



## Easter Brunch 2025

10:30am – 3:00pm

### Seafood Displays on Ice

Chilled Display of Poached Lobster and Shrimp  
Native Oysters on the Half Shell  
Chatham Clams on the Half Shell  
Chatham Bars Inn Lobster Salad  
Jonah Crab Claws

### Smoked Fish Display

Smoked Salmon, Peppered Mackerel, and Smoked Trout  
Accompanied by Brown Bread and Traditional Condiments

### Display of Imported and Domestic Cheeses

Served with Fresh Fruit, English Crackers and French Breads  
Displayed with Whole Cheeses, Assorted Breads and Fruit

### Cold Platters

Spring Pea Salad, Burrata, Coconut-Mint Vinaigrette  
Yogurt Roasted Carrots, Dukuh, Hummus  
Antipasto: Prosciutto Di San Daniele, Salami, Bresaola, Mortadella, Soppressata  
Assortment of House Made Pickles and Fermented Vegetables From Our Farm  
Aged Balsamic Vinegar, Extra Virgin Olive Oils  
Sliced Seasonal and Tropical Fruits

### Omelet and Waffle Station

#### (Uniform Chef to Prepare)

Omelets, Fried Eggs  
Fillings include: Cheddar Cheese, Swiss Cheese,  
Spinach, Mushrooms, Onions, Peppers,  
Tomato, Ham and Bacon

#### Waffles Served with:

Seasonal Chutneys, Compotes and Condiments  
Vanilla Whipped Cream, Powdered Sugar,  
Sliced Bananas, Chocolate Chunks, Fresh Strawberries,  
Maple Syrup and Sweet Butter  
Assorted Breakfast Pastries and Muffins

### Displayed in Silver Chafing Dishes

Traditional Eggs Benedict  
Scramble Eggs  
Cherry Wood Smoked Bacon and Sausage  
Roasted Creamer Potatoes with Olive Oil and Thyme  
Whole Roasted Chicken, Braised Cabbage and Bacon, Natural Jus  
Orange & Thyme Duck Confit, Celery Root & Cauliflower Puree  
Seared Salmon, Charred Asparagus, Whole Grain Mustard Sauce  
Roasted Farm Vegetables, Thyme Butter

### Chefs to Carve

Salt and Peppercorn Crusted Prime Rib of Beef with Horseradish Crema and Au Jus  
Bourbon Glazed Ham with Apricot Chutney  
Roast Leg of Lamb, Rosemary Jus

### Dessert Buffet

Flourless Chocolate Cake, Milk Chocolate Chantilly  
Cajeta Panna Cotta, Mini Cinnamon Churro  
Lemon Lavender Cheesecake  
Citrus Almond Financier, Earl Grey Cream  
Opera Torte, Almond Jaconde, Espresso Buttercream  
Strawberry Rhubarb Crumble  
Yuzu Meringue Pops

Hot Cross Buns  
Columba Di Pasqua  
Chocolate Hazelnut Morning Buns  
Raspberry Berliner  
White Chocolate Kouign-Amann

**\$155.00 per person**

**\$60.00 Juniors (5-12)**

*Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.  
20% service charge, 6.25% Massachusetts State tax and 0.75% local tax will be added to your check.*