



CHRISTMAS AT THE HAWTHORNE

DINE IN • ADVANCE RESERVATIONS REQUIRED • SEATINGS 10AM-2PM
MAX. RESERVATION SIZE: 6 PEOPLE CALL 978-825-4345 LEAVE A VOICEMAIL WITH:
FIRST & LAST NAME • RETURN PHONE NUMBER • PARTY SIZE • PREFERRED TIME
WE WILL THEN CALL YOU TO CONFIRM

THREE COURSE BRUNCH

First Course

choice of

Smoked Salmon | Grilled Ciabatta, Whipped Mascarpone, Pickled Red Onions,
Fried Capers, Microgreens

Berry Oatmeal Bake | Spiced Pecans, Coconut Cream

Kale Salad | Roasted Grapes, Pomegranate Seeds, Mandarin Oranges,
Crystal Aged Sharp Cheddar Cheese, Citrus Dressing

Classic Garden Salad | Cucumbers, Red Onion, Cherry Tomatoes, Carrots, Maple Balsamic
Rolls and Butter Included

Main Plate

choice of

Hawthorne "Steak & Eggs" | Poached Eggs, Sliced Tenderloin, Garlic Spinach, Truffle Hollandaise

Root Vegetable and Murcia Al Vino Cheese Quiche | Duck Confit and Sage Potatoes

Seafood Benedict | Poached Eggs, Golden Crab Cake, Dilled Hollandaise,
Fresh Arugula and Tomato Salad

Sweet Potato Hash | Smashed Avocado, House-made Salsa, Chipotle Crema

Cranberry-Pecan Gingerbread Waffle | Orange Butter, Pure Maple Syrup

Dessert

choice of

Eggnog Cheesecake | Spiced Whipped Cream

Flourless Chocolate Torte | Peppermint Crème Anglaise

Rumchata Mousse | Fresh Raspberries

Fresh Fruit | Lemon Yogurt, Candied Ginger

Coffee and Tea Service Included | All Other Beverages are Additional

\$60 per person

Price is Exclusive of Tax and Gratuity

Optional: Children 12 & Under | Choice of: Strawberries & Lemon Yogurt or Mandarin Oranges,
Choice of Cheese Omelet or Belgian Waffle, Served with Two Cookies **\$25**