# BRUNCH

#### Sunday Cocktails

Bloody Mary 5.00 Our Own Bloody Mary Mix, Vodka, Vegetable Garnish (Add Bacon 1.50)

Prosecco or Mimosa 6.00 Pomegranate, Blood Orange or Peach

Prosecco Spritzers 6.00

Spritz 7.00 Prosecco with Aperol, Orange slice

Vig-osa 10.00 Grand Marnier, Fresh OJ, Topped with Prosecco, On the Rocks

# Antipasti

Trio Formaggio: Fleur Vert, Beemster, Asiago, spiced walnuts, fruit mostarda 10-

Crostini - Ricotta cheese, white truffle honey, fresh strawberries 6-

Deviled Eggs – Pio Tosini Prosciutto,Grand View Farm radishes,organic pea tendrils 7-

Crepe - Strawberries, whipped cream, confectioner's sugar 7-

Chilled Cocktail - Poached shrimp, raw Winter Point oysters, aperol & citrus mignonette 13-

Panache - Fresh fruit, mint sprigs, Grand Marnier & simple syrup, strawberry sorbet 7-

Fresh Buffalo Mozzarela – Marinated tomatoes, organic pea tendrils, olive oil & balsamic 13-

## **Brunch Main Courses**

Pan Seared Rainbow Trout Fillet - Fried eggs, house veal sausage, home fries 12-

Egg Panini – Two farm eggs, smoked bacon, fresh mozzarella, tomato conserva, focaccia 8-

Maine Blueberry Pancakes - Fresh ricotta cheese, farm butter, Maine maple syrup 10-

Shirred Eggs — Applewood smoked bacon, leeks, mozzarella, bruschetta, olive oil 10-

Cinnamon French Toast – Amaretto poached peaches, Grand Marniew whipped cream 9-

Vignola Omelet – Grafton two-year cheddar, garlic scapes & roasted ham, home fries 9-

House Smoked Salmon – Cucumbers, fennel, red onion, micro greens, honey-mustard glaze 11-

Smoked Beef Brisket Hash – poached eggs and paprika hollandaise 12-

Poached Eggs – Grilled house ham, tomato conserva, foccacia toast, herb hollandaise 11-

### Dolci

Cioccolato – Warm double chocolate bread pudding, caramel semifreddo, house made toffee 7-

Panna Cotta – Vanilla bean panna cotta with strawberries, caramel sauce 7-

Torta di Noci – Honey almond tart with white chocolate gelato, candied peaches 7-

Sorbet Trio - Pineapple, strawberry, orange 6-

#### Contorni

Four Potato Croquettes 5.00

House made sausage, sage and maple 4.00

Toast 2.00

Applewood Smoked Bacon 4.00

House cured ham 4.00