

# *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!**

**\$24.95 Adults, \$12 Children Ages 4-10, Children 3 and Under Complimentary**

**\*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.*