

Easter Brunch

- SAMPLE MENU -



FIRST COURSE

Local Cheese & Charcuterie

Dried Fruits, Nuts, Crostini

Deviled Eggs

Local Cage Free Eggs

Fresh Fruit

Variety of Melon and Berries

SECOND COURSE

Spring Pea Salad

*Narragansett Creamery Yogurt, Arugula, Asparagus, Feta,
Lemon Vinaigrette*

Avocado Toast

Nana's County Bread, Sea Salt Feta, Farm Radish

Shrimp Cocktail

Cocktail Sauce, Grilled Lemon



ENTREÉS

CHOICE OF

Weekapaug Breakfast

Two Eggs Any Style, Home Fries, Applewood Smoked Bacon, Toast or 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

DESSERTS TO SHARE

Peter Rabbit's Carrot Cake

Lemon Meringue Raspberry Tarts

Opera Coffee Sponge