



THE BISTRO

Brunch

To Share

- Freshly Baked Breakfast Pastries
- Butter and Pelloni Farm Preserves
- Seasonal Fruit Plate
- Assorted Fresh Fruit
- Cheese and Charcuterie
- Local Selection of Cheese and Charcuterie
- Local Shellfish Platter*
- Local Oysters & Clams, Chilled Shrimp, Cocktail Sauce, Mignonette

First Course Selections

Please Select One

- O.H.B.H. Salad
- Grilled Zucchini, Grilled Squash, Grilled Corn, Tomato, Grilled Asparagus
- Steel Cut Oatmeal
- Macerated Strawberries, Brown Sugar Streusel
- Golden Beet Salad
- Quinoa, Goat Cheese, Arugula, Basil-Citrus Vinaigrette
- Greek Yogurt Parfait
- Cinnamon Crumble, Berry Compote
- Tomato Bisque
- Parmesan Crouton

Main Course Selections

Please Select One

- Eggs Any Style*
- Choice of: Applewood Smoked Bacon, Country Link Maple Sausage, Black Forest Ham, Chicken-Apple Sausage
- Traditional Eggs Benedict*
- Canadian Bacon, Toasted English Muffin, Hollandaise Sauce
- Lobster Benedict - \$20 Supplement
- Carrot Cake Pancakes
- Cream Cheese Frosting, Candied Pecan
- Prime Rib Hash
- Potato, Onion, Pepper, Brussels Sprouts, Poached Egg, Hollandaise
- Frittata Loraine
- Roasted Mushroom, Caramelized Onion
- Pan Roasted Atlantic Salmon
- Lentils, Artichoke, Meyer Lemon Vinaigrette
- Salad Niçoise
- Yellowfin Tuna, Haircot Vert, Soft Boiled Egg, Dijon Vinaigrette

Dessert

Assorted Chefs Selection of Small Desserts

\$85 per guest, Separate Children's Menu

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of all food allergies.