

The Grain House Restaurant at the Olde Mill Inn

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

Freshly Baked Bagels, Fruit Danishes, Croissants, Muffins, Artisanal Rolls with Assorted Butters

Traditional Eggs Benedict made with Goffle Road Poultry Farm Eggs

Fluffy Scrambled Eggs with Garden Chives

Homemade Breakfast Potatoes

Blintzes with Seasonal Berry Coulis

Hearty Ground Corned Beef Hash

Chef's Special Quiche Du Jour

Maple Smoked Salmon Platter

Seasonal Vegetable Medley

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 & 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 or Glazes

Salads

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

Display of Fine Local & Imported Cheeses

The Dessert Station

A Delectable Assortment of Homemade Desserts Including Cheesecakes, Cookies, Brownies, Seasonal Fruit Cobblers, Bread Pudding and more

Try Our Selection of Pressed Paninis!

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

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

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