

Sunday Brunch at the Inn

April 2010

FIRST COURSES

(Please select one)

BVI Fruit Plate

Seasonal Fruits & Berries
Served with New Hampshire Wildflower Honey

Spring Pea & Mascarpone Soup

Minted Shrimp Salad

Warm Pork Rilette

Toasted Baguettes & Mixed Olive Salad

Sweet Corn Fritters

Milk Jam & Mango

Pea Tendril Salad

Honey Goat Cheese Crepes, French Breakfast Radishes & Cucumbers tossed with Brown Butter Lemon Vinaigrette

Stonyfield Farms Yogurt Parfait

Pomegranate & Honey Flavored Yogurt Layered with Chantilly Cream & House Made Granola

MAIN COURSES

(Please select one)

Oliver Merrill Farms Poached Eggs Benedict

Buttermilk Biscuits, Peppered North Country Bacon, Grilled Tomatoes & Hollandaise Sauce
Served with Yukon Gold Home Fried Potatoes \$22

Orange Creamsicle Stuffed French Toast

Brioche Bread Filled with Grand Marnier Scented Cream
topped with Candied Orange Zest & Petersons Farms Maple Syrup \$21

Duck Bangers & Mash

Grilled Duck Sausage, Two Fried Duck Eggs, Braised Cabbage, Blackberry Sauce & Whipped Potatoes \$24

Fluffy Open Face Three Egg Omelet

Duck Trap Farms Smoked Trout, Fromage Blanc & Roasted Asparagus
Served with Yukon Gold Home Fried Potatoes \$22

Bananas Foster Waffle

Topped Dark Rum & Banana Compote, Vanilla Bean Chantilly Cream & Petersons Farms Maple Syrup \$21

The Brunch Burger

A 9oz Hand Formed Black Angus Burger Topped with North Country Bacon,
Shaved Ham, Vermont Cheddar & a Fried Egg Served on a Toasted English Muffin with Worcestershire Béarnaise &
Herb Roasted Yukon Gold Home Fries \$22

BEVERAGES

Freshly Brewed Coffees or a Selection of Fine Teas

DESSERT

(Please select one)

Chocolate Shortcake

Strawberry Compote, Chantilly Cream, Chocolate Sauce

Coconut Cream Pie

Blueberry, Mango Sauce

Lime Sorbet

Lemon Poppy Seed Shortbread Cookies

Full Lunch Menu Also Available
(Price does not include NH State Tax or Service Gratuity)