

Kenmore Inn

Brunch Menu

August 2018

Starters

Shrimp, Tasso, and Corn Chowder \$4 Cup/ \$7 Bowl

Mixed Greens w/ Cherry Tomatoes, Cucumber, Roasted Red Pepper, and Creamy Lemon Herb Dressing \$7

Peach, Nueske's Bacon, and Arugula Salad w/ Blue Cheese, Pickled Shallots, Sherry Dijon Vinaigrette \$9

Smoked Salmon Deviled Egg w/ Herb Crème Fraiche, Frisee, Salmon Caviar and Sherry Whole grain mustard Vinaigrette \$10

Blue Crab Salad w/ Watermelon, Jalapenos, Arugula, and Avocado Lime puree \$14

Chef's Cheese selections w/ Peach Mustarda, Mixed Berry Jam, Spiced Mixed Nuts and Toast points \$13

Sandwiches

Confit Free Range Chicken leg and thigh w/ Green tomato jam, Bacon Aioli, Arugula, on a Brioche Roll \$14

Herb Roasted Leg of Lamb French Dip; shaved lamb caramelized onions and shallots, Fontina, Horseradish and Herb Crème Fraiche, Porter Lamb Jus on a Toasted Baguette* \$16

Smoked Salmon on a toasted Bagel w/ Herb Cream Cheese, Pickled Shallots, Heirloom Cherry Tomatoes, Arugula, and Fried Capers \$11

Light Entrees

Served with Yukon Gold and Sweet Potato Hash, Mixed Green Salad or Fruit Salad

Summer Vegetable and Gruyere Frittata \$12

Tasso Ham, Spinach, Caramelized Onion, and Fontina Omelet \$14

Crab Cake Benedict; two petite Crab Cakes, Poached Eggs and Hollandaise over Toasted Brioche \$17

Grilled Filet with two Eggs any style, Sautéed Spinach and Nueske's Bacon Hollandaise* \$19

The Kenmore Inn supports local producers of seasonal and sustainable agriculture.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR RESTRICTIONS

EXECUTIVE CHEF CHRISTOPHER JUSTICE

*consuming raw or uncooked meats increases your risk of food borne illness.

We add 20% gratuity to parties 7 or more