

MOTHER'S DAY BRUNCH

APPETIZERS

| | | | |
|--|-------------|---|------------|
| Pauline's Crab Cake <i>Maine Crab Cake, Orange Pesto Beurre Blanc</i> | \$13 | Soup de Jour <i>Made Fresh Daily from the Finest Provisions</i> | \$7 |
| Caesar Salad <i>Asiago cheese & Croutons, Anchovies upon request Add: Grilled Chicken, Salmon, or Shrimp</i> | \$9 | Fruit and Cheese Plate <i>Assorted Vermont Cheeses, Fruit & Toast Points</i> | \$9 |
| Beet & Orange Salad <i>Local Beets with Ginger Scallion Dressing on Salad Greens with Orange Slices, Goat Cheese, Spiced Walnuts, Balsamic Glaze</i> | \$9 | Mixed Greens Salad <i>Mixed Greens, Shaved Beets & Carrots & Craisins w/ Balsamic Vinaigrette or Creamy Blue Cheese</i> | \$9 |
| Oysters Half Shell <i>3 Oysters with Cocktail Sauce</i> | \$9 | Oysters Rockefeller <i>3 Oysters with a Spinach, Onion & Cream Reduction, flavored with Pernod and topped with Asiago cheese.</i> | \$9 |
| Winter Salad <i>Salad Greens, Shaved Cauliflower, Brussel Sprouts Carrots & Beets with Honey Mustard Herb Dressing, Shaved Shallots, Spiced Pecans & Tarentaise Cheese</i> | \$9 | French Onion Soup | \$9 |

ENTREES

Spring Omelet with Spinach

Chives & Gruyere Cheese, Hash Browns & Salad
\$14

Casco Bay Eggs

*Crab Cake, Tomato & Cheddar on English Muffin topped with Poached Egg
and Hollandaise, Hash Browns and Asparagus*
\$15

Classic Eggs Benedict

Sliced Canadian Bacon, Poached Eggs & Hollandaise on English Muffin with Hash Browns and Asparagus
\$14

Sausage & Spinach Benedict

Breakfast Sausage, Spinach & Poached Eggs on English muffin with Hash Browns and Asparagus
\$14

Avocado Toast

Garlic Aioli Topped Baguette, Avocado Slices, Dilled Tomato & Greens Salad, Hummus / Add Poached egg \$3
\$12

Butter Baked French Toast

Berries in Syrup & Crème Fraiche / Add Poached Egg \$3
\$12

Sliced Roast Chicken Breast

Tarragon Chicken Jus, Mashed Potato & Asparagus
\$24

Robie Farm Roast Beef

Red Wine Demi Glaze, Garlic Roasted Potato & Asparagus
\$28

Country Dinner Ham

Roast Yams, Pineapple Glace, Asparagus
\$22

Roast Leg of Lamb

Herbed Lamb Sauce, Roast Yams and Asparagus
\$28

Shrimp, Asparagus and Rice Salad

on Spring Greens with Avocado & Tomato
\$20

Maple Glazed Salmon

Wild Rice Pilaf, Asparagus and Orange Compound Butter
\$28