

Sunday Brunch Menu

Eye Openers

Peach Mimosa

Brut + Fresh OJ, Peach Puree

Bloody Mary

Fresh Horseradish, Tomato Juice, Chipotle, Lime, Veggie Infused Vodka

Breakfast Martini

Tang, Stoli Vanilla, Cointreau, Tang Rim

"Majidae" White Sake Sangria

Sake, Riesling, Rum, Brandy, Cointreau, Green Tea Liqueur, Fruit

Espresso Martini

1 Shot, Starbucks Liqueur, Stoli Vanilla

Ginger Gimlet

Hendricks Gin, Lime, Ginger Juice

Fresh Start

Nutella Stuffed Cinnamon Buns

Toasted Hazelnuts

Seasonal fruit Bowl

Greek Yoghurt, Granola

Flash Fried Calamari

Spicy Adobo Dipping Sauce

Island Creek Oysters (6)

Preserved Lemon Mignonette

Bartlett's Farm Market Salad

Bartlett's Greens, Radish, Tomatoes, Sherry Vinaigrette, Croutons, Aged Gouda

Lemony Caesar Salad

Romaine Hearts, Parmesano Reggiano, Crispy Baguette

*Add Grilled Chicken

Entrees (All eggs are Amish-organic)

Omelet du Jour

Crispy Home Fries, Wheat Toast, Fruit Preserves

Classic Eggs Benedict

Poached Organic Eggs, Toasted English Muffin, Thick Canadian Bacon, Hollandaise Sauce, Crispy Home Fries

Brioche French Toast

Cinnamon Egg Batter, Caramelized Butter-Rum Bananas, Fresh Berries

Smoked Scottish Salmon

Toasted Bagel, Chive Cream Cheese, Caper Berries, Shaved Red Onion, Baby Greens

Chop Salad

Romaine, Apple, Bacon, Blue Cheese, Tomato, Avocado, Egg, Red Onion, Pickles, Red Wine Vinaigrette

The Turkey "Club" Sandwich

House Roasted Turkey, Native Tomato, Butter Lettuce, NH Bacon, Green Peppercorn Aioli, Wheat Toast

Lobster Roll

Maine Lobster Chunks, Celery, Onion, Mayo, Butter Toasted Bun

GHYC Burger

8 oz Prime Angus Chuck, Vermont Cheddar, Cobb Smoked Bacon, Butter Lettuce, Green Peppercorn Aioli

Sides

Apple Wood Smoked Bacon

Crispy Home Fries

Side Organic Egg

Hand Cut Frites, Green Peppercorn Aioli

Toasted Bagel and Cream Cheese

Wheat Toast

Toasted English Muffin

Seasonal Fruit & Yogurt