



MOTHER'S DAY AT THE HAWTHORNE

DINE IN • 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

STARTER

Choice of

- Sweet and Savory Scone Duo** | Cheddar-Chive, Lemon Berry, Sweet Cream Butter
- Peach and Arugula Salad** | Toasted Almonds, Charred Onion, Spiced Turmeric Vinaigrette (VEGAN)
- Shrimp Cocktail** | Lemon-Poached, House-made Horseradish Cocktail Sauce
- Asparagus and Brie Puff Pastry** | Blistered Tomatoes, Thyme-Infused Honey
- Acai Yogurt Parfait** | Blueberries, Raspberries, Pineapple, Honey Granola

MAIN PLATE

choice of

- Carrot Cake Oatmeal Bake** | Raisins, Walnuts, Maple Syrup, Cinnamon-Coconut Cream (VEGAN)
- Spring Frittata** | Asparagus, Caramelized Onion, Goat Cheese
Roasted Corn and Tomato Salsa, Smokey Seasoned Potatoes
- Roasted Potato Galette** | Smoked Salmon, Dill Crema, Fried Capers
- Pan-Seared Scallops** | Spring Succotash, Sweet Pea Puree, Meyer Lemon Pan Sauce
- Toasted Coconut Waffle Points** | Sliced Strawberries, Citrus Maple Syrup

DESSERT

choice of

- Flourless Chocolate Torte** | Wild Cherry Compote
- Strawberry Mousse** | Chocolate Ganache, Fresh Strawberry, Whipped Cream
- Coconut- Pineapple Trifle** | Layered Coconut Cake, Fresh Pineapple Mascarpone
Whipped Cream, Toasted Coconut
- Lemon Sorbet** | Fresh Berries (VEGAN)

\$55 per person

Price is Exclusive of Tax and Gratuity

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