



BRUNCH-DINNER BUFFET 10:30-4:30

APPETIZERS

- Yogurt, Granola, Fruit
Stuffed Mushrooms with rosemary-infused wild rice and vegetables
Shrimp Cocktail tomato horseradish; chipotle sauce
Pork-Apple Hand Pies
Prince Edward Island Mussels steamed in mildly spicy coconut-green curry
Vegetable Crudities with Beet Hummus
Flatbread Pizzas: sausage, onion, tomato sauce; pesto, black olive, sun-dried tomato;
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; fruit, crackers

SOUPS

- Cream of Garlic Soup our signature soup
Dilled Tomato Bisque (V) creamy and vegetarian

SALAD

- Spring Greens with radishes, carrots, grapefruit, candied walnuts; citrus vinaigrette

ASSORTED BREADS

- Maple Donut Holes | Cheddar-Scallion Biscuits
Berry Scones | Baguette | Cinnamon Buns | Rolls
Vermont Butter • Our own Blackberry Jam • Local Honey

MAINS AND SIDES

- Vermont Lamb pesto crusted, mint jelly
Pork Loin herb roasted, honey-jalapeno sauce
Eggs Benedict
with smoked ham or with sautéed mushroom-spinach
Breakfast Bar: Scrambled Eggs with add-ins: cheddar, bacon, tomato salsa
Maine Crab Cakes lemon aioli
Buttermilk Pancakes with maple syrup
Eggplant Parmesan tomato sauce, fresh mozzarella

SIDES

- Potatoes oven roasted with garlic
Bacon Applewood cured
Sausage VT Smoke & Cure
Smoked Ham North Country Smoke House
Green Beans Amandine | Carrots, herb roasted

DESSERT

Sampler of 4 mini seasonal specialties.
Your very own Easter basket, served plated!

- Carrot Cake mini cupcake, toasted coconut and chocolate egg
Coconut-Chocolate Bounty Ball
Sugar Cookie, Easter-inspired
Raspberry-Lemon Bars

\$50 Adult plus tax & tip
\$25 Child 12 and under
Free for children under 5



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SNAIL OF APPROVAL DESIGNATION | Slow Food Vermont
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