

# Barnsboro Inn

Easter Sunday Brunch 2018

Three courses, \$26 per person

## Starters

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**Mixed Berries** Strawberries, raspberries, blueberries, honey Greek yogurt

**Hummus Salad** Rosemary garlic hummus, bell peppers, red onions, cucumbers, Kalamata olives, feta, lemon vinaigrette

**Bacon Maple Apple Flatbread** Bacon, sautéed apples, cinnamon cream cheese, maple cream sauce

**Avocado Toast** Avocado, sweet and savory tomato jam

## Entrées

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**Steak and Eggs** Char grilled filet mignon, two cheesy scrambled eggs, baguette toast

**Cherry Tomato Ricotta Omelet** Ricotta, spinach, cherry tomato chutney, fresh chives, baguette toast, sausage or bacon

**Cranberry Stuffed French Toast** Baguette stuffed with cranberry cream cheese, maple cream sauce, sausage or bacon

**Maple Mustard Salmon** Char grilled Scottish salmon, maple mustard glaze, rice pilaf, veg d jour

**Quiche Lorraine** Ham, onions, Swiss cheese, baguette toast, sausage or bacon

## Dessert

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**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**