



# Mother's Day

## BRUNCH

*All Brunch items are served with homemade coffee cake and a choice of Bacon, Sausage or Canadian Bacon and choice of Home Fries or a Side Salad.  
Items on this page available up until 2:30 PM.*

### **TRADITIONAL EGGS BENEDICT \$25**

Poached Eggs atop Canadian Bacon. Served Open-Faced on a Toasted English Muffin & Topped with a Homemade Hollandaise Sauce

### **CHESAPEAKE STYLE EGGS BENEDICT \$30**

Poached Eggs atop a Homemade Crabcake, Old Bay Hollandaise

### **FRENCH TOAST BREAD PUDDING \$20**

Topped with Whipped Cream & a Triple Berry Coulis

### **STEELHEAD TROUT TOAST \$25**

Smoked Trout with mashed Avocado, Capers, Pickled Shallots, Roasted Garlic served on Rye topped with Crème Fraîche & Pocono Organics Micro Greens



## SMALL PLATES

### **HOUSE-MADE BREAD SERVICE \$12**

Trio of our Signature Honey Lavender Butter,  
Roasted Head of Garlic and Duck Fat & Balsamic

### **LOBSTER BISQUE**

FULL \$18 HALF \$12

Scented with Herbs and Sherry, Garnished with  
a Homemade Crème Fraîche & Truffle Oil

### **FRENCH ONION \$16**

Sautéed Blend of Hand Selected Onions, 18-Hour  
House Veal Stock, Toasted Baguette & Brûléed Gruyère

### **PEACH & FETA SALAD \$17**

Frisée, Kale & Spinach, Pickled Shallots, Sweet  
Peaches & Tangy Crumbled Feta Tossed in a  
Champagne, Shallot & Thyme Vinaigrette

### **ESCARGOTS \$21**

Sautéed in Herbs & Butter, Served in Traditional Shells

## ENTREES

### **CHICKEN FRICASSEE \$52**

White Wine and Mushroom Braised Chicken Leg, Paired with  
Boursin Mashed Potato

### **PAN-SEARED DUCK BREAST \$62**

Accompanied with Fondant Yukon Potato finished with a  
Tarragon Duck Bordelaise

### **CHARBROILED NEW YORK STRIP LOIN \$67**

Accompanied with Crispy Steak Fries, au Poivre  
and Crispy Capers

### **NATIVE RAINBOW TROUT \$52**

Broiled, Accompanied with Wild Mushroom  
Risotto finished with a Horseradish Cream

