



Easter Specials

Brunch Specials offered to 2:00 pm / Dinner Specials Offered After 1:00pm

APPETIZERS

House Cured Gravlox

Chopped Egg, Onions, Capers, Tomatoes and Everything Bagel Chips
\$14

Pate de Campagne Forrestierre

*Pork Country Pate with Mushrooms, House Beer Mustard,
Pickled Purple Brussel Sprouts and Crisps*
\$12

Bluff Hill Cove Oysters

Pomegranate Mignonette, Pomegranate Seeds, Micro Carrot Greens
\$15

BRUNCH ENTREES

Steak and Eggs

*10 oz Flat Iron, Sunny Farm Eggs, Smoked Tomato Jam, Worcestershire Glaze
Breakfast Potatoes and Toast*
\$32

Lobster Benedict

*Sauteed Lobster and Red Mustard Green on an English Muffin with Poached Eggs,
Yuzu Hollandaise and Breakfast Potatoes*
\$26

Chicken and Waffles

*Crispy Buttermilk Giannone Chicken, Sweet Potato Waffles, Braised Collards, Maple Butter
Vermont Maple Syrup and Breakfast Potatoes*
\$25

Kenyons Grist Mill Grits and Eggs

With Two Poached Eggs, Duck Leg Confit, Sauteed Mushrooms, Demi Glace and Truffle
\$24

KIDS BREAKFAST (under 10)

Toads in a Hole

*Eggs, Your Choice with Breakfast Sausage Served in Brioche Toast
with Fontina Cheese and Breakfast Potatoes*
\$15

DINNER ENTREES

Roasted Prime Rib of Beef

Beef Fat Roasted Potatoes, Asparagus, Yorkshire Pudding and Rosemary Jus
\$36

Roasted Leg Of Lamb

*Gratin of Celery Root and Potatoes, Asparagus, Beech Mushrooms
Lamb Jus and Mint Syrup*
\$32

Seared Alaskan King Salmon

Beluga Lentils, Green Onion Soubise, Shaved Brussels, Oyster Mushrooms and Uni Emulsion
\$34

Executive Chef Richard Silvia / Chef De Cuisine Christopher Jones