

THE BARN AT  
BISTRO

*Easter Brunch*

BRUNCH SELECTIONS

SCRAMBLED, EGGS BENEDICT & CHEDDAR OMELETS MADE TO ORDER  
HOUSE SMOKED NORWEGIAN SALMON, TRADITIONAL ACCOMPANIMENTS  
MINI BELGIAN WAFFLES, STRAWBERRIES, WHIP CREAM, LOCAL MAPLE SYRUP  
FRESH BLUEBERRIES, GREEK YOGURT, CINNAMON GRANOLA, HONEY  
CORN COBB SMOKED BACON & CHICKEN-APPLE-MAPLE SAUSAGE  
OVEN ROASTED RED POTATO HOMEFRIES

BUFFET

N.E. CLAM CHOWDER OR TOMATO PARMESAN BISQUE, GARLIC CROUTONS  
LOCAL ARTISAN CHEESES, DRIED SALAMI, GRAPES, ASSORTED CRACKERS  
BISTRO HARVEST SALAD & SWEET-TANGY SOUTHERN STYLE BROCCOLI SALAD  
SAVORY BISTRO STYLE MEATBALLS  
BABY SHRIMP, LEMON AND HERB STUFFED HADDOCK (GF)  
MAINE GREEN THUMB FARMS MASHED POTATOES  
BROWN BUTTER ROASTED CARROTS AND BABY GREEN BEANS  
HOUSE MAC & CHEESE

CARVING STATION

SLOW ROASTED CRACKED PEPPERCORN CRUSTED PRIME RIB  
FARMLAND ALL-NATURAL APPLEWOOD SMOKED HAM, MARMALADE CHUTNEY  
ROSEMARY & THYME ROAST LEG OF LAMB, ROASTED GARLIC DEMI

DESSERT DISPLAY

CARROT CAKE, CHOCOLATE CAKE, CHEESECAKE & SEASONAL COBBLER

BEVERAGE OFFERINGS (ADDITIONAL \$)

PROSECCO MIMOSA'S-TRADITIONAL, RASPBERRY, SPICED PEAR, INTENSE GINGER  
OR LEMONCELLO, EASTER SANGRIA, HOUSE BLOODY MARY'S & SHRIMP MARY'S

\$44/PER ADULT \$20/12 & UNDER