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*The French Manor*

1990

INN  SPA

# JOYEUX PÂQUES

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## BRUNCH

*All Served with a choice of Bacon, Sausage or Canadian Bacon; and choice of Home fries or a Side Salad*

### **TRADITIONAL EGGS BENEDICT \$20**

Poached eggs atop Canadian bacon. Served open-faced on a toasted English muffin & topped with a homemade Hollandaise sauce

### **CHESAPEAKE STYLE EGGS BENEDICT \$25**

Poached eggs atop a homemade Crabcake, Old Bay Hollandaise

### **STEAK AND EGGS \$25**

4 oz. Filet Mignon with your choice of 2 Eggs, with Caramelized Onions, Black Peppercorn and Parmesan Cream

### **HUCKLEBERRY MOUNTAIN STUFFED CREPES \$17**

A trio of Fresh Mixed Berry Infused Cream Cheese Stuffed Traditional French Crepes







## SOUP / SALAD

### **BISQUE OF LANGOUSTINE LOBSTER**

**FULL \$18 HALF \$12**

in a Savory Velvet, Scented with Herbs, Cognac & Cream,  
topped with Truffle Oil & Crème Fraiche

### **FRENCH ONION \$16**

House-made 24-Hour Demi-Glace,  
Slow Caramelized Onions, Crostini,  
and Gruyere Cheese

### **HOUSE SALAD \$15**

Spring Mix, Pickled Shallot, Tomato, Cucumber;  
Choice of Cranberry Thyme or Red Wine & Herb  
Vinaigrette

## ENTRÉES

### **ROAST LEG OF LAMB \$45**

Roasted Garlic and Boursin Mashed Potatoes, Roasted  
Baby Carrots, with a Cranberry Demi Glace

### **PRIME RESERVE PORK LOIN \$45**

Pocono Organics Oyster Mushroom Cream,  
Wild Rice, Sauteed Asparagus

### **CHEF'S FEATURED ENTREE**

