



Mother's Day Brunch Buffet

Sunday, May 11, 2025

12:00pm – 3:00pm

\$75 Adult / \$35 Child

To Begin

Assorted Pastries

House Made in our Bakeshop
Almond Croissants, Cinnamon Buns, Muffins

Local Cheese Board

Assortment of Vermont Cheeses,
Breads, Crackers, Seasonal Compotes,
Candied Nuts

Honeycomb Display

Artisan Breads

Bircher Muesli

Dried Fruit, Fresh Berries, Maple Syrup

Fresh Fruit Board

Melons, Berries, Citrus, Maple Yogurt Dip

Soup & Salad

Shrimp Bisque

Calabrian Croutons

Butter Lettuce Salad

Avocados, Strawberries, Watermelon Radishes,
Goat Cheese, Almonds, Lemon Poppyseed Dressing

Chef Action Stations

Chef's Omelets

Ham, Maple Sausage, Onions, Mushrooms, Peppers,
Billings Farm Cheddar, Fresh Cracked Eggs

Roasted Sirloin Carving

Horseradish Crema, Bordelaise

Stationary Entrees

Eggs Benedict

Canadian Bacon, Grit Cakes, Hollandaise

Roasted Chicken Thighs

New Potatoes, Greens, Marsala Jus

Smoked Brisket

Alabama White Sauce, Pickled Onions

Herb Crusted Cod

Farro, Peas, Mushrooms, Olive Tapenade

Lemon Ricotta Pancakes

Blueberry Compote, Bailey's Whipped Cream

Sides

Potato Rosti

Caramelized Onion Sour Cream, Chives

Asparagus

Mustard Vinaigrette, Manchego Cheese

Maple Carrots

Harissa Chickpeas, Sumac Yogurt

Menu Subject to Change