

≡≡≡ SUNDAY BRUNCH ≡≡≡

OMELET STATION (GF)

Eggs Prepared to Order with Choice of Toppings

THICK SLICED BACON | COUNTRY BREAKFAST SAUSAGE | BREAKFAST POTATOES

BAGEL AND SMOKED SCOTTISH SALMON STATION

with Toasted Bagels, Red Onion, Capers, Lemon, and Assorted Cream Cheeses

WAFFLE BAR (V)

Mohonk Signature Hot Waffles Served with House-Made Jams,
Fresh Whipped Cream, and New York State Maple Syrup

SAVORY CREPE STATION

Nantucket Scallops St. Jacques

SANDWICH SPECIALTIES

Grilled Vegetables and Basil Pistou on Herbed Focaccia (V+)

Muffaletta Sandwich

Egg Sandwiches on Toasted Brioche with House Bacon and Adirondack Cheddar

CHILLED SEAFOOD (GF)

Ceviche Bar with Crisp Tortillas and Roasted Chilies

Shrimp Cocktail

PASTRY

Cinnamon Buns, Assorted Scones, Pecan Sticky Buns, Assorted Streuse, Apple Crumble, and Cornbread
with House-Made Jams, Marscarpone, and Hudson Valley Creamery Butter

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GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies



SUNDAY BRUNCH



MARKET FRESH SALAD STATION

Roasted Parsnip and Chives with Garlic Aioli (GF, V)
House Paté with Cornichons, Stone Ground Mustard, and Pickled Red Onions (GF)
Local Artisan Cheese Plate (GF)
Tri-Color Cauliflower with Sherry and Shaved Taleggio Cheese (GF, V)
Fennel and Saffron with Local Apples and Basil (GF, V+)
Blood Orange and Medjool Dates with Cilantro (GF, V+)
Mixed Baby Greens with Assorted Toppings and House-Made Dressings (GF, V)

SOUPS

Roast Parsnip with Black Garlic and Thyme (GF, V)
Minestrone with Walnut Pesto (V+)

PASTA STATION

House-Made Pasta Specialties
Featuring Fresh Gulf Shrimp with Pappardelle, and Fettuccini with Heirloom Tomato and Basil

CARVING STATION

Prime Rib (GF)
Bordelaise Sauce, Chimichurri, Bacon Jam, House-Made Steak Sauce
Freshly Baked Ciabatta Rolls with Local Butter

ENTREES

Bouillabaisse (GF) with Rouille and Ciabatta Rolls
Sweet Potato Mash with Pecan and Brown Sugar (V)
Hudson Valley Chicken Breast with Meyer Lemon and Sage (GF)
Roasted Finger Lake Honeynut Squash (GF, V+)

DESSERT DISPLAY

Chocolate Specialties, Petit Fours, Tortes, and Artisan Pastries

ICE CREAM STATION (GF)

Choice of Ice Cream Served with Hot Fudge, Fresh Berries, Whipped Cream, and Candied Nuts

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