Eggs Benedict
English muffin, ham, poached egg, arugula & brown butter hollandaise, breakfast potatoes

Marscapone & Nutella Stuffed French Toast
Sourdough bread topped with toasted hazelnuts, side of breakfast sausage

Butcher's Premium Cheddar Burger (8oz)
Vermont cheddar, lettuce, tomato & red onion, French fries

Roast Mushroom & Leek Quiche (Vegetarian)
With bibb salad, honey dijon dressing

"Hot" Chicken & Waffles
Fried chicken & Belgian waffle, topped with balsamic maple syrup

Steak & Egg (GF)
5 ounce filet & fried egg, fingerling potatoes, grilled asparagus & Madiera jus (+\$5)

Dessert

Dessert Sampler
With coffee or tea

Kids Menu (12 & under) \$12

Fresh Fruit;
Choice of Mac N' Cheese, Chicken Fingers, or Waffle with Strawberries;
Ice Cream

GF Please tell your server if you need this dish prepared gluten free.

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO. ALERT YOUR SERVER TO ANY SERIOUS ALLERGIES.