

## May Brunch Menu

May 14, 2017

### Breads and Pastries

Double Chocolate Muffins (V) (Contains Wheat)  
Candied Rhubarb\* Scones (VT) (Contains Wheat)  
Hand-made Croissant (V) (Contains Wheat)

### Breakfast Station

Crispy Potatoes\* with Caramelized Onions\* (V)  
Market Vegetable\* Frittata (VT)  
Bacon  
Butternut Squash Bacon (V)(Contains Soy)

### Omelet Station

with fresh selections\*

### Waffle Station

Waffles (V) with Barry County Compote\* (V) and Whipped Cream (VT)

### Salad Station

Local Greens\* with Feta Cheese and Lemon-Poppyseed Dressing (VT)  
Smoked Egg Salad with Crostini (VT)  
Creamy Snap Pea Slaw (V)  
Hand Cut Seasonal Fruit Platter (V)

### Sides and Entrees

Grass-Fed Meatballs\* with Tomato Fondue  
Roasted Chicken with Stewed Apples\*  
Mock-lamb Roast with English Mint\* Sauce (V)(Contains Wheat)  
Black Tuscan Cabbage\* with Caramelized Radish\*  
Potato and Scallion\* Gratin (VT)

### Chef's Station

Slow Roasted Prime Rib with Sauce Béarnaise

### Dessert

Blueberry\* Fool with Shortbread Cookies (VT)(Contains Wheat)  
Lemon-coconut Bars (V)  
Sour Cream Panna Cotta with Cranberry\* Jam (Contains Dairy)

\*These products have been sourced from local farms, producers, and purveyors.

V=Vegan, VT=Vegetarian

Please note that all Vegan items are also Vegetarian.

Top 8 Allergens are noted in brackets.