



Easter Brunch Menu

Sunday, March 31, 2024 | Seatings from 11-3 pm

We will be open for regular dinner service at 5pm.

Call 413.665.2102 for reservations.

Fresh Fruit Salad ^{GFV}

Applewood Smoked Bacon ^{GF}, Breakfast Sausage ^{GF}

Cheddar Scrambled Eggs ^{GFV}, Home Fries ^{GFV}

Classic Eggs Benedict ^V

Hollandaise

French Toast Casserole ^V

Walnuts, Massachusetts Maple Syrup

Mixed Green Salad ^{GFV}

Honey Poppyseed Vinaigrette

Shrimp Cocktail ^{GF}

Housemade Cocktail Sauce, Lemon

Smoked Trout Pâté ^{GF*}

Comichons, Red Onion, Whole Grain Mustard, Crostini

Poached Salmon ^{GF}

Sherry Beurre Blanc, Pomegranate Molasses

Brown Sugar Mustard Crusted Roasted Ham ^{GF}

Caramel Demi Glace

Roast Sliced Sirloin ^{GF}

Red Wine Demi Glace

Classic Whipped Potatoes ^{GFV}, Roasted Green Beans ^{GFV}

Assorted Confections

Lemon Bars ^V, Brownie Bites ^V, Carrot Cake ^V

Chocolate Truffle Torte ^{GFV}, Coffee Cake ^V

\$60 per adult | \$25 per child 12 & under
(final bill will include tax and 20% gratuity)

^{GF} indicates gluten free

^V indicates vegetarian

* indicates item which can be modified