



Mother's Day Brunch

Organic Pickering Farm Mixed Green Salad

Maple Brook Farm Feta, Sugar Snap Peas, Shaved Cucumber, Radish, Rhubarb Vinaigrette

Spring Asparagus Soup

Truffled Croutons, VT Goat Cheese

Sliced Fruit and Berries & Maple Granola

Green Mountain Yogurt, Local Honey

Smoked Salmon

House made Mini Bagel, Chive Crème Fraiche, Crispy Capers, Hard Boiled Egg

Goat Cheese & Pistachio Tart

Burnt Honey, Arugula salad with Pickled Beets & Fennel, Lemon Basil Vinaigrette



Lobster Egg Benedict

Poached Vermont Cage Free Eggs, Buttered Lobster, House Brioche

Local Spinach, Brandy Hollandaise

Lemon Ricotta Pancakes

Fresh Blueberries & VT Maple Syrup

Ham, Caramelized Onions & Smoked Cheddar Quiche

Local Spinach Salad, Cranberries, Ramp Vinaigrette

Seafood Cobb Salad

Grilled Shrimp, Lobster & Crab, Bacon, Hard Boiled Eggs, Cherry Tomatoes

Avocado, Creamy Horseradish Dressing

Reluctant Panther Short Rib

Caramelized Onions, Vermont Brie Grilled Sandwich, Fig Compote, Peppered Waffle Chips



Maple Bread Pudding

Vanilla Whipped Cream, Cocoa Nibs, Raspberries

Crème Brûlée Cheesecake

Smoked Maple Powder, Pistachio Paste, Compressed Strawberries, Garden Basil

Selection of House Made Sorbet

\$45 per person (+ tax & gratuity)

Includes one complimentary Mimosa for Mom!

Executive Chef Sigal Rocklin

Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness

20% gratuity will be added to parties of 6 or more