



GOOD MORNING

AT WEEKAPAUG INN

Sunday Brunch
February 04, 2018

FIRST COURSE TO SHARE

Bbq pork empanadas
Fresh baked pastries
Artisanal cheese, charcuterie

ENTRÉE CHOICE OF

BLUEBERRY PANCAKE
Three buttermilk pancakes, chantilly, VT maple syrup

OMELETTE*
Seasonal veggies, Monterrey jack, homemade shredded potatoes

TWO EGGS ANY STYLE*
Homemade shredded potatoes, local greens
Choice of: maple sausage, applewood bacon, Canadian bacon

EGGS BENEDICT*
English muffin, Canadian bacon, sautéed spinach, poached egg, hollandaise

PRIME RIB and EGGS*
Any style eggs, homemade shredded potatoes, au jus, horseradish crème

DRUNKEN BREAKFAST SANDWICH
Chorizo patty, fried egg, brioche, smothered in mornay sauce

WEEKAPAUG BURGER*
Northeast Family Farms ground beef, cheddar cheese, brioche bun

CRABCAKE PO' BOY
Red pepper remoulade, pickled vegetables, frisée salad

MOULE FRITTES
Garlic, shallot, white wine, French fries

DESSERT FOR THE TABLE

CRÉPE
Strawberries and cream

SMOOTHIE
Berries, yogurt, honey

\$45 per adult, includes three course brunch, coffee, hot tea, freshly squeezed juice
\$24 per child, ages five to twelve

\$25 per guest a la carte selections including; fresh baked pastries, coffee, hot tea,
freshly squeezed juice
children five years of age under are complimentary

*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your
risk for food borne illness