

TAVERN  **EASTER BRUNCH MENU 2019**
REGIONAL KITCHEN

EASTER BRUNCH BUFFET

- SPRINGFIELDS SALAD
 - STONEFRUIT BARNYARD SALAD
 - MEDITERRENEAN PASTA SALAD
 - TROPICAL FRUIT SALAD
 - DEVEILED EGG SALAD
 - LOCAL CHARCITERIE BOARD
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- MARYLAND CRABCAKE BENEDICT
 - COUNTRY BISCUITS, SAUSAGE GRAVY,
 - ASAPARAGUS QUICHE WITH HASH BROWN CRUST
 - CARROT TART WITH RICOTTA-ALMOND FILLING
 - SPANISH FRITATTA WITH HERBY YOGURT
 - APPLEWOOD SMOKED BACON & SAUSAGE
 - HADDOCK IN ASAIGO CRÈME
 - BISON BOLOGNAISE W/ RICOTTA GNOCCHI
 - WILD RICE PILAF
 - ROOT VEGETABLE HASH
 - BANANAS FOSTER FRENCH TOAST

ON THE CARVING STATION

- BANANA LEAF SALMON
- MONTREAL STRIPLOIN
- HONEY HAM
- HERBED LEG OF LAMB

DESSERT

- CHEF'S CHOICE

**\$58 PER PERSON, CHILDREN 12 AND UNDER ½ PRICE (\$29)
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE**

***ITEMS ARE SUBJECT TO AVAILABILITY DUE TO SEASONALITY**