

PRIVATE DINING
BRUNCH MENUS
AUTUMN 2020



BREAKFAST-STYLE BRUNCH

\$25.00/person or \$32.00/person with dessert added

STARTERS

STRAWBERRY & STRACCIATELLA "FANCY" TOAST
toasted Italian bread topped with stracciatella cheese, sliced strawberries,
black pepper and micro green garnish

FRESH FRUIT SALAD

BEIGNETS
dusted with confectioners sugar and served
with strawberry jam

ENTRÉES

QUICHE AND SALAD
house made quiche served warm with a side salad

CINNAMON FRENCH TOAST
with maple syrup and brunch potatoes

CHICKS AND PIGS
scrambled eggs and applewood smoked bacon served
with toast and brunch potatoes

VEGGIE OMELETTE
a three egg omelette filled with Monterey jack cheese and
seasonal vegetables served with brunch potatoes and toast

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

NEW YORK CHEESECAKE

SORBET

*Bread & Muffins, Coffee, Tea and Soda service is included
Items are Served as Listed, NO Modifications or Substitutions*

the **GRILL**
AT HARRYMAN HOUSE



RELAXING SUNDAY BRUNCH

\$29.00/person or \$37.00/person with dessert added

STARTERS

Please Select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine and kale mix, toasted croutons,
caesar dressing, shaved parmesan cheese

FRESH FRUIT SALAD

BEIGNETS

dusted with confectioners sugar and served
with strawberry jam

ENTRÉES

Please Select three (3) Entrées

JUMBO LUMP CRAB OMELETTE

a three egg omelette filled with jumbo lump crabmeat, spinach, chopped
tomatoes, and boursin cheese served with brunch potatoes and toast

MILK CHOCOLATE FRENCH TOAST

dipped in a chocolate batter, griddled and served with
chocolate sauce, whipped cream and brunch potatoes

CHICKEN CAESAR SANDWICH

grilled chicken breast served on a croissant with lettuce,
parmesan cheese and a creamy Caesar spread, with potato salad

GRILLED SALMON BLT

grilled farmer's white bread, bacon, lettuce, tomato, and mayonnaise
served with potato salad

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH ICE CREAM

CHEESECAKE OF THE DAY

JOJO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

*Bread & Muffins, Coffee, Tea and Soda service is included
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the **GRILL**
AT HARRYMAN HOUSE



LUNCH-STYLE BRUNCH

\$34.00/person or \$42.00/person with dessert added

SOUPS & SALADS

Please Select three (3) Appetizers

DAILY SOUP SELECTIONS

BEET SALAD

citrus braised beets served chilled with arugula, chevre goat cheese and puffed quinoa, lemon basil vinaigrette

AUTUMN HARVEST SALAD

kale, shaved brussels sprouts, baby carrots, golden beets, and broccoli tossed with a balsamic vinaigrette topped with toasted pumpkin seeds and chevre goat cheese

SOFT PRETZEL BITES

baked and served with spicy beer cheese

ENTRÉES

Please select three (3) Entrées

HONEY-GINGER SALMON

salmon fillet, honey and ginger glaze, coconut rice, stir fried vegetables

COBB SALAD AND GRILLED CHICKEN

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing topped with sliced grilled chicken breasts

MARYLAND CRAB CAKE

one jumbo lump crab cake broiled served with a warm potato and haricots verts salad and creole tartar sauce

BISTRO FILET

7 ounce teres major steak grilled to medium, served with side-winder fries and horseradish parmesan cheese aioli

DESSERTS

Please Select two (2) Desserts

JO-JO'S CHOCOLATE TEMPTATION

APPLE CROSTADA WITH VANILLA ICE CREAM

CRÈME BRULÉE

CINNAMON CHURROS WITH CHOCOLATE DIPPING SAUCE

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the **GRILL**
AT HARRYMAN HOUSE

