



Easter Sunday Brunch Buffet

Sunday, April 20, 2025

12:00pm – 3:00pm

\$75 Adult / \$35 Child

To Begin

House Made Parker Rolls

Maple Whipped Butter

Assorted Deviled Eggs

Local Organic Eggs

Matcha Chia Pudding

House Made Granola, Fresh Berries

Assorted Pastries

House Made in Our Bakeshop

Artisan Cheeses

Locally Sourced Assortment

Fresh Fruit Platter

Melons, Berries, Grapes

Smoked Fish Platter

Dill Vodka Cold-Smoked Steelhead Trout, Bluefish Pate,
Pastrami Cold-Smoked Salmon, Smoked Oysters,
Served with Chef's Accompaniments of Capers,
Caper Berries, Pickled Onions, Olives, Cucumber Slices,
Heirloom Tomato Slices, Mustard, Baguettes, Rye Lavash

Soup & Salads

Potato Leek Soup

Grilled & Chilled Asparagus Salad

Pickled Shallots, Local Quail Eggs, Radishes, Almonds,
Kentucky Ham, Manchego, Preserved Lemon Vinaigrette

Arugula & Spinach Salad

Strawberries, Local Goat Cheese, Candied Almonds,
Mango Poppyseed Yogurt Dressing

Carving

Leg of Lamb

Mint Chimichurri, Lamb Jus

Smoked Maple Ham

Maple Mustard

Stationary Entrees

Crab Cake Benedict

New Bay Hollandaise, Green Tomato Relish

Faroe Island Salmon

Fregola, Asparagus, Sundried Tomato & Caper Butter Sauce

Chicken & Waffles

Fermented Hot Honey

Falafel

Spiced Carrot Puree, Frisee, Marinated Olives,
Turmeric Yogurt

Torrija

Vermont Maple Syrup, Orange Marmalade,
Powdered Sugar

Baked Billings Farm Mac & Cheese

Creamy Mornay, Brioche Crumbs

Sides

Hasselback Fingerling Potatoes

Anduja Crumbs

Brussels Sprouts

Pickled Shallots, Parmesan

Menu Subject to Change