

Easter Brunch

Snacks

Cookies & Cream Sticky Buns \$15

Parmesan Tater Tots \$10
malt vinegar aioli

(2) Steamed Pork Buns \$12
steamed Asian buns/crisp pork belly/pickled cucumbers/hoisin/sesame seeds

Pimento Cheese Spread \$17
soft garlic bacon pretzels

Appetizers

Shrimp Cocktail \$18
Classic cocktail sauce/Remoulade

Classic Caesar Salad \$12
chopped romaine/croutons/asiago/caesar dressing

Libations

Belvedere Blonde Mary \$14
Korners unique yellow tomato Bloody Mary

Bottomless Mimosa \$21
Orange/Cranberry/Grapefruit

Blackberry Bellini \$13
blackberry brandy/prosecco/peach schnapps

Children's Menu

Hamburger, Cheese Burger, Chicken Tenders, Hot Dog, or Mac & Cheese \$15

Easter Ham \$26
dijon cream sauce/spring vegetable medley/potato casserole
Childs Portion \$15

Entrées

Eggs Benedict \$25
house made English muffins/cured Canadian bacon/poached eggs/hollandaise sauce/potato casserole

Lobster Benedict \$42
grilled english muffins/butter poached lobster/spinach/hollandaise/potato casserole

Breakfast Burrito \$23
eggs/sausage/fajita vegetables/guacamole/sour cream/pico/cheddar cheese/potato casserole

Captain Crunch French Toast \$21
brioche dipped in crumbled captain crunch/cereal milk whipped cream/berries/crunch berries

Ham & Asparagus Scramble \$23
ham/asparagus/cheddar cheese/smoked tomato bechamel sauce/potato casserole

Shortrib & Eggs \$24
Birch beer braised beef short rib/English muffin/poached eggs/Saffron hollandaise

Butchers Hash \$23
corned beef/smoked beef/sausage/bacon/onions/potato/ranchero sauce/poached eggs

i-Burger \$23
Bacon/cheddar/onion jam/ bread & butter pickles
Sub GF bun \$3

Lamb Burger \$24
feta cheese/pickled onions/arugula/ sesame roll/tzatziki aioli
Sub GF bun \$3

Lobster Mac & Cheese \$38
house made pasta/five cheese sauce/butter poached lobster/crisp crumb topping

Bolognese \$25
classic Bolognese sauce/fresh ricotta/Grana Padano/Bucatini
Gluten Free Pasta Available

Lobster Roll Market
Lobster salad/ toasted NE style roll/ fries/coleslaw
Also available Connecticut style (hot butter poached)

Jambalaya ala Sperry \$23
Andouille sausage/Smoked chicken/Ham/Sofrito/Rice
Add Shrimp \$8

Chicken Milanese \$28
Asiago crusted pan fried chicken breast/piccata sauce/angel hair/spinach