

Group Brunch Menu

(For Groups of 15-25)

November 2008

FIRST COURSES

(Please select one)

BVI Fruit Plate

Seasonal Fruits & Berries

Served with a Maple Cinnamon Yogurt Dip

Smoked Bacon & Lentil Soup

MAIN COURSES

(Please select one)

Portobello Benedict

Two Poached Eggs over Crispy Portobello Mushrooms & Applewood Smoked Canadian Bacon Topped with Fontina Cream and served with Home Fries \$24

Ham & Eggs

*Grilled Maple Sugar Cured Ham Steak with Red Eye Gravy,
Florentine Scrambled Farm Fresh Eggs, Buttered Corn Muffin \$26*

Cast Iron Seared Idaho Brook Trout

Potato Pancakes, Two Eggs Any Style & Chive Hollandaise \$24

Pumpkin Pancakes

Spiced Pear Compote, Peterson Farms Maple Syrup, Cinnamon Whipped Cream \$21

Apple Stuffed Cinnamon Raisin French Toast

Maple Syrup Crème Anglaise \$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 Brioche French Toast with Crispy Herbed Home Fries \$23

BEVERAGES

Freshly Brewed Coffees or a Selection of Fine Teas

DESSERTS

(Please select one)

Cranberry Sorbet

Molasses Cookies

Chocolate Banana Pound Cake

Crème Anglaise & Tahitian Vanilla Bean Whipped Cream

Maple Walnut Cheesecake

Butterscotch Sauce & Candied Walnuts

Subject to 17% Service Charge, 3% Function Fee, & 8% N.H. State Tax

