



Mother's Day Brunch Specials

APPETIZERS

CREAM OF ASPARAGUS SOUP
WITH GARLIC CROUTONS | CUP 6.50 | BOWL 9.00

CAESAR SALAD
ROMAINE LETTUCE TOSSED IN A CREAMY PARMESAN DRESSING, GARLIC CROUTONS AND SHAVED PECORINO ROMANO | HALF 11.95 | FULL 14.95

SEASONAL HARVEST SALAD
SHREDDED BRUSSELS SPROUTS, SLICED APPLES, APPLEWOOD SMOKED BACON, MAPLE-CIDER VINAIGRETTE, RYE CROUTONS, SHARP CABOT CHEDDAR CRUMBLES, POACHED CRANBERRIES | HALF 12.95 | FULL 15.95
SALAD ADDITIONS: CHICKEN 9.00 | SHRIMP 12.00 | SALMON 13.00

MAINS

EGGS BENEDICT
POACHED EGGS, SMOKED HAM OR TOMATO, GRILLED BUTTERMILK BISCUIT, HOLLANDAISE, HOME FRIED POTATOES | 21.95

SMOKED SALMON POTATO PANCAKE
MAINE SMOKED SALMON, POTATO PANCAKE, POACHED EGGS, LEMON DILL CREMA, SCALLIONS | 23.95

BUTTERMILK PANCAKES
YOUR CHOICE OF PLAIN, BLUEBERRY OR CHOCOLATE CHIP BUTTERMILK PANCAKES SERVED WITH WHIPPED CABOT BUTTER, VERMONT MAPLE SYRUP, APPLEWOOD SMOKED BACON | 17.95

VERMONT CHEDDAR OMELETTE
WITH A CHOICE OF UP TO 3 OF THE FOLLOWING ITEMS (ADDITIONAL ITEMS 1.25 EACH): APPLEWOOD SMOKED BACON | HAM | ONIONS MUSHROOMS | BABY SPINACH | BELL PEPPERS DICED TOMATOES | SERVED WITH HOME FRIED POTATOES AND HOMEMADE HONEY OAT TOAST | 19.95

TURKEY MONTE CRISTO SANDWICH
BATTERED HOMEMADE HONEY OAT BREAD, FRESH ROASTED TURKEY, GRUYÈRE CHEESE, MAPLE MUSTARD, CRANBERRY SAUCE, SERVED WITH A GREEN SALAD | 21.95

DESSERT

LEMON CARROT CAKE
HOUSE MADE CARROT CAKE WITH CREAM CHEESE FROSTING | 7.95

APPLE BLUEBERRY CRUMB PIE
WILD BLUEBERRIES, GRANNY SMITH APPLES AND CRUMB TOPPING WITH CABOT WHIPPED CREAM | 8.50

KIDS ICE CREAM
ASK YOUR SERVER ABOUT OUR SELECTION | 4.95
ADD HOT FUDGE AND CABOT WHIPPED CREAM | 2.50

ASK YOUR SERVER FOR A FULL DESSERT MENU

DRINK SPECIALS

GREEN MOUNTAIN BLOODY MARY
GREEN MOUNTAIN VODKA, HOUSE MADE BLOODY MARY MIX, OLIVE, CELERY, CITRUS FRUIT | 16.00

MIMOSA
LA MARCA PROSECCO WITH YOUR CHOICE OF ORANGE JUICE, GRAPEFRUIT JUICE, OR POMEGRANATE JUICE | 16.00

SPRING FLING
EMPRESS INDIGO GIN, POMEGRANATE JUICE, GRAPEFRUIT SODA, LIME WEDGE | 17.00

GORGONZOLA CRUSTED FILET MIGNON
CHAR-GRILLED 8 OZ PRIME BLACK ANGUS FILET, GORGONZOLA CHEESE, HERB CRUMBS, PORT WINE DEMI-GLACE, HERB ROASTED FINGERLING POTATOES AND FRESH SEASONAL VEGETABLES | 59.95 GFA

PAN SEARED SALMON FILET
CITRUS HERB CRUST, LEMON BASIL SAUCE, ROSEMARY ROASTED FINGERLING POTATOES, BLISTERED CHERRY TOMATOES, FRESH VEGETABLES | 34.95

CLASSIC NEW ENGLAND LOBSTER ROLL
ATLANTIC LOBSTER TOSSED IN MAYONNAISE, LEMON JUICE, AND FINELY CHOPPED CELERY. SERVED CHILLED IN A BUTTERY TOASTED SPLIT-TOP BRIOCHE ROLL | 38.95

THE WHIP BURGER
CHAR-GRILLED ANGUS BEEF, CABOT SHARP CHEDDAR, LETTUCE, TOMATO, ONION, MAYONNAISE, AND MAJOR GREY'S CHUTNEY ON A GRILLED HOMEMADE BUN WITH PICKLE AND FRENCH FRIES | 20.95

BLT AND CHEDDAR
APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, CABOT SHARP CHEDDAR, SERVED ON TOASTED HOMEMADE HONEY OAT BREAD WITH FRENCH FRIES | 20.95

KIDS

KIDS PANCAKES
YOUR CHOICE OF PLAIN, BLUEBERRY OR CHOCOLATE CHIP BUTTERMILK PANCAKES SERVED WITH WHIPPED CABOT BUTTER, VERMONT MAPLE SYRUP | 12.95

FRIED CHICKEN TENDERS
WITH RANCH DRESSING FOR DIPPING SERVED WITH FRIES, CARROT, AND CELERY STICKS | 15.95

PASTA TOSSED IN BUTTER OR TOMATO SAUCE
MACARONI PASTA, HOMEMADE TOMATO SAUCE WITH CARROT AND CELERY STICKS; PARMESAN CHEESE UPON REQUEST | 11.95

HAMBURGER
LETTUCE AND TOMATO ON A GRILLED BUN WITH FRIES | 14.95
ADD CHEDDAR CHEESE | 1.50

