

# Celebration Brunch

## Three Course Prix Fixe Bunch for \$30

*Includes a glass of champagne & breakfast breads with your choice of soup or salad; entree; dessert & coffee or tea*

## Soup or Salad

(Choose one)

**Frisee Salad** Frisee with bacon, fried egg, pickled red onion & croutons, honey dijon vinaigrette

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

**New England Clam Chowder** With fresh chives & oyster crackers

**Fresh Berry Parfait** With fresh berries & house made granola (vegetarian, GF)

## Entree

(Choose one)

### Jumbo Lump Crab & Shrimpcake

With garlic mashed potatoes & french beans, side of orange tartar

### Cedar Plank Salmon

Grilled, with honey sriracha glaze, wild rice pilaf & grilled broccoli (GF)

### White Lasagna

Ricotta, broccoli rabe, roasted tomato & red "gravy" (vegetarian)

### Butcher's Premium Cheddar Burger (8 oz.)

With Vermont sharp cheddar, lettuce, tomato & red onion

### Chicken & Waffles

Fried chicken & Belgian waffle, topped with spiced maple syrup

### Eggs Benedict

Buttermilk biscuit topped with roast pork, poached egg, arugula & hollandaise, side of potatoes

### Steak & Eggs

Two fried eggs & sliced steak with hollandaise & side of potatoes (GF)

### Stuffed French Toast

Sourdough bread with marscapone & nutella filling, served with country sausage

## Dessert Sampler & Coffee or Tea

### Three Course Childrens Menu \$12

*Choice of Fruit or Caesar salad;*

*Belgian waffle with strawberries & whipped cream, Pasta with marinara sauce, or Chicken fingers;*

*Ice cream*

GF Ask your server how this dish is 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.