**Easter 2020**

**10:30-2**

**Stuffed French Toast 15**

Fluffy Brioche French toast, sliced strawberries, Nutella, whipped cream

**Eggs Benedict 15**

Poached eggs, Wolferman’s English muffins, Canadian bacon, Hollandaise sauce

**Lobster Benedict 19**

Poached eggs, Wolferman’s English muffins, fresh lobster meat, Hollandaise sauce

**Steak & Eggs 25**

Two eggs any way and an 8 oz grilled Prime flat iron

**Shrimp & Grits 22**

Shrimp, bacon, cheddar cheese, creamy polenta

**Avocado Toast Panzanella 15**

Local greens, tomato, red onion, cucumber, avocado, feta, toasted baguette

**Smoked Salmon 18**

Toasted “everything” bagel, diced red onion, egg, capers, Boursin

All items served with

Potatoes O’Brien

Continental bread basket

(Croissants, scones, muffins with butter, honey and jam)

Assorted dessert pastries

**Children’s Brunch**

**Silver Dollar Pancakes 8**

Plain or chocolate chip

**Eggs & Bacon 8**

Two scrambled eggs, Applewood smoked bacon

**Chicken & Fries 8**

Chicken tenders and French fries

**Easter Dinner**

**(4-6pm)**

**Bread basket**

**First course (choice of)**

Spring vegetable soup

Or

House salad

**Entrees**

**Boston Brisket Smoked Ham 24**

Local ham, maple bourbon glaze, whipped Yukon gold potatoes, sautéed green beans

**Stuffed Leg of lamb 30**

Boneless leg of lamb stuffed with baby spinach, sundried tomatoes and feta, whipped Yukon gold potatoes, sautéed green beans, rosemary garlic demi

**Lobster Mac & Cheese 26**

Fresh lobster meat, cavatappi pasta, firehouse cheese sauce, buttered panko crumbs

**Faroe Island Salmon 28**

Pan seared salmon fillet, whipped Yukon gold potatoes, sautéed green beans, horseradish dill crema

**Dessert**

Lemon Berry Mascarpone Cake

Chocolate Layer Cake