



NEW YEAR'S DAY BRUNCH 2022

Reservations 10:45am - 3:00pm

APPETIZER

NEW ENGLAND CLAM CHOWDER

Oyster crackers 10.

AVOCADO TOAST

Smashed avocado, red onions, herbs & seeds, multigrain bread 15.

BRANDADE CROQUETTES

Red pepper rouille, frisée 12.

ROOT VEGETABLE GEMELLI

Pine nut agrodolce, sage, brown butter 14.

MIXED GREENS SALAD

Shaved fennel, fruit mostarda, roasted shallot vinaigrette, candied pecans, blue cheese 14.

ENTRÉE

LOBSTER HASH

Poached eggs, Béarnaise, grilled baguette 24.

BLACKBIRD FARM BURGER

Lettuce, tomato, onion, cheddar, roasted shallot aioli, fries 20.

CHOPPED CHICKEN COBB SALAD

Avocado, bacon, Great Hill blue cheese, chipotle ranch dressing 19.

SEARED WINTER SOLE

Potato purée, glazed vegetables, clam butter, 24.

FRENCH TOAST

Caramel roasted apples, whipped mascarpone, Canela cinnamon syrup 18.

EGGS BENEDICT

North country bacon, Hollandaise sauce, home fries 18.

DESSERT

STICKY TOFFEE PUDDING

Citrus toffee, creamsicle ice cream 10.

CHOCOLATE MOUSSE TORTE

Chocolate ice cream, salted caramel 12.

ICE CREAM & SORBET

Whipped cream, chocolate sauce, or caramel 9.

Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness. Last, but not least, please refrain from the use of mobile phones in the dining room.



RELAIS &
CHATEAUX