BRUNCH BUFFET



CLASSIC

CLASSIC EGGS BENEDICT

TWO POACHED EGGS, GRILLED BLACK FOREST HAM STEAK, ASPARAGUS, TOASTED ENGLISH MUFFIN

FRITTATA OF THE DAY

DAILY CHEF SELECT INGREDIENTS

SCRAMBLED EGGS

FARM FRESH EGGS. HERBS

CRISPY PAN FRIED CHICKEN BREAST

BUTTERMILK BISCUITS, COUNTRY SAUSAGE GRAVY

BELGIAN WAFFLES

WHIPPED SWEET BUTTER, VERMONT MAPLE SYRUP

FRENCH

SALMON EGGS BENEDICT

TWO POACHED EGGS, SCOTTISH SMOKED SALMON, RED CAPERS, TOASTED ENGLISH MUFFIN

FRENCH SCRAMBLE

FARM FRESH EGGS, SHALLOTS, CHIVES, CRÈME FRAICHE

SPINACH & GOAT CHEESE OMELET

3 FARM FRESH EGGS, ORGANIC BABY SPINACH, FRESH GOAT CHEESE

FRENCH DIP

PRIME RIB, MOZZARELLA, GARLIC BREAD, SHOESTRING FRIES

FRENCH TOAST WITH MIXED BERRIES

FRENCH COUNTRY BREAD, WHIPPED SWEET BUTTER, VERMONT MAPLE SYRUP

HAMPTONS

CRAB CAKE "OSCAR" BENEDICT

TWO POACHED EGGS, ASPARAGUS, BÉARNAISE SAUCE

HAMPTONS OMELET

EGG WHITES, SPINACH, MUSHROOMS, WHITE CHEDDAR CHEESE TOPPED WITH A WARM TOMATO COULIS

SMOKED SALMON SCRAMBLE

FARM FRESH EGGS, CARAMELIZED ONIONS, SCOTTISH SMOKED SALMON

SPINACH & GOAT CHEESE OMELET

3 FARM FRESH EGGS, ORGANIC BABY SPINACH, FRESH GOATS CHEESE

MINI LOBSTER ROLLS

STEAMED LOBSTER CHUNK SALAD, HERB POTATO SALAD

THREE BUTTERMILK PANCAKES WITH MIXED BERRIES

WHIPPED SWEET BUTTER, VERMONT MAPLE SYRUP

EXTRAS

INCLUDED IN BUFFET

APPLEWOOD SMOKED BACON HOMEMADE SAUSAGE "MOON DUSTED" POTATOES

"EYE OPENERS"

AVAILABLE BY REQUEST

BLUE SKY BLOODY MARY
CHAMPAGNE MIMOSA
ICED TEA "ARNOLD PALMER"