

Mother's Day Brunch Menu

Sunday, May
17th, 2018

Savory

New England Clam Chowder	\$13
Crispy Pork Belly Oyster Crackers	
Sweet Gem Caesar	\$16
Bacon Lardon Cherry Tomato Shaved Radish Parmesan Croutons	
Burrata & Beets	\$16
Maplebrook Burrata Local Beets Frisee Candied Pecan Blood Orange Tarragon Vinaigrette	
Mixed Greens	\$12
Organic Lettuces Shaved Spring Veggies Maple Vinaigrette	
Crab Rangoon Dip	\$17
Scallion Duck Sauce Wonton Chips	
Grilled Asparagus Toast	\$15
Smoked Porcini Aioli Pickled Ramps Radish Shaved Gouda Lemon	

Handheld

Brunch Burger	\$19
4oz Boyden Farm Beef VT Maple Sausage Patty Vault No. 5 Cheddar Roasted Tomato Sunny Egg Hollandaise Home Fries	
Three Little Piggies	\$19
Crispy Pork Cutlet VT Bacon Jam Applewood Bacon Smoked Maple Mayo Sunny Egg Mansfield Bun House Chips	
The Nosedive Breakfast Sandwich	\$20
Cabot Cheddar Sunny Side Egg Mansfield English Muffin Applewood Bacon Local Sausage Patty Heady Topper Hot Sauce Hollandaise Warm Vermont Maple Syrup Home Fries	

Late Risers

Mountainside Granola Parfait	\$13
Green Mountain Greek Yogurt Fresh Blueberries House Granola	
Open Faced Smoked Salmon Sandwich	\$18
Toasted Bagel Cream Cheese Capers Crushed Avocado Arcadian Mixed Greens Maple Vinaigrette	
Rice Krispie Crunchy French Toast Napoleon	\$17
Thick-Cut Challah Macerated Strawberries Vanilla Bean Chantilly Cinnamon Oat Streusel	
VT Benedict	\$18
Vermont Maple Sausage Patty Sautéed Spinach Poached Egg White Cheddar Hollandaise Herbs	
Lump Crab Benedict	\$20
Blue Crab Poached Egg Avocado Old Bay Hollandaise Dill	
Maine Lobster Omelette	\$22
Farm Eggs Buttered Lobster Chive Parmesan	
Aunt Jones' Pecan Sticky Buns	\$8