



THE BERNARDS INN
EST. 1907

WINTER BRUNCH 2018

GOOD MORNING

SOMERSET MORNING BASKET 12.

seasonal fresh fruit, fresh-baked pastries, jams & jellies

ACAI BOWL 12.

Assorted berries, toasted coconut, granola

BUTTERMILK PANCAKES 12.

blueberry compote

BRIOCHE FRENCH TOAST 13.

blackberry & ginger chutney

TWO ORGANIC EGGS ANY STYLE 13.50

multi-grain toast, hash browns, applewood smoked bacon or link sausage

THREE EGG OMELET 14.

multi-grain toast, hash browns, choice of-Vermont white cheddar, Brie, Gruyere, mushrooms, scallions, ham, bacon, bell peppers, garden tomatoes, garden herbs

EGGS BENEDICT 15.

English muffin, Canadian bacon, poached eggs, sauce hollandaise

ADD LOBSTER 13. SMOKED SALMON 9.

SIDES

ONE ORGANIC EGG-ANY STYLE 3.00

CRISPY BACON OR SAUSAGE LINKS 4.00

HASH BROWNS 3.50 HOUSE MADE MUFFIN 2.75

WHITE OR MULTI-GRAIN TOAST 1.25 CROISSANT 2.75

FRESH SEASONAL FRUIT 8.00

STONYFIELD ORGANIC YOGURT 3.

FROM THE GARDEN

BABY ARUGULA 12.

green beans, bacon, blue cheese, radish, sherry vinaigrette

LACINATO KALE 12.

feta cheese, toasted pine nuts, heirloom tomato, roasted lemon vinaigrette

CAESAR SALAD 11.

hearts of romaine, brioche croutons, parmesan reggiano

As a courtesy to our other guests, the use of a cell phone or other electronic device is discouraged in the dining room and at the bar.

GOOD AFTERNOON

CHILLED OYSTERS on the half shell 3.00 EA.
market availability

SHRIMP COCKTAIL 4.50 EA.

BUTTERNUT SQUASH & ROSEMARY SOUP 12.
brown-butter & ginger snap crumble, nutmeg crème fraîche
brussels sprout leaves

LOBSTER BISQUE 12.
brioche crouton, fines herbes

LOBSTER ROLL 22.
fresh lobster, citrus mayonnaise, toasted brioche roll, chips

DRY AGED BRISKET BURGER 18.
caramelized onions, applewood smoked bacon, white cheddar cheese

ADD AN EGG 3.

BERNARDS INN CHICKEN SALAD 16.
poached chicken, light horseradish dressing, fresh melon

FISH & CHIPS 23.
local cod, old bay fries, tartar sauce

LOBSTER SALAD 29.
butter lettuce, marinated artichokes, avocado, roasted lemon vinaigrette

GRILLED CHICKEN PAILLARD 22.
crispy fingerling potatoes, arugula greens, grilled lemon

ADDITIONS:

ATLANTIC SALMON 10.

GRILLED JUMBO SHRIMP 15.

LEMON-MARINATED GRILLED CHICKEN 7.

BOTTOMLESS BREAKFAST COCKTAILS 20.

We are excited to introduce our new unlimited option for brunch cocktails. Enjoy an hour and a half of unlimited mimosas, bellinis and Bloody Mary's for with the purchase of an entree from the brunch menu.

Alcoholic beverages cannot be served before 11am on Sundays.
A gratuity of 20% will be added to the check of a party of 6 or more persons.