



MOTHER'S DAY 2024

Brunch

Appetizers

Lobster Bisque 12

tarragon oil and house-made croutons

Sidehill Farm Yogurt Parfait vg 12

house-made granola, fresh berries, and local honey

Savory Brunch Eclairs 18

scrambled egg, Mornay sauce, prosciutto, chives

Spinach Salad vg, gf 18

strawberries, toasted pistachio, goat cheese, pickled red onion, tarragon vinaigrette

Coffee Cake vg 4 each

with cinnamon streusel

Entrées

Croque Madame 25

Hager's Farm ham, Cabot cheddar, ramp pesto, Mornay sauce, fried egg, served on sourdough

Yuzu Lemon Curd Pancakes 22

blueberry compote

Lobster Benedict 34

butter-poached lobster, Hollandaise sauce, with triple-cooked potatoes

Spring Omelette gf 28

morel mushrooms, ramps, Camembert. served with artisan greens

Strip Steak and Tallow-Fried Egg gf 42

with shoestring French fries and sauce choron

Grilled Ocean Trout "Grenobloise" gf 34

sauce of lemon, caper, and salmon roe. served with butter-poached asparagus

Dessert

Strawberry Rhubarb Tart 12

with Chantilly cream and cocoa nibs

Buttermilk Chocolate Cake vg 12

with chocolate fudge icing

*Chocolate Mousse will be available as a gluten-free option

Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

