



## *Sunday Jazz Brunch*

***Cocktails and Sunday Morning Pick-me-ups \$7.75***

~~ Mimosa ~~ Mimosa Royale ~~ Salty Dog ~~

~~ Greyhound ~~ Screwdriver ~~ Bloody Mary ~~

~~ Limonsecco ~~

(Prosecco with Limoncello)

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HISTORIC HOTELS  
of AMERICA

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NATIONAL TRUST FOR HISTORIC PRESERVATION®

~~ On the Common ~~ Hawthorne Hotel ~~ 978-825-4311 ~~

## **Prix Fixe, Three-Course Brunch**

First Course, Entrée Course and Dessert

*To begin, enjoy our*

*Chef's treat of warm, freshly-baked coffee cake served to each table*

*\$ 16.95 per person*

### **FIRST COURSE**

#### ***Fresh Fruit Plate***

golden pineapple, fresh melons, and fresh berries,  
yogurt dipping sauce and granola to add or not

***Raspberry, Mandarin Orange and Mixed Green Salad***  
spiced pecans and raspberry vinaigrette

#### ***Caesar Salad***

hearts of romaine, focaccia crisps, garlic-anchovy dressing,  
Mediterranean white anchovies or bacon

#### ***Spinach and Bacon Salad***

fresh baby spinach, hard-cooked eggs, crispy shallots and bacon,  
caramelized onion dressing

#### ***Smoked Salmon Salad***

watercress, ricotta salata, focaccia crisps, caper-red onion vinaigrette

#### ***Heirloom Tomato and Vermont Goat Cheese Salad***

balsamic glaze, walnut oil and toasted walnuts

#### ***Shrimp Cocktail***

traditional cocktail sauce and lemon (\$6 supplement to prix fixe menu price)

<p>For a la carte pricing of all menu items, please see page 5 of this menu</p>
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## ENTRÉE COURSE

### ***Brioche French Toast***

whipped vanilla cream, strawberry-rhubarb compote, Vermont maple syrup

### ***Belgian Waffle***

whipped cream, strawberries, Vermont maple syrup

### ***Harvest Frittata***

spinach, onions, asparagus and Vermont goat cheese, home-fried potatoes

### ***Hash and Eggs***

house-made corned beef hash with poached eggs, sautéed spinach and roasted tomatoes

### ***Huevos Rancheros***

crisp tortillas, refried beans, scrambled eggs, sour cream, pico de gallo and sliced avocado

### ***Traditional Eggs Benedict***

English muffin, Canadian bacon, poached eggs, hollandaise sauce, home-fried potatoes

### ***Croque Monsieur***

griddled sandwich filled with smoked ham, gruyere cheese and fresh spinach,  
served with tarragon mustard and pommes frites

### ***Meatloaf***

mushroom sauce, mashed potatoes and sautéed spinach

### ***Harvest Pasta (also available as Vegan option)***

garlicky tomatoes, gigantes beans, olives, mushrooms,  
and spinach with orecchiette pasta and chicken

### ***Seafood Eggs Benedict \$3 supplement***

crab cakes topped with smoked salmon, poached eggs, topped with  
dilled Hollandaise sauce, served with asparagus

### ***Steak and Eggs \$3 supplement***

seared tenderloin medallions, wild mushrooms, crisp fried onions,  
choice of egg preparation, home-fried potatoes

### ***Grilled Salmon \$3 supplement***

sautéed heirloom tomatoes, basil and capers, home-fried potatoes

## DESSERT COURSE

*Fresh Fruit and Berries with Crème Anglaise*

*Chocolate and Banana Bread Pudding*

*Strawberry Moscato Sorbetto with Sliced Berries*

*Mini Key Lime Cheesecake*

*Two Cupcakes, topped with warm chocolate ganache*

*One cupcake, dessert to help you feel virtuous*

## COFFEE BAR

Regular or Decafe:

cappuccino \$3.75

espresso \$2.75

café latte \$3.75

Americano \$2.75

additional shot of espresso \$1.25

## Children's Menu

*\$9.95 for all three courses, or individually priced courses as shown below*

*All children's menu items available for children 12 and younger*

### TO START

*Fruit cup with Berries whipped cream \$2.95*

*Friendly Salad \$2.95*

plain greens, carrots, tomatoes, cucumbers, ranch dressing or creamy Italian

*Junior Carrots and Ranch Dip \$1.95*

### SECOND COURSE

**Includes choice of juice or milk or hot chocolate**

*Belgian Waffle \$6.95*

whipped cream and maple syrup

*Chocolate Chip Pancakes \$6.95*

Vermont maple syrup

*Scrambled Egg \$6.95*

toast, home-fried potatoes, and bacon

### DESSERT COURSE

*vanilla ice-cream, chocolate sauce, whipped cream and cherry \$2.95*

*cupcake with warm chocolate-frosting \$2.95*

## *A La Carte Menu Choices*

*For full descriptions of these items  
please see Prix Fixe Menu on inside pages*

### **APPETIZERS AND SMALL PLATES**

- Freshly Baked Coffee Cake to share \$4.95*
- Fresh Fruit Plate \$6.95*
- Raspberry, Mandarin Orange and Mixed Green Salad \$6.95*
- Caesar Salad \$6.95*
- Spinach and Bacon Salad \$6.95*
- Smoked Salmon Salad \$6.95*
- Heirloom Tomato and Vermont Goat Cheese Salad \$6.95*
- Shrimp Cocktail \$12.95*

### **ENTRÉES**

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| <i>Brioche French Toast 10.95</i>        | <i>Huevos Rancheros \$12.95</i>          |
| <i>Belgian Waffle \$9.50</i>             | <i>Meat Loaf \$12.95</i>                 |
| <i>Harvest Frittata \$10.95</i>          | <i>Harvest Pasta \$13.95</i>             |
| <i>Hash and Eggs \$10.95</i>             | <i>Seafood Eggs Benedict \$14.95</i>     |
| <i>Traditional Eggs Benedict \$13.95</i> | <i>Tenderloin Steak and Eggs \$16.95</i> |
| <i>Croque Monsieur \$12.95</i>           | <i>Grilled Salmon \$14.95</i>            |

### **DESSERTS**

- Fresh Fruit and Berries with Crème Anglaise \$4.95*
- Chocolate and Banana Bread Pudding \$4.95*
- Strawberry Moscato Sorbetto with Sliced Berries \$4.95*
- Mini Key Lime Cheesecake \$4.95*
- Two Cupcakes, topped with warm chocolate ganache \$4.95*
- One cupcake \$2.95*

### **BEVERAGES**

- Juice, Small \$2.75 Large \$3.25*
- Coffee, Tea or Decaffeinated Coffee \$2.25*
- Soft Drinks \$2.59*
- See our Coffee Bar List inside for more selections*

*Do You Miss the Buffet, All-You-Can-Eat Brunch?  
Order from our menu with Unlimited Choices \$28.95 per person  
All Persons at the Table Must Choose This Unlimited Choice Pricing*

*Potential Page for Specials*