

# St. Patrick's BRUNCH

SUNDAY, MARCH 17TH • 10AM - 2PM

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## LITE BITES

BREAKFAST PASTRIES, HOUSE-MADE MUFFINS, BAGELS, CREAM CHEESE, LOCAL JAMS

## SWEET AND SAVORY

SEASONAL FRESH SLICED FRUIT  
AROMATIC FRENCH TOAST  
YOGURT BAR, FRESH FRUIT, GRANOLA, ASSORTED TOPPINGS  
SCRAMBLED EGGS

## TRADITIONAL IRISH BREAKFAST STATION

BAKED BEANS, ROASTED TOMATOES, RASHERS, BANGERS, ROASTED FOREST MUSHROOMS,  
FRIED EGGS, CORNED BEEF HASH, BLACK AND WHITE PUDDINGS

## OMELET STATION • CHEF ATTENDED | EGGS ANY STYLE

## PASTA STATION • CHEF ATTENDED

PASTA IS TOSSED FRESH WITH YOUR CHOICE OF SAUCE AND FRESH ADD INS

CHEESES FROM THE EMERALD ISLE  
IRISH WHISKEY CHEDDAR, CASHEL BLUE, CAHILL PORTER ALE CHEDDAR,  
SMOKED CARRIGALINE, WATER CRACKERS

IRISH COBB • BIBB SALAD, HARDBOILED EGG, TOMATOES, ONION,  
CUCUMBER, CRUMBLED IRISH BLUE

SPINACH AND BEET SALAD WITH IRISH BACON

KALE AND GOAT CHEESE SALAD • PICKLED RED ONION, CANDIED WALNUTS

IRISH BLISS POTATO SALAD WITH CHIVES

BEEF AND GUINNESS STEW

## SAVORY IRISH ENTREES & SIDES

SMITHWICK'S BRAISED CORNED BEEF AND CABBAGE  
HERB BROILED COD WITH A IRISH WHISKEY LOBSTER CREAM  
COLCANNON  
HARD CIDER GLAZED HEIRLOOM CARROTS

## CARVING STATION

HERB MARINATED LEG OF LAMB • ROSEMARY JUS, MINT AIOLI  
OLD WORLD HAM • COUNTRY PORK GRAVY, HORSERADISH DIJON CREAM

## DESSERT

ASSORTED PASTRIES, FONDUE, HOUSE-MADE CAKES, PIES AND SHOOTERS,  
JAMESON AND RAISIN BREAD PUDDING