

## Mother's Day Brunch May 9, 2010 10:00-3:30

- Savory Quiche of Caramelized Onion & Bacon or Roasted Vegetable \$10.95
- Roasted Vegetable Bake - a melange of roasted carrots, zucchini, onions & parsnips, baked with tomato & provolone slices on an English Muffin \$10.50
- Baked Croissant with French Brie, Granny Smith Apple & Honey Mustard \$10.50
- Country Ham Bake, Anjou Pear, Honey Mustard, & Havarti with Dill \$10.50
- Baked Rosemary Focaccia with Sundried Tomato Tapenade, Rubbed Baked Chicken Breast, fresh baby Spinach & Melted Provolone \$10.50
- Oriental Spring Roll(Shrimp & Toasted Coconut)Salad. Sesame Ginger Dressing\$10.95
- Tarragon or Rubbed Chicken, Couscous, Mixed Greens w/ Vinaigrette \$10.95
- Quesadilla with Monterey Jack, fresh cilantro & scallion ~ greens /salsa \$10.95
- Organic Kamut with Adobe Hummus & mixed green Salad, Pita Crisps \$10.95
- Eggs Benedict over our Croissant with freshly made Hollandaise Sauce, choice of fresh Asparagus, Maple Sugar Cured Ham, or Fresh Turkey Breast \$15.50
- Our Lump Crabcake, Savoy Slaw, Tartar sauce, Corn Muffin \$14.50

### Omelette Selection of the Day

- Norman's Veggie Burger, Salad & Pita w/ Melted Cheddar \$10.95
- Kahlua French Toast, Eggbread fresh egg dipped, pan cooked with clarified, unsalted butter, Vt. Maple Syrup & Toasted Almonds, choice of Bacon, Sausage or Ham \$10.50
- Buttermilk Belgian Waffle w/or without fresh strawberries & whipped cream \$10.95  
Choice of Bacon, Sausage or Ham • served with pure Vermont Maple Syrup
- English Muffin with Ham, Fresh Asparagus & Tomato slices, topped with a Mustard Beer Cheddar Sauce and Bacon Pieces \$14.50
- Fresh Pineapple & Corn Fritters, served with Vermont Maple Syrup, choice of Bacon, Pennsylvania linked sausage, or Ham \$10.95
- Corned Beef Hash (corned beef brisket, Idaho potato, Italian Parsley and cracked black pepper), served with a poached egg \$12.50
- Baked French Brie in Filo Pastry, Raspberry Port Sauce, Walnut Raisin Bread \$10.50
- Our Potato Pancakes - made with premium Idaho Potatoes, served with Sautéd Granny Smith Apples, Raisins & Sour Cream \$10.50
- Scottish Smoked Salmon - red bliss potato salad, savoy slaw, lemon, cucumber, tomato, red onion, fresh dill, cream cheese & rustic pumpernickel cuts \$12.95

Chef/Owner Norman Todd CIA Graduate

Pastry Chef/Food Stylist/Owner Carol Todd

**MARKET ROOST FINE CATERING, RESTAURANT & GIFT GALLERY**

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