

Sunday Brunch at the Inn

August, 2010

FIRST COURSES

(Please select one)

BVI Fruit Plate

Seasonal Fruits & Berries

Served with New Hampshire Wild Flower Honey

Golden Beet & Sour Cream Soup

Poached Egg & Apple wood Smoked Bacon Bits

Sour Cream Fritters

Plum Butter & Powder Sugar

Mint Oil

Steel Cut Oats Brulee

Brown Sugar Infused John McCann's Steel Cut Oats with

Grand Mainer Macerated Raspberries

Romaine Wedge Salad

Braised Baby Golden Beets, Crispy Bacon Bits, Shave Parmesan Cheese &

Horse Radish Crème Fraiche

Summer Peach & Vanilla Yogurt Parfait

Layers of Peaches and Vanilla Yogurt Topped with

Minted Chantilly Cream & House made Granola

MAIN COURSES

(Please select one)

Oliver Merrill Farm's Poached Eggs

with English muffin, Canadian Bacon, Herb Roasted Yukon Gold Home fries &

Béarnaise Sauce \$21

Peanut Butter and Jelly Pancakes

Pancakes layered with sweetened Peanut Butter & Home Made Strawberry Jam

With Peter's Farm Maple Syrup \$21

Shrimp, Grits & Baked Eggs

Served with Chorizo, Spinach & Baby Pear Tomatoes \$25

Open Faced Omelet

Smoked Halibut, Roasted Garlic & Olive Oil Puree with Sautéed Spinach & Cabot Cheddar

Cheese \$22

Malted Waffles

Blueberry Jam & Cinnamon Scented 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 Cheddar Ale Biscuit with Mushroom Gravy Herb

Roasted Yukon Gold Homefries \$22

BEVERAGES

Freshly Brewed Coffees or a Selection of Fine Teas

DESSERT

(Please select one)

Fresh Fig & Honey Crepes

Crème Anglaise & Candied Almonds

Chocolate Cherry Mousse Cake

Milk Chocolate Sauce

Coconut Sorbet

Lime Tuille

Freshly Brewed Coffees or a Selection of Fine Teas

Full Lunch Menu Also Available

(Price does not include NH State Tax or Service Gratuity)