stanhopegrille
RESTAURANT

Sunday Brunch

The Menu

The Bakery

selection of fresh baked breads and rolls
seasonal breakfast pastries
danish, croissant, bagels
butter, cream cheese, sun dried tomato spread
extra virgin olive oil, balsamico

The Salad Bar

farmers market green salad
caesar salad
freshly cut and prepared condiments and dressings
black bean and roasted corn salad
spicy house made Slaw
marinated foraged mushroom salad

Cheese and Charcuterie

selection of local and imported artisan cheeses, meats, and pâtés

The Waffle Bar

freshly prepared waffles, with vermont maple syrup, coddled cream,
and spring berry compote

The Omelet Bar

freshly prepared omelets made to order by our omelet chef
choose from a variety of fresh condiments

The Raw Bar

fresh shucked oysters on the half shell
peel and eat shrimp with house made cocktail sauce

The Rotisserie

grill roasted misty knoll chicken
with lemony pan sauce

sesame crusted fresh roasted tuna loin
with roasted pepper relish

The Hot Pot

our signature lobster bisque
with chopped maine lobster, and cognac cream

The Brunch Bar

braised pork belly, cuffs irish stew, sautéed beef sirloin with foraged mushrooms
farmers market roasted spring vegetables, lemony mashed fingerlings

Bar “Med”

penne “primavera”
fresh spring vegetables, new england farmers cheese

Blue Maine Mussels
white wine, chorizo, grape tomatoes, baby fennel

The Sweets

selection of pastries and sweets from our friends at aroa chocolates

…And More Sweets

chocolate fountain with fresh fruit and sponge cake
build your own sundae
ice cream, tropical fruit salad, caramel sauce, sprinkles