

LEDGES

WHITE MOUNTAIN HOTEL & RESORT

Sunday Brunch Menu

Appetizer

(Select One)

Blueberry Scone

Sweet lemon curd, candied lemon, fresh blueberries

Walnut Cinnamon Roll Vanilla bean icing with toasted walnuts

Hazelnut Chocolate Croissant

Chocolate ganache, candied hazelnuts

White Mountain Parfait (GF)

Maple granola, spiced vanilla yogurt, fresh fruit

“Award Winning” Seafood Chowder (GF)

Shrimp Cocktail (GF)

Chipotle vodka cocktail sauce

Smoked Salmon Platter

French bread crisps, lemon chive crème fraiche, fried capers, hardboiled egg

Signature Dishes

(Select One)

Each dish comes with a choice of one side

Croque Madame

Applewood smoked ham and gruyere grilled cheese, finished with bechamel and a fried egg sunny side up

Lobster Benedict

Butter poached lobster, toasted English muffin, poached egg, brown butter hollandaise

Crepes Suzette

Grand Marnier infused crepes, beurre Suzette, Chantilly cream

Sides (Select One)

Applewood Bacon

Maple Sausage

Cajun Home fries

Fruit Salad

Sea Salted French Fries

Cole Slaw

Herbed French Toast Baguette Fried egg, cherry tomato confit, micro greens

Chocolate Chip Banana Pancakes (GF)

Fresh bananas, Chantilly, Fullers maple syrup

Steak and Egg Omelet (GF)

Shaved prime rib, caramelized onions, exotic mushrooms, Gournay cheese

Grilled Chicken Panini

Avocado, applewood smoked bacon, Red Barn Cheddar, tomato, ciabatta

Dessert (Select One)

Brown Butter Banana Bread

Coffee ice cream, chocolate chips, blonde chocolate caramel

Lemon Sorbet (GF)

Triple berry coulis, almond brittle crumb and Chantilly cream

Salted Sundae

Salted caramel gelato, Fresh baked brownie, chocolate fudge, bourbon caramel, Chantilly

Specially prepared by Executive Chef Kevin Bush and the WMH Culinary Team

Note: Gluten-Free Rolls and Sliced Bread are available upon request for a \$1.00 surcharge (GF) indicates the item is made Gluten Free. 95 % of our menu is made or can be ordered Gluten Free Please ask your server, bartender or hostess for assistance with ordering & indicate any food allergies

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please allow extra time for medium-well and well-done meats. For the comfort of our guests, please turn off cell phones and refrain from using them in the Restaurant.

July 2021