

Group Sunday Brunch

(For Groups of 15-25)

July 2010

FIRST COURSES

(Please select one)

BVI Fruit Plate

Seasonal Fruits & Berries

Served with New Hampshire Wildflower Honey

Potato & Leek Soup

Duck Trap Farms Smoked Trout & Chives

MAIN COURSES

(Please select one)

Oliver Merrill Farms Poached Eggs Benedict

Grilled Sourdough English Muffin, Canadian Bacon, Sauce Choron & Herb Roasted Yukon Gold Home Fries \$22

Peanut Butter & Jelly Pancakes

Fluffy Buttermilk Pancakes layered with Sweetened Peanut Butter & House Made Strawberry Jam.,

Served with Warm Petersons Farm Maple Syrup \$21

Shrimp, Grits & Baked Eggs

Chorizo Sausage, Spinach & Pear Tomatoes \$25

Baby Vegetable Omelet

With Ricotta Cheese, Pine Nuts & Basil

Served with Yukon Gold Home Fried Potatoes \$22

Malted Waffle

Blueberry Jam, Cinnamon Scented 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 Cheddar Ale Biscuit with Mushroom Gravy

& Herb Roasted Yukon Gold Home Fries \$22

BEVERAGES

Freshly Brewed Coffees or a Selection of Fine Teas

DESSERT

(Please select one)

Blueberry Pie

Strawberry Sauce & Chantilly Cream

Raspberry Chocolate Ice Cream Sandwich

Blueberry Sauce

Cherry Sorbet

Macadamia Cookies