



GINGERBREAD HOUSE PARTY BRUNCH

CHOICE OF APPETIZER:

HEALTHY FRESH FRUIT

FRESH MEDLEY OF SEASONAL FRUIT AND BERRIES.

HERBED CLAM CHOWDER

OUR HEARTY COMBINATION OF CLAMS, MAINE POTATOES, SMOKED BACON AND CREAM.

CLASSIC CAESAR

HEARTS OF ROMAINE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE.

BOSTON BIBB SALAD

TENDER BIBB LETTUCE WITH GOAT CHEESE, DRIED CRANBERRIES, APPLES AND ROASTED PECANS WITH A LEMON VINAIGRETTE.

CRISPY FRIED CALAMARI

SERVED WITH OUR ZESTY MARINARA AND TARTAR SAUCE.

MEDITERRANEAN PLATTER

RED PEPPER HUMMUS, TABOULI, CAPONATA, MARINATED OLIVES, FETA CHEESE AND ARTICHOKE HEARTS AND LAVASH POINTS.

CHOICE OF ENTREE:

*WEEKEND BREAKFAST

THREE FARM EGGS ANY STYLE SERVED WITH BACON STRIPS, POTATOES AND ENGLISH MUFFIN.

*TRADITIONAL EGGS BENEDICT

CHOICE OF MAPLE CANADIAN BACON, SMOKED SALMON OR FLORENTINE ON AN ENGLISH MUFFIN WITH HOLLANDAISE SAUCE, BRUNCH POTATOES AND BREAKFAST SAUSAGE.

BERRY FRENCH TOAST

CINNAMON AND EGG DRENCHED BRIOCHE, MAPLE SYRUP, BACON AND FRESH BERRIES.

*THE CLASSIC OMELET

BABY SPINACH, MUSHROOMS AND CHEDDAR CHEESE SERVED WITH BRUNCH POTATOES AND BREAKFAST SAUSAGES.

*STEAK AND EGGS

CHAR-GRILLED SIRLOIN STEAK WITH CHOICE OF EGGS SERVED WITH BRUNCH POTATOES.

CHICKEN FINGERS AND FRIES

GARDEN GREENS WITH A LEMON VINAIGRETTE, CRISPY FRENCH FRIES AND HONE MUSTARD SAUCE..

GRILLED CHICKEN & BRIE SANDWICH

WITH GALA APPLES, SPINACH, APPLE CIDER CARAMELIZED ONIONS AND CRANBERRIES SAUCE ON FOCACCIA BREAD WITH FRIES.

*75 ALL-NATURAL BURGER

HALF POUND OF FRESH GROUND GRASS FED CHUCK SERVED WITH LETTUCE, TOMATO, ONION ON A TOASTED BRIOCHE BUN WITH FRIES. ADD CHEESE, MUSHROOMS, OR BACON FOR \$1.- EACH.

*MARINATED SIRLOIN TIPS

SERVED WITH CRISPY FRIES, CHIMICHURRI SAUCE AND FIELD GREENS.

BEER BATTER FISH & CHIPS

DAILY FRESH COD SERVED WITH FRENCH FRIES, FRESH COLE SLAW AND TARTAR SAUCE.

GRILLED SALMON BOSTON BIBB SALAD

TENDER BIBB LETTUCE AND GRILLED SALMON WITH GOAT CHEESE, DRIED CRANBERRIES, APPLES AND ROASTED PECANS WITH A LEMON VINAIGRETTE.

NANTUCKET SEAFOOD STEW

GULF SHRIMP, SCALLOPS, SALMON AND SWORDFISH, GARDEN VEGETABLES AND BLISS POTATOES ON A TOMATO SAFFRON BROTH.

PUMPKIN RAVIOLI

“BEACON HILL FAVORITE RAVIOLI” WITH NATIVE BUTTERNUT SQUASH, DRIED CRANBERRIES, TOMATO VODKA SAUCE AND SHAVED PARMESAN CHEESE.

75 MAC’N CHEESE

MACARONI, TREE CHEESE SAUCE, ROASTED ROMA TOMATO, SPINACH, ASPARAGUS, SWEET PAPRIKA BREADCRUMBS BAKED IN OUR OVEN. ADD MAINE LOBSTER FOR \$15.-

Chef's Note: All of our egg dishes are available with cholesterol free Egg Beaters® or egg whites.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*Denotes raw or undercooked meats. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.