

THE DORSET INN

BRUNCH

BRUNCH LIBATIONS

- Vermont Maple Coffee** *Sapling Liqueur & Whipped Cream*
Bloody Mary *Garnished with Lemon, Olives & Celery Make it a **Cajun Mary** with spice!*
Screwdriver *Fresh OJ & Vodka* **Bellini** *Prosecco & Peach Schnapps*
Hurricane *Light & Dark Rum, OJ, Sour, Grenadine & Lime Juice*
Grand Mimosa *Champagne, Grand Marnier & OJ* **Kir Royal** *Champagne & Chambord*
Caramel Appletini *Vodka, Butterscotch Schnapps & Sour Apple Pucker*
New Orleans Buck *Light Rum, Lime Juice, OJ, Bitters & Ginger Ale*
Chocolate Orange Frappe *White Crème de Cacao, OJ, Galliano*
- Hot Tazo Tea Cool Beans Coffee & Decaf 2.50
Fresh Squeezed Orange~Tangerine & Pink Grapefruit 5.00
Ocean Spray Cranberry & Vermont Apple Cider 3.00

BRUNCH BEGINNINGS

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| Today's Soup
Ask your server about today's fresh selection
Cup 5 Bowl 8 | Bubbly Blue Bruschetta 7
Caramelized onions, Boucher blue cheese & parmesan baked on garlic bread |
| Vt. Chevre & Spinach Salad 8
Apple cider vinaigrette with sundried cranberries & maple pecans | Boucher Blue Cheese & Roasted Beet Salad 9
Pistachio, Sicilian Estate olive oil & sherry gastrique |
| Wild Gulf Shrimp 9
Tossed on the grill, layered over Andouille sausage corn cake with garlic aioli | Vermont Ploughman 10
Smoked Vermont pheasant & apple paté, Cabot "clothbound" cheddar, Vermont sausage, apple slices & Rupert Rising bread |
| Arugula & Pancetta Salad 8
Awash with Sicilian Estate olive oil, aged balsamic, Shaved Romano cheese, cured tomatoes & European olives | |



BRUNCH ENTREES

Classic Eggs Benedict 12

Wolfman's English muffin, *Wallingford Locker* Canadian bacon,
poached *Sandgate Farm* eggs & hollandaise sauce

Vermont Bacon & Potato Pancakes 12

An Inn classic! Topped with poached eggs, hollandaise sauce & fresh apples

"The Harvest" Hash 12

Slow roasted applewood brisket blended with glazed root vegetables
Topped with poached *Sandgate Farm* eggs & scallion hollandaise

Crab Cakes Imperial 14

Maine crab cakes nestled over baby spinach sautéed with garlic & olive oil
Topped with poached eggs, cured tomato and hollandaise

Omelette 101 – The Whim of the Chefs 12

It is always exciting to see what they have to offer

Monte Cristo, Vermont Style 12

Country bread layered with our roast turkey breast, *Wallingford Locker* ham &
Bacon, *Cabot* cheddar cheese and sliced apple grilled golden brown
Topped with a fried egg
Vermont maple syrup on the side for dipping
Served with hand cut sweet potato fries

Boyden Farm Naturally Raised Beef Burger 14

Cabot Cheddar, Vermont bacon & crispy onions on a fresh brioche bun
Fresh cut French fries & Bourbon catsup

Gobble Gobble 12

Our freshly roasted turkey breast on a brioche roll
with lettuce, tomato & mayonnaise,
House cut French fries

Special dietary needs can be met with advance notice. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.

Save room for one of our homemade desserts!