

# stanhopegrille

R E S T A U R A N T

## Sunday Brunch

### The Menu

#### The Bakery

selection of fresh baked breads and rolls  
seasonal breakfast pastries  
danish, croissant, bagels  
butter, cream cheese, sun dried tomato spread  
extra virgin olive oil, balsamico

#### The Salad Bar

farmers market green salad  
caesar salad  
freshly cut and prepared condiments and dressings  
black bean and roasted corn salad  
spicy house made Slaw  
marinated foraged mushroom salad

#### Cheese and Charcuterie

selection of local and imported artisan cheeses, meats, and pâtés

#### The Waffle Bar

freshly prepared waffles, with vermont maple syrup, coddled cream,  
and spring berry compote

#### The Omelet Bar

freshly prepared omelets made to order by our omelet chef  
choose from a variety of fresh condiments

#### The Raw Bar

fresh shucked oysters on the half shell  
peel and eat shrimp with house made cocktail sauce

### **The Rotisserie**

grill roasted misty knoll chicken  
with lemony pan sauce

sesame crusted fresh roasted tuna loin  
with roasted pepper relish

### **The Hot Pot**

our signature lobster bisque  
with chopped maine lobster, and cognac cream

### **The Brunch Bar**

braised pork belly, cuffs irish stew, sautéed beef sirloin with foraged mushrooms  
farmers market roasted spring vegetables, lemony mashed fingerlings

### **Bar "Med"**

penne "primavera"  
fresh spring vegetables, new england farmers cheese

Blue Maine Mussels  
white wine, chorizo, grape tomatoes, baby fennel

### **The Sweets**

selection of pastries and sweets from our friends at aroa chocolates

### **...And More Sweets**

chocolate fountain with fresh fruit and sponge cake  
build your own sundae  
ice cream, tropical fruit salad, caramel sauce, sprinkles