



## Mother's Day Specials

Brunch Specials offered to 3:00 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 Mustard Seed,  
Pickled Vegetables and Crisps*  
\$12

#### Nantucket Bay Scallop Crudo

*Pomegranate Marinade, Pomegranate Seeds, Radishes, Micro Carrot Greens*  
\$16

### 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

#### Asparagus and Lille Omelet

*Local Asparagus, Lille Cheese, Caramelized Onion and Herbs  
with Breakfast Potatoes and Toast*  
\$21

#### Kenyons Grist Mill Grits and Eggs

*With Two Poached Eggs, Duck Leg Confit, Pork Belly, Sautéed 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 Rack Of Lamb

*Fava Bean Puree, Minted Favas, Beech Mushrooms  
and Lamb Jus*  
\$32

#### Seared Native Fluke

*Petit Vegetables, Carrot Broth and Gold Lentils*  
\$34

*Executive Chef Richard Silvia / Chef De Cuisine Christopher Jones*