



Construct a Brunch

Kindly select as many menu items as you wish from any category.

Brunches are served buffet style.

A minimum of \$17.50 per person will apply.



From the Baker

Assorted fruit danish (*cheese, cherry, blueberry, apple & raspberry*) -- \$1.50

Assorted fresh muffins (*blueberry, cranberry, apple, corn & bran*) -- \$1.50

Assorted bagels with cream cheese cheese. -- \$1.75

Banana bread and cranberry nut bread -- \$1.25

Freshly-baked scones -- \$1.75



Something Eggs-Travagant

Scrambled eggs with chives -- \$2.00

Scrambled eggs with cheddar cheese -- \$2.50

Assorted breakfast quiche -- \$2.50

Miniature croissants with scrambled eggs, cheddar cheese, and bacon -- \$2.75



Sizzlin' Griddle Favorites

Red bliss homefries with caramelized onions -- \$2.00

Crispy bacon (3 slices per person) -- \$2.00

Country sausage (2 links per person) -- \$2.00

Canadian bacon (2 slices per person) -- \$3.00

Smoked ham (2 slices per person) -- \$3.00



Pancakes-n-More

Belgium waffles	--\$3.00
Buttermilk pancakes	--\$2.50
Texas-style French toast	--\$2.50
Fruit crepes	--\$3.00



The Smorgasbord

Chicken piccata	-- \$5.00
Tri mushroom chicken marsala	-- \$5.00
Baked filet of sole with crabmeat stuffing	-- \$6.00
Poached salmon with a dill sauce	-- \$6.00
Broiled scrod with a cracker crumb topping	-- \$6.00
Seafood Newburg with puff pastry shells	-- \$8.00



The Accompaniments

Seasonal fresh fruit salad	-- \$2.50
Fresh fruit juices	-- \$4.00
Freshly brewed coffee	-- \$1.50
Hot chocolate	-- \$1.25



All prices are subject to a 20% administrative fee and 6.25% Mass sales tax.