

Sunday Brunch at the Inn

September, 2010

FIRST COURSES

(Please select one)

BVI Fruit Plate

Seasonal Fruits & Berries

Served with New Hampshire Wild Flower Honey

Lentil Soup

Duck Confit Salad

Late Summer Peach & Prosciutto Fritters

Balsamic Reduction

Banana Steel Cut Oats Brûlée

Brown Sugar & Banana Infused John McCann's Steel Cut Oats with
Vanilla Spiked Crème Fraiche

Romaine Wedge Salad

Braised Baby Beets, Crispy Bacon Bits, Shaved Parmesan Cheese &
Horse Radish Crème Fraiche

Cinnamon Spike Apples & Vanilla Yogurt Parfait

Layers of Cinnamon Roasted Apples & Vanilla Yogurt Topped with
Chantilly Cream & House made Granola

MAIN COURSES

(Please select one)

Oliver Merrill Farm's Poached Eggs

English Muffin, Canadian Bacon, Herb Roasted Yukon Gold Home fries &
Red Wine Mushroom Gravy \$21

Peanut Butter and Jelly Pancakes

Pancakes layered with sweetened Peanut Butter & Home Made Strawberry Jam
With Peter's Farm Maple Syrup \$21

Oliver Merrill Farm's Baked Eggs & Cheddar Grits

North Country Bacon Gravy, Spinach & Baby Pear Tomatoes \$25

Open Faced Omelet

Smoked Halibut, Roasted Garlic & Olive Oil Puree with Sautéed Spinach & Cabot Cheddar
Cheese \$22

Rice Crispy Waffles

Raspberry Glaze & Marshmallow Sauce \$21

The Brunch Burger

A 9oz Hand Formed Black Angus Burger, North Country Bacon, Shaved Ham, Vermont Cheddar
& a Fried Egg Served on a Cheddar Ale Biscuit, Worcester Béarnaise, Herb Roasted Yukon Gold
Homefries \$22

BEVERAGES

Freshly Brewed Coffees or a Selection of Fine Teas

DESSERT

(Please select one)

Apple Raisin Strudel

Whiskey Crème Anglaise & Fresh Blueberry

Chocolate Pot de Crème

Hazelnut Biscotti & Whipped Cream

Apricot-Clove Sorbet

Raspberry Compote

Freshly Brewed Coffees or a Selection of Fine Teas

Full Lunch Menu Also Available

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