

EASTER BRUNCH

\$60/guest | 10:30AM - 2:00 PM

TO SHARE

not included with prix fixe menu

Full Slate 34

Gorgonzola | Arethusa Camembert | Burrata
Prosciutto | Bresaola | Salami Picante
Berries | Crostini

Oysters 3.50 ea.

Rhode Island Oyster | Mignonette | Cocktail Sauce | Lemon

STARTERS

Berries & Cream

Local Berries | Chantilly | Mint

Burrata

Prosciutto | Blistered Heirloom Cherry Tomato | Garlic Confit

Kale & Brussel Salad

Marcona almond | Cranberry | Applewood Bacon | Parmesan
Lemon Garlic Vinaigrette

Avocado Toast

Smoked Salmon | Avocado Puree | Arugula | Radish

The North House Salad

Strawberry | English Cucumber | Radish | Cherry Tomato
Feta Cheese | White Balsamic Dressing

French Onion Soup

Veal Stock | Gruyere | Provolone | Crostini

Shrimp Cocktail

Cocktail Sauce | Horseradish | Lemon

ENTREES

Eggs Benedict

Traditional Canadian Bacon or Maryland Crab Cake
Poached Egg | English Muffin | Hollandaise | Breakfast Potato

The North House Shrimp & Grits

Creole Shrimp | White Wine Pan Sauce | Chorizo
Red Bell Pepper | Spinach | Poached Egg

Deep Fried French Toast

Mascarpone Cheese | Strawberry Compote | Powdered Sugar
Bacon | Canadian Maple Syrup

From The Carving Board

Prime Rib or Ham | Red Bliss Smashed Potato | Broccoli Rabe

Duck Confit Hash

Caramelized Onion | Red Bell Pepper | Shaved Brussel Sprout
Sunny Side Up Egg

Mediterranean Frittata

Marinated Artichoke | Spinach | Roasted Tomato
Breakfast Potato

DESSERTS

Lemon Meringue Tart

Lemon Curd | Meringue | Graham Cracker Crumb
Chantilly Creme

Carrot Cake

Brown Sugar Cream Cheese Frosting | Vanilla Tamarind Gel
Toasted Walnuts | Dried Carrot

Chocolate Flourless Cake

Chocolate Ganache | Blackberry Mousse | Fresh Blackberry
Mixed Berry Coulis | Chocolate Soil

Strawberry White Chocolate Bread Pudding

Creme Anglaise | Chantilly Creme | Almond Lace Cookie

Please inform your server of any food allergies.

