# ~Weekend Brunch~

## Appetizers

**Curried Cucumber Soup 10**
*Preserved Lemon, Crème Fraiche & Basil*

**Classic Shrimp Cocktail* 16**
*Cocktail Sauce & Lemon*

**New England Oysters 19**
*Champagne Mignonette, Cocktail Sauce & Lemon*

**Mozzarella House Burrata 12**
*Roasted Beets, Pickled Beet Puree, Strawberries & Frisee*

**Harvest Caesar Salad 12**
*Crisp Romaine, Garlic Anchovy Dressing & Parmesan Biscotti*

**Strawberry Fritters 10**
*Strawberry Rhubarb Jam & Coriander Sugar*

**Greek Yogurt Parfait 12**
*Berries, Granola, Honey & Mint*

## Entrees

**Macerated Strawberry Pancakes 14**
*North Country Smokehouse Bacon, Whipped Cream & Maple Syrup*

**Smoked Salmon Eggs Benedict* 16**
*Griddled English Muffin, Herbed Potatoes, Lettuce Greens & Hollandaise*

**Buttermilk Biscuits & Chorizo Gravy* 14**
*Fried Egg, Vermont Cheddar Cheese Curds & Avocado*

**Scituate Lobster Roll* 32**
*Warm Roll, Cucumber Pickle & House Made Potato Chips*

**Bay of Fundy Salmon "Panzanella"* 24**
*Brioche, Cucumber, Tomato, Kalamata & Harissa*

**The Harvest Burger* 16**
*All Natural Beef, Cabot Cheddar, Mustard Aioli, Lettuce, Tomato & Red Onion*

**Lentil, Black Bean & Red Quinoa Chili 14**
*Avocado, Lime Crème Fraiche & Cilantro*

## Sides

**Breakfast Potatoes 4**
**Northcountry Smokehouse Bacon 6**
**Toasted English Muffin 4**
**Scrambled Eggs 4**

## Dessert

**Rum Baba 11**
*Rum Soaked Cake, Caramelized Passion Fruit, Lime Tuile*
*Rum Raisin Whipped Cream*

**Chocolate & Caramel 11**
*Almond Pate Sucree, Whipped Caramel Cremeux, Hazelnut Dentelle & Mascarpone Ice Cream*

**Lemon Tart 11**
*Lemon Cream, Torched Meringue, Lemon Basil Pearls, Almond Short Crust & Coconut Sorbet*

**House-Made Ice Cream or Sorbet 8**
*Honey Tuile*