

Mothers Day Brunch

AT THE EXETER INN

Sunday, May 14, 2023

M E N U

Lobster Bisque | *tarragon crème fraiche*

Bib Salad | *fine herb, haricot vert, toasted almond, citrus vinaigrette*

Front Street Chopped | *gem romaine, vegetables, eggs, roasted corn, chickpea, green goddess vinaigrette*

Local Artisanal Cheese | *dried fruits, assorted crackers, breads, mustards, charcuterie*

Smoked Salmon Display | *artisan bagels, red onion, egg, caper dill crème fraiche, cream cheese*

Fresh Fruit | *assorted melons, berries, yogurt, granola*

Assorted Breads, Artisanal rolls, Pastries, Cultured Local Butter, Jams & Preserves

Grilled Citrus Asparagus | *garlic aioli, shaved parmesan*

Smashed Red Bliss Potato | *spring onion, chervil*

Spring Vegetable Ratatouille

Garden Frittata | *red bell pepper, spinach, feta, red onion, cilantro aioli*

Local Smokehouse Bacon & Sausage

Chive Scrambled Eggs

Spiced French Toast Pudding | *blackberries, crème chantilly, local maple syrup*

Primavera | *assorted spring vegetables, rigatoni, goat cheese crust*

Baked Haddock | *butter cracker crumb, citrus beurre blanc*

Herb Roasted Lamb | *mint & basil pesto*

Roasted Beef Ribeye | *horseradish & roquetfort cream, au jus*

House Baked Tarts

Assorted Pastries, Cakes

Strawberry Shortcake Station

Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas

\$70 pp (13+) | \$25 (ages 6-12) | Complimentary ages 5 & under

Alcohol not included.