BRUNCH OUTSIDE AT MILLWRIGHT'S
Three Course Prix Fixe $29

RAW BAR
Beausoleil Blonde Oysters | add $14
1/2 dozen, mignonette
Shrimp Cocktail | add $4 each
gochujang cocktail sauce

FIRST
Smoked Salmon Rillette
atticus toast, creme fraiche, everything bagel spice
Parfait
greek yogurt, strawberry jam, sunflower granola
Chopped Farm Salad
vegetables & greens from the Farmington Valley, oregano vinaigrette, finback cheese
Foie Gras Torchon (Additional $10)
pickled pears, red wine sauce, almonds, boston brown bread

SECOND
Lemon Ricotta Pancakes
berry compote, connecticut maple syrup
Steak and Eggs
tenderloin, sunny side eggs, sauce choron, home fries
Two Eggs any style
bacon & sausage, griddled home fries, toast
Eggs Benedict
.crab & lobster cake, greens, tomato hollandaise, toast
Duck Confit Hash
poblano peppers, sweet potato, herbs, poached egg, spring onion chimichurri

THIRD
Melinda Mae Cheese Toast
mystic cheese company | cherry caramel
Apple Pie
cider gastrique, salted caramel mascarpone
Young Farm Corn Cake
toasted almond, raspberry, stone fruit compote
"Fluffer Nutter"
peanut butter fluff, chocolate gancahe, white cake