

Welcome to Barnsboro Inn

Easter Sunday Brunch Menu 2017

Three Courses for \$25.95 per person

Appetizer

Mixed Berries with Honey Yogurt

Strawberries, raspberries, and blue berries topped with honey Greek yogurt

Strawberry Chipotle Bruschetta

Goat cheese, strawberry chipotle jam, tomato bruschetta, strawberry slices and fresh basil on toasted baguette

Hummus & Israeli Salad

Rosemary garlic hummus with bell peppers, red onions, cucumbers, feta cheese and Kalamata olives tossed in lemon vinaigrette

Roasted Pear and Bleu Cheese Flatbread

Honey roasted pears, bleu cheese and caramelized onions baked on tandoori flatbread

Entrée

Steak & Eggs

Grilled petite tenderloin topped with two eggs cooked to order, baguette toast and sliced strawberries

Spinach & Feta Omelet

Three egg omelet with sautéed spinach and feta cheese, topped with cherry tomato chutney, baguette toast, sliced strawberries, choice of bacon or sausage

Banana Foster Stuffed French Toast

Egg battered French baguette stuffed with bananas, cinnamon rum cream cheese and topped with candied pecans and maple cream sauce served with choice of sausage or bacon

Maple Mustard Salmon

Char grilled Scottish salmon filet with maple mustard glaze, rice pilaf and green beans

Quiche Lorraine

Eggs, baked ham, onions and Swiss cheese, baguette toast, sliced strawberries, choice of sausage or bacon

Dessert

Vanilla Cheese Cake with sliced fresh strawberries

Chocolate Mouse Martini with whipped cream

Fresh strawberries with whipped cream

Cookies and Cream (choice of chocolate or vanilla ice cream)

Bloody Mary and Mimosa Bar

\$7.50 per glass