Mother's Day Brunch

Olde Mill Inn & Grain House Restaurant

May 12, 2019 @ 9:30 am - 3:30 pm

Crafted Salads

Health Slaw – Cranberries, Pear, Toasted Pecan, Napa Cabbage, Carrots, Pomegranate Vinaigrette
Classic Caesar – Organic Romaine, Sourdough Croutons, Grated Parmesan
Organic Kamut - Cherry Tomato, Dried Apricot, Cucumber, Feta, Almonds, Sherry Vinaigrette
Tuscan Baby Kale – Garbanzo, Red Quinoa, Sweet Potato, Pepitas, Champagne Vinaigrette
Fruit Salad - Fresh Minted Simple Syrup, Vanilla Bean
Asian Lo Mein - Sesame, Ginger, Spring Pea Sprouts, Water Chestnuts, Carrots, Peanut Dressing

Freshly Baked

Croissants, Bagels, Pound Cakes, Fruit Danishes

Tea Sandwiches

Cured-Ham Salad Pinwheels, Air-Dried Cranberries, Herb Mayonnaise
Smoked Salmon, Boursin Cheese, Avocado, Cucumber
Grilled Squashes, Local Goat Cheese, Sundried Tomato Tapenade
Falafel, Olive Tapenade, Baba Ghanoush, Health Slaw

Chilled Seafood

Hickory-Smoked Salmon, Traditional Garnishes
Shrimp Cocktail, Cocktail Sauce, Fresh Lemons
Smoked Trout, Spring Pea Hummus, Quinoa Cup

Hot Buffet

Cider-Brined Turkey Breast, Cranberry Chutney, Orange-Roasted Brussels Sprouts
Skillet-Seared Mahi Mahi, Ginger Sesame Green Beans, Blood Orange Beurre Blanc
Pit-Smoked Amish Ham, Spiced Grilled Pineapple Compote, Bacon-Braised Red Cabbage
Jim Beam Maple-Barbequed Chicken Thighs, Sweet Potato Hash
Locally Creamed Ricotta Cheese Cavatelli with Red Wine Bolognese
Roulade of East Coast Sole, Spinach, Crab, Lemon Velouté, Rice Pilaf
Wild Mushroom Medley and Spring Leek Quiche
Soft-Poached Egg Florentine, Tomato Hollandaise, English Muffin
Country Baguette French Toast, Apple Cobbler Topping
Crispy Applewood Bacon & German Style Breakfast Links

Chef Attended Action Stations

Cutting Board:

Slow-Roasted Certified Angus Prime Rib, Garlic-Herb-Crusted Pork Loin
French Onion Jus, Horseradish Cream

Omelet & Waffle:

Made to order with choice of Caramelized Onion, Sautéed Mushrooms, Roasted Peppers, Sautéed Spinach, Organic Broccoli, Country Ham, Tumbleweed Cheddar, Gruyère Cheese

Create your own crepe:

Made to order with choice of Banana, Orange, Caramel, Fresh Cream, Chocolate, Nuts

Venetian Corner

Cheesecake, Brownies, Cupcakes, Bread Pudding, Rice Pudding, Éclairs
Fruit Cobblers, Macaroons, Jell-O's, Homemade Doughnuts, Petite Fours
Freshly Brewed Coffee, Handcrafted Teas and Juices

Reservations Required 908-696-2335 oldemillinn.com
$58 Adults, $24 Children Ages 4-11, 20% Service Charge & Sales Tax Apply
A Credit Card Is Required To Hold The Reservation. A Cancellation Fee Of 25% Will Be Charged To The Credit Card On File For Any Cancellations Received After May 1st, 2019.
(Note: Grain House Menu To Change At 4pm)
225 Hwy 202, Basking Ridge NJ 07920 (1-287 Exit 30b, GPS: 225 Morristown Rd)