

# Sunday Brunch at the Inn

## 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

#### **Sour Cream Fritters**

Plum Butter, Powdered Sugar & Mint Oil

#### **Steel Cut Oatmeal Brûlée**

Brown Sugar Infused Steel Cut Oats topped with Grand Marnier Scented Raspberries

#### **Romaine Salad**

Braised Golden Beets, Crispy Bacon Bits, Parmesan & Horseradish Crème Fraiche

#### **Summer Peach & Vanilla Yogurt Parfait**

Layers of Peach & Vanilla Yogurt Topped with Minted Chantilly Cream & House Made Granola

### 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

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