



Easter 2017 Brunch

MENU

Breakfast Items

Served 10:30-2pm Only

Scrambled Eggs
Scrambled Eggs Lorraine
Challah French Toast
Bacon & Maple Sausage
Crispy home fried potatoes
Granola & Greek Yogurt
Tea breads, mini croissants,
cinnamon rolls

Fresh Fruit Ladder GF

Watermelon, Cantaloupe, Honeydew,
Strawberries & Blueberries, Grapes, Pineapple

Soup

Lobster Bisque
Split Pea w/Ham

Raw Bar GF

Shrimp cocktail, crab claws, oysters, clams,
smoked salmon, red wine mignonette and
cocktail sauce

Cheese Platter & Chacuterie Platter GF

Artisanal cheeses, Crackers, Cured meats,
Pickled Veggies, Olives, House Made Jams

Fresh Seasonal Salads GF

Baby Lolla Rosa & Strawberry
goat cheese, toasted almonds

Farro, Beet, & Arugula

Spinach & Pear

stilton bleu cheese, grapes, walnuts, red onions

Carving Station

Prime Rib, au jus & horseradish sour cream

Roast Leg of Lamb, mint jelly

Baked Ham, honey peach glaze

Entrees

Broiled Salmon

blood-orange-balsamic glaze,
mango-cucumber and fennel slaw GF

Braised Veal Shoulder

wild mushroom, pearl onions, bacon, peas GF

Sweet English Pea Ravioli

pesto cream sauce, grilled asparagus, heirloom
cherry tomatoes, fresh mint, white truffle olive oil

Accompaniments

Roasted Spring Vegetables

cauliflower, broccoli, baby carrot, tri color bell
peppers, zucchini, summer squash GF

Herb Roasted Fingerling Potatoes GF

Chef's Desserts Selection

Upside down Apple Cake

Various Cupcakes

Cheesecake Lollipops

Key Lime Tarts, Boston Cream Pie,

Assorted Cookies

Make Your Own Sundae Bar

**Gluten Free: Brownies, Whoopie Pies, Cupcakes
and Cookies**

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CONCORD'S
COLONIAL
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April 16th, 2017 Served 10:30am-6pm Adult \$60 Child \$30

Reservations Required — Reserve your Table Today!

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