



HAPPY MOTHER'S DAY

BRUNCH BUFFET

SUNDAY MAY 14, 2017 10:30-2:30

STARTERS + SOUPS

- Yogurt, Granola, Fruit
- Boursin-Vegetable Stuffed Mushrooms
- Shrimp Cocktail tomato horseradish; chipotle sauce
- Vegetable Crudities with Beet Hummus
- Flatbread Pizzas: pesto, black olive, sun-dried tomato; tomato, sausage, onion
- Sesame Noodles tossed with tahini, sesame, oil; peanuts
- Rosemary Roasted Mixed Nuts ▪ Marinated Olives
- Artisan Cheese Board
Blythedale Farm Brie, Midnight Goat Farm chevre, Cabot sharp cheddar, VT blue cheese; grapes, crackers
- Cream of Garlic Soup our signature soup
- Red Lentil-Tomato with smoked sea salt (V)

SALAD & BREADS

- Spring Greens tossed with vinaigrette; radishes, carrots, strawberries, candied walnuts
- Maple Donut Holes | Sticky Pecan Buns
- Cheddar-Scallion Biscuits | Sourdough Baguette
With Vermont Butter ▪ Our own Jam ▪ Apple Butter ▪ Honey

CARVING + MAINS

- Rib Eye horseradish cream, red wine sauce
- Eggs Benedict with smoked ham or mushroom-spinach
- Breakfast Bar: Scrambled Eggs sided with cheddar, bacon, tomato salsa
- Maine Crab Cakes with lemon aioli
- Buttermilk Pancakes with maple syrup
- Eggplant Parmesan tomato sauce, fresh mozzarella

SIDES

- Potatoes oven roasted with leeks
- Bacon Applewood cured | Sausage VT Smoke & Cure
- Smoked Ham North Country Smoke House
- Asparagus lemon butter
- Rainbow Carrots, herb roasted

DESSERT *Served plated with coffee or tea*

- Lemon Cheesecake (v)
- White-Chocolate Berry Cookie
- Chocolate Cup Cake chocolate ganache
- Fruit Tart strawberries, blueberries, kiwi, grapes

\$43 Adult plus tax & tip

\$19 Child 5-12 | \$9 under 5

Pioneering Vermont's Farm to Table
Movement Since 1983

SNAIL OF APPROVAL DESIGNATION
Slow Food Vermont

