



CHAMPAGNE BRUNCH

\$32 per person

add \$8 per Mimosa or Freshly Pressed Detox Juice of the Day

\$10 Bloody Mary or Korbel Extra Dry Champagne

\$15 for higher-end Champagne

\$10 for Salty Pear or Henniker Maple Leaf Brunch Cocktails

FIRST COURSE (both items served to everyone)

- Baked Goods Basket - bread, muffins, cider donuts, goat cheese biscuits, jam
- House-Made Granola Parfait – fresh, organic fruit, local vanilla Greek yogurt

MAIN COURSE CHOICES (*tofu scramble as a vegan alternative)

Eggs Benedict

Served on our peppered goat cheese and chive biscuit with smoked salmon, Canadian bacon or fresh spinach (seasonal crab, +\$5); dill hollandaise, savory breakfast potatoes.

Steak & Eggs

Skirt steak, eggs any style, toast, savory breakfast potatoes, market greens

Brioche French Toast

Caramelized home-grown caramel apples, local maple syrup and Grant Family Farm bacon

Buttermilk Fried Chicken

Seasonal waffle, maple reduction, organic vegetables

New England Lobster Roll (seasonal, +\$5)

Kimchi slaw, Cape Cod seasoned fries, house-cured pickle

DESSERT CHOICES

- Seasonal Fruit Crisp or Pies
- Seasonal Cake or Cupcakes (must be made for whole party)
- Seasonal Mousse or House-Made Ice Cream
- Crème Brûlée and Chocolate Pot de Crème

BEVERAGE CHOICES

- Organic Brewed Coffee, Hot Organic Tea, Hot Chocolate/Chocolate Milk (local)
- Juice: organic orange or grapefruit, freshly pressed cranberry, local cider (seasonal)