

Easter at the Inn Family Style Brunch in The Restaurant Sample Menu

FIRST COURSE

Local Cheese & Charcuterie Dried Fruits, Nuts, Crostini

> Deviled Eggs Local Cage Free Eggs

Fresh Fruit Variety of Melon & Berries

SECOND COURSE

Spring Pea Salad Narragansett Creamery Yogurt, Arugula, Asparagus, Candied Lemon

> Avocado Toast Nana's Country Bread, Sea Salt Feta, Farm Radish

> > Shrimp Cocktail Cocktail Sauce, Grilled Lemon

ENTRÉE

Choice of:

Weekapaug Breakfast Two Eggs Any Style, Home Fries, Applewood Smoked Bacon, Toast of Biscuit

> Lobster Hash Peppers, Onions, Marble Potato, Two Eggs Any Style

Lemon Ricotta Pancakes Fresh Berries, Whipped Cream, Bragg Farm Maple Syrup

Crab Benedict Crab Cake, English Muffin, Poached Eggs, Hollandaise, Home Fries

> Herb Roasted Prime Rib Mashed Potato, Broccolini, Au Jus

Honey Glazed Ham Sweet Potato, Roasted Carrot, Pineapple Chutney

> Pan Seared Salmon Pesto Cous Cous, Tomato Concasse

Four Cheese Tortellini House Made Pasta, Pomodoro, Parmesan, Basil

DESSERT TO SHARE

Brown Butter Banana Bread

Berry Tiramisu

Strawberry Shortcake