



## PLATED BRUNCH MENU

### APPETIZERS (SELECT 3):

**75 PARFAIT** LAYERS OF GREEK YOGURT, GRANOLA AND STRAWBERRIES. FINISHED WITH A DRIZZLE OF CLOVER HONEY

**HERBED CLAM CHOWDER** OUR HEARTY COMBINATION OF CLAMS, MAINE POTATOES, SMOKED BACON AND CREAM

**CLASSIC CAESAR** NATIVE HEARTS OF ROMAINE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE

**BOSTON BIBB SALAD** TENDER BIBB LETTUCE WITH WESTFIELD FARM'S GOAT CHEESE, DRIED CRANBERRIES, APPLES AND ROASTED PECANS WITH A LEMON VINAIGRETTE

**BLT WEDGE** CRISP HEARTS OF ICEBERG LOADED WITH APPLE WOOD SMOKED BACON, TOMATO AND CHUNKY BLEU CHEESE

### ENTREES (SELECT 5):

**STEAK AND EGGS** CHAR-GRILLED STEAK WITH CHOICE OF EGGS SERVED WITH OUR BRUNCH POTATOES

**MORNING BREAKFAST** THREE FARM EGGS ANY STYLE SERVED WITH BACON STRIPS, POTATOES AND ENGLISH MUFFIN

**TRADITIONAL EGGS BENEDICT** CHOICE OF MAPLE CANADIAN BACON OR KENDALL BROOK SMOKED SALMON TOPPED WITH HERBED HOLLANDAISE ON AN ENGLISH MUFFIN SERVED WITH POTATOES AND BREAKFAST SAUSAGE

**RASPBERRY STUFFED FRENCH TOAST** RASPBERRY PRESERVES AND CREAM CHEESE LAYERED BETWEEN BRIOCHE DRIZZLED WITH MAPLE SYRUP AND GARNISHED WITH FRESH WILD BERRIES

**SEAFOOD OMELET** CRAB MEAT, SHRIMP, SEA SCALLOPS, GRILLED ASPARAGUS, NATIVE FIELD GREENS, VINE-RIPENED TOMATOES SERVED WITH BRUNCH POTATOES

**MEXICAN OMELET** ROASTED VEGETABLES, CHORIZO, AND CHEDDAR CHEESE SERVED WITH BRUNCH POTATOES, SALSA, SOUR CREAM AND HOMEMADE GUACAMOLE

**75 OMELET** SAUTÉED SPINACH, PORTABELLO MUSHROOMS AND CHEDDAR CHEESE SERVED WITH BRUNCH POTATOES AND BREAKFAST SAUSAGE

### DESSERT (SELECT 3):

**APPLE STRUDEL** CLASSIC SWISS APPLE STRUDEL WITH A BLEND OF APPLES, RAISINS AND SPICES ENVELOPED IN A CRISPY PUFF SERVED WITH FRENCH VANILLA ICE CREAM

**PEANUT BUTTER CHEESECAKE** ON A COOKIE CRUMB BASE TOPPED WITH CHOCOLATE FUDGE AND FINISHED WITH PEANUT BUTTER CREAM ROSETTES

**TAHITIAN VANILLA CRÈME BRULEE**

**GELATO STRACCIATELLA** CHOCOLATE CHIP GELATO, CHOCOLATE SYRUP, TOPPED WITH COCOA POWDER AND HAZELNUTS

**COPPA PISTACHIO** CUSTARD GELATO SWIRLED TOGETHER WITH CHOCOLATE AND PISTACHIO GELATO TOPPED WITH PRALINE PISTACHIOS

**HOT MOLTEN CHOCOLATE CAKE** FILLED WITH A MOLTEN DARK CHOCOLATE TRUFFLE AND SERVED WITH FRENCH VANILLA ICE CREAM

**BITTERSWEET CHOCOLATE BROWNIE** WALNUTS, VANILLA ICE CREAM

ALL BEVERAGES MUST BE PURCHASED FROM 75 LIBERTY WHARF  
ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 7% STATE & LOCAL TAX,  
15% SERVICE CHARGE AND 5% TAXABLE ADMINISTRATIVE FEE