

Sunday Brunch Menu

Fruit

- Fresh fruit salad
- Strawberries & Cantaloupe
- Grapefruit halves
- Sliced melon

Potatoes

- Roasted dill potatoes
- Hash browns
- Home-fries
- Potato pancakes

Meats

- Bacon *
- Maple Sausage *
- Ham

**turkey available*

Eggs Benedict

- Traditional - multigrain English muffin w/ Canadian bacon, poached egg & Hollandaise sauce.
- Seafood - lightly sautéed shrimp & crabmeat, poached egg & parmesan sauce.
- Veggie - steamed broccoli & tomato, poached egg & Vermont cheddar cheese sauce

Egg sandwiches - fried or scrambled egg, English muffin & cheddar. Choice of bacon, sausage, ham, tomato.

Breakfast Burritos - egg, black bean, potato, pepper, onion, salsa, avocado & cheddar in whole wheat tortilla

Huevos rancheros - fried egg black or pinto beans, layered over crispy tortillas, w/ salsa, cheese & avocado

Omelets - with choice of cheese, meats & veggie fillings

Quiche or Frittata- with choice of fillings

Homemade Granola w/ yogurt & fresh berries

Oatmeal - plain, apple cinnamon, or mixed berry

Asparagus mushroom crepes - topped w/ Vermont cheddar cheese sauce

Pancakes - Plain, banana, blueberry, mixed-berry, apple, vegan. Served w/ warm maple syrup

French toast - Traditional, apple cinnamon pecan, or strawberry cream. Served w/ warm maple syrup

Bread - white, wheat, honey oat, English muffins * gluten free options available upon request

Muffins- blueberry corn, apple cinnamon pecan, raspberry, bran, banana

Assorted Bagels Platterw/ cream cheese, cultured butter, sweet onions, tomato, cucumber & smoked salmon

Other Suggestions

- Caesar salad w/ grilled chicken
- Baby greens salad w/ maple balsamic vinaigrette
- Shrimp & avocado salad
- Caramelized onion, spinach & goat cheese puff pastry
- Spinach & Cheddar puff pastry
- Crab cakes
- Curried chicken salad
- Poached salmon
- Stuffed baked tomato

Biscuits - buttermilk or bacon cheddar

Scones - blueberry, raspberry or lemon

Beverages

- Coffee
- Tea
- O.J. - store bought or fresh squeezed
- Mimosas w/ Prosecco & fresh squeezed O.J.
- Bloody Mary's
- Assorted fruit smoothies

Sample brunch menu 1

- Fruit salad
- Blueberry muffins
- Frittata-spinach, leeks, mushroom tomato & cheddar or roasted red pepper & Leek w/ chevere
- Crab cakes
- Potato pancakes
- Bacon

Sample brunch menu 2

- Eggs Benedict - Multigrain English muffin w/ Canadian bacon, poached egg & Hollandaise sauce.
- Seafood Bennie - lightly sautéed shrimp & crabmeat, poached egg & Hollandaise sauce.
- Veggie – steamed broccoli & tomato, poached egg & Vermont cheddar cheese sauce
- Roasted potatoes
- French toast w/ maple syrup
- Fresh strawberries & melon

Sample brunch menu 3

- Asparagus mushroom crepes topped with Vermont cheddar cheese sauce
- French toast topped w/ apples & pecans and Vermont maple syrup.
- Breakfast sausage
- Roasted herbed red potatoes
- Sliced cantaloupe

Sample brunch menu 4

- Huevos Rancheros - fried egg layered over black bean chili, crispy tortillas, topped w/ salsa & cheese
- Home-fried potatoes
- Fruit salad
- Breakfast sausage
- Buttermilk blueberry pancakes with maple syrup

Sample brunch menu 5

- Grapefruit
- Scones (Raspberry, Blueberry or lemon)
- Smoked Trout Platter - Tomatoes, sweet onions, sliced cucumbers, garlic crostini

Any of the above menu items can be combined to make your menu. If you had something different in mind I can accommodate most requests.

Contact cheflarry@thyme2dine.com or call (802)888-2946 for more info.