

The Grain House Restaurant at the Olde Mill Inn

Sunday Brunch Buffet (10:00 am to 2:00 pm)*

**Freshly Baked Bagels, Danish, Croissants, Muffins, Doughnuts, Artisanal Rolls, Flatbreads
with Assorted Butters**

Traditional Eggs Benedict

Farm Fresh Scrambled Eggs with Fine Herbs

Homemade Breakfast Potatoes

Cheese Blintzes with Sour Cream

Hearty Ground Corned Beef Hash

Chef's Special Quiche Du Jour

Maple Smoked Salmon

Seasonal Vegetables

Chef's Handcrafted Seasonal Pastas & Entrées

Country Smoked Slab Bacon & Country Sausage

Omelette Station

**Made-to-Order Omelettes with Bacon, Diced Virginia Ham, Fresh Mushrooms, Broccoli, Minced Bell Peppers,
Diced Tomatoes, Cheddar & Swiss Cheeses, Diced Bermuda Onions and Egg Whites Available**

Pancake/Waffle Station

**Made-to-Order Pancakes or Waffles with Added Blueberries, Strawberries, or
Grain House Brioche French Toast – All Served with Warm Vermont Maple Syrup**

Carving Station

Roasted Juicy Meats, Poultry or Fish – Two Choices, Accompanied by Homemade Sauces

Salads

**Grilled Vegetables with Olive Oil & Fresh Basil, Caprese Salad, House Salads
Plus the Chef's Special Handcrafted Salads of the Week**

Display of Fine Local & Imported Cheeses

Medallions of Aged Goat Cheese, Port Salut, Gourmandises, Danish Bleu & Smoked Gouda

The Dessert Station

**A Delectable Assortment of Homemade Desserts Including Cheesecakes, Cookies, Brownies,
Bread Pudding, Opera Torte, Petite Fours, and more**

Try Our Sunday Panini Bar!

\$25.95 Adults, \$12.00 Children Ages 4-10, Children 3 and Under Complementary

***Price does not include Gratuity & Tax. Reservations Recommended 908-221-1150.**

****Please note the following:** This menu does not apply to holiday brunches. By law, the Grain House is
not permitted to serve alcohol on Sundays before noon. Thank you.*