



Easter Sunday Brunch Buffet

Sunday, April 5, 2026 | 11:30am - 3:30pm

\$85 Adult | \$45 Child

To Begin

House-Made Parker Rolls
Whipped Maple Butter

Carrot Cake Overnight Oats
Rolled Oats, Carrots, Raisins, Walnuts,
Coconut, Yogurt, Maple Syrup

Assorted House-Made Pastries
Apple Danishes, Cardamom Buns, Cinnamon Buns,
Baklava Croissants, Raspberry Cheese Pinwheels,
Hungarian Poppyseed Bread

Fruit Platter

Melon, Berries, Grapes

Assorted Deviled Eggs

Vermont Artisan Cheeses

Breads, Crackers, Seasonal Compotes, Candied Nuts

Smoked Fish Platter

Pastrami Cold Smoked Salmon, Dill Vodka Steelhead,
Bluefish Pâté, Smoked Mussels, Chef's Accompaniments

Salads & Soup

Grilled & Chilled Asparagus Salad
Kentucky Ham, Local Swiss Cheese,
Pickled Shallots, Radishes,
Almonds, Local Hen Eggs,
Preserved Lemon Vinaigrette

Arugula & Spinach Salad

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

Fennel & Celeriac Soup

Carving

Chef-Carved Local Meats

Leg of Lamb

Mint Chimichurri,
Lamb Jus

Singleton's Ham

Maple Mustard

Stationary Entrées

Benedict

Local Hen Eggs, Red Flannel Hash,
Hollandaise Espuma

Gemelli

Braised Rabbit, Peas, Leeks, Mushrooms,
White Wine Cream, 'Nduja Crumbs, Grana Padano

Baked Billings Farm Cheddar Mac & Cheese

Creamy Mornay, Brioche Crumbs

Atlantic Halibut

Brothy Beans, Sofrito, Pickled Fennel, Sauce Vert

Bananas Foster French Toast

Brioche, Bananas & Rum Sauce,
Cinnamon Custard, Whipped Mascarpone

Falafel

Spiced Carrot Purée, Frisée,
Marinated Olives, Turmeric Yogurt

Sides

Potatoes Dauphinoise
Thyme, Chives

Brussels Sprouts

Pickled Shallots, Parmesan

Harissa Carrots

Chermoula, Dukkah

Desserts

Chocolate Salted Caramel Tart

Candy Clementine

Soft Milk Chocolate Ganache, Crumble

Lemon Ricotta Cheesecake

Hazelnut Nest Tart



Reservations Required 802-457-6665 | Menu Subject to Change