

Easter Brunch

\$54.87/adults • \$28.31/kids (age 5-12)

— Plus sales tax and service charge —

Serving breakfast & savory items April 17, 2022, 9:00 am to 4:30 pm

CARVING STATION

Red Wine Braised Brisket with
Horseradish Grain Mustard Sauce

Rosemary Peach Glazed Turkey Breast
with Cranberry-Orange Relish

Herb Roasted Leg of Lamb with Tzatziki

Seared Ahi Tuna with Wasabi Sauce

Porchetta: *Slow Roasted Pork Shoulder Stuffed with Fennel,
Garlic, Lemon & Herbs*

WAFFLE / FRENCH TOAST / PANCAKE STATION

Waffles with Whipped Cream & Berry Sauce

Cinnamon French Toast with Almonds, Cranberries
& Frangelico Syrup

Bread Pudding French Toast

Buttermilk Pancakes

BREAD STATION

Sweet & Savory Scones, Rugelach, Donuts,
Bagels, Croissants

SAVORY

Pulled Pork & Sweet Potato Burrito with
Corn & Black Bean Salsa

Beet Cured Salmon with Cucumber Caper Relish

Blackened Shrimp Mac & Cheese

Vegetarian Jambalaya with Impossible Sausage

Vegetarian Baby Kale Caesar Salad with Focaccia Croutons

ASSORTED BREAKFAST PASTRIES

FROM THE KITCHEN

Pond House Cod Cake Benedict: Poached Egg Over
Cod Cake with Hollandaise

Eggs Benedict: Poached Egg on Corn Bread with
Canadian Bacon Topped with Hollandaise

Eggs Florentine: *Poached Egg on Corn Bread
with Spinach, Roasted Red Peppers, Artichoke Hearts &
Hollandaise.*

BLT Omelet

Green Goddess Omelet

Mushroom, Ham & Asparagus Omelet

DESSERT STATION

Juice, soda, coffee & tea included

Call 860.231.8823 for Reservations • www.pondhousecafe.com