



# TAVERN BRUNCH

## menu

\$59 per person + tax and gratuity

### BUFFET OFFERINGS

#### Fruit + Cheese Display

Assortment of Hand-Crafted Cheeses  
Sliced Seasonal Fruit | Assorted Crackers | Crostini

#### Fresh Bakery Foods

Muffins | Pastries | Breads  
Assorted Spreads and Accompaniments

#### Smoked Salmon Gravlox

Capers | Lemon-Dill Cream Cheese | Shaved Red Onion  
Everything Spiced Crostini

#### Roasted Butternut Squash

Little Leaf Farms Greens | Dried Cranberries  
Toasted Pepitas | Pickled Onions | Apple Cider Vinaigrette

#### Caramelized Onion & Spinach Frittatas

#### Butternut Squash

#### Roasted Winter Vegetable Hash

#### Crispy Home Fries

#### Maple Glazed Ham, Sausage, & Applewood Bacon

#### Baked Eggs al Forno

Roasted Pepper and Basil Tomato Sauce  
Fresh Ricotta | Shaved Parmesan

#### Eggnog Bread Pudding

Eggnog Custard | Brioche | Cinnamon Sugar



*\* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.*