

Sunday Brunch at Glenmere Mansion



~ First Courses ~

Avocado Toast *V*

Housemade Sourdough Bread, Pickled Peppers, Radish,
Perfect Food's Microgreens, Greek Feta

Six Oysters on the Half Shell *GF, DF*

Topped with Cucumber-Lime Mignonette

Handmade Burrata *V, GF*

Fresh Blackberries, Raspberries & Blueberries, 12 year aged Balsamic, Basil infused Olive Oil

Pecan Crusted French Toast *V, Nuts*

Great Joy Farm Strawberries & Whipped Crème Fraiche, Maple Butterscotch

Butter Poached Shrimp 'Oscar'

Steamed Asparagus, Lump Crab Cake, Hollandaise Sauce

~ Main Courses ~

Farm Egg Frittata *V, GF*

Shinto Farm Mushrooms, Dagele Farm Leeks & Local White Cheddar, Petite Salad

Chicken Milanese

Campanelli Farm Chicken Breast Topped with Great Joy Farm Arugula Salad & Ricotta Salata

Pastrami Hash *GF*

Glenmere Smoked Brisket Pastrami, Potatoes, Caramelized Onions, Eggs Any Style, Truffle Demi-Glace

Lobster Benedict

Fresh Maine Lobster, Spinach, Toasted Brioche, French Pepper Spiced Hollandaise, Potatoes

Pasta Carbonara

House Cured Pancetta Bacon, Glenmere Farm Egg, Fresh Shell Peas, Pecorino, Hand Rolled Fettucine

~ Dessert Courses ~

Chocolate Bread Pudding

Bourbon Chocolate Sauce, Toasted Cinnamon Ice Cream

Mrs. Astor's Ice Cream Sundae *GF*

Vanilla Bean Ice Cream, Warm Chocolate Sauce, English Toffee, Crème Chantilly

The Glenmere Coconut Cake

Layers of Vanilla Cake & Coconut Cream Cheese Frosting with Fresh Strawberries & Coconut Sauce

Trio of House Made Sorbets *DF, GF*

Fresh Fruit Garnish, Seasonal Flavors

Two Glasses of Prosecco

Three Course Prix Fixe Brunch

\$95

