



The Pitcher Inn

Mother's Day Brunch

Sunday, May 13th, 2018 10am—2pm, \$30 per person

Coffee: Vermont Artisan Coffee & Tea Co. Moka Java Blend or Decaf Coffee

Tea: Assam, Earl Grey, English Breakfast, Cloud Mist Green Tea, Magnolia Jade Green Tea, Hibiscus Blossom, Chamomile, Peppermint, Ginger Lemongrass

Espresso	3	Cappuccino	4	Latte	4
Orange Juice	3	Grapefruit Juice	3		
Village Bloody <i>Our Spicy Secret with Vodka or Tequilla.....</i>	12	Domaine Fournier Sancerre	13		
Mimosas <i>OJ or Grapefruit with Bubbly.....</i>	12	Maysara Pinot Noir	14		
Bellini <i>Peach Nectar with Bubbly.....</i>	12	Heady Topper or Focal Banger	8.50		
		Citizen Cider Lake Hopper	8.50		

Whipped Greek Yogurt Parfait
with Fresh Berries. Toasted Puffed Grains

Fresh Baked Blueberry Muffins

And please choose one of the following:

Avocado & Green Rabbit Flax Seed Bread
with Prosciutto. Poached Egg. Parmesan.

Polenta & Fried Eggs
with Crème Fraiche. Spinach. Piquillo Peppers.

English Pea Succotash & Poached Eggs
with Ricotta. Sourdough. Pea Shoots.

Yeasted Waffle & Chocolate Cream
with Kruger-Norton Maple Syrup. Banana.

Sunny Side Eggs
with Asparagus. Castlevetrano Olives. Bacon.

Beetroot Cured Salmon & Sesame Cracker
with Cultured Dill Cream. Red Onion.

Baby Red Romaine Caesar Salad
with Radish. Sourdough Crisp. Poached Egg.

Charred Broccolini & Burrata
with Fried Egg. Hashbrowns.

Menu is subject to change. Please call Front Desk with questions or concerns.

Vermont Department of Health Notice: Consuming raw or undercooked meat, eggs, poultry, fish or shellfish increases the risk of food borne illness.