

The Mayflower Inn & Spa

Sunday Brunch

For the Table

Breakfast Breads 11

Croissant, Pain Au Chocolate, Coffee Cake, Scone

*Fresh Fruit 11 **

Cantaloupe, Strawberries, Honeydew, Berries

First Course

Caesar Salad 15

Romaine, White Anchovies, Parmesan, Lemon Zest & Brioche Croutons

Pastrami Smoked Scottish Salmon 17

Bialy Chips, Preserved Lemon, Poppy Seed Crusted Cream Cheese, Red Onion, Tomato Sausalito Spring Watercress

Spring Pea Soup 13

Mirpoiux, Pea Tendrils & Olive Oil

Organic Heirloom Tomato Salad 18

Buffalo Mozzarella, Panzanella, Cannellini Crema, Pesto, 12 Year Balsamic

Cobb Salad 17

Iceberg, Avocado, Tomato, Nodine's Bacon, Cucumber, Farm Egg, Blue Cheese Buttermilk Dressing

*Spa Cuisine **

Executive Chef, Justin Ermini

State of Connecticut regulation section 19-13-B42

"Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness"

Second Course

Spring Zucchini Frittata 20

Saffron, Manchego Cheese, Vidalia Onion, Arugula

Vanilla Bean & Ricotta Pancakes 14

Meyer Lemon Curd, Buttermilk, Whipped Crème Fraiche

Maple Bacon Brioche French Toast 14

Cinnamon Butter, New England Maple Syrup

Poached Farm Eggs "Benedict" 17

Grilled Pork Belly, Lemon Zest, Spinach, Rosemary Sourdough, Sauce Charon

Maine Lobster Sandwich 20

Grilled Sourdough, Pea Shoots, Tomato, Corn Relish, La Quercia Coppa, Lemon Aioli

*Farm Egg White Omelet 17 **

Spinach, Fine Herbs, Wild Mushrooms, New England Goat Cheese, Tomato, Mixed Greens

Orchietti & Cheese 22

Cauliflower, Pecorino, Maine Lobster, Green Beans

Grilled Atlantic Salmon Steak 26

Organic Watercress, Radish, Pickled Red Onion, Split Beans, Preserved Lemon

Creekstone Farm Deckel Steak 28

Grilled Zucchini, Tomato Relish

Sides 8

Nodines's Country Cured Ham

Local Pork & Apple Sausage

Mayflower Breakfast Potatoes

Roasted Thick Cut Bacon

Sautéed Spinach & Lemon Zest