



Mother's Day

BRUNCH

All Brunch items are served with homemade coffee cake, and a choice of Bacon, Sausage or Canadian Bacon and choice of Home fries or a Side Salad. Items on this page available up until 2:30 PM.

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 Two 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



The French Manor

INN & SPA

www.thefrenchmanor.com

HOUSE-MADE BREAD SERVICE \$12

Warm Duck Fat & Balsamic, Roasted Head of Garlic with our Signature Honey Lavender Butter

SOUP & SALAD

LOBSTER BISQUE

FULL \$18 HALF \$12

In a Savory Velvet, Scented with Herbs, Cognac & Cream Fraiche

FRENCH ONION \$16

Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Brûléed Gruyère

HOUSE SALAD \$15

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

ENTREES

DIVER SEA SCALLOPS \$53

Pan Seared Cabbage Slaw, Saffron Safrito Rice, Finished with a Charred Pineapple Pico

CHICKEN CAPRESE \$45.

Pan Seared. Accompanied with Blistered Cherry Tomatoes, Arugula, Farro Pilaf, Burrata Cheese, Finished with Basil

LAMB LOIN \$47

Char-Broiled Australian Lamb Accompanied with Lentil & Fingerling Potato, Arugula Salad, Finished with an Olive & Roasted Red Pepper Tapenade

NEW YOR STRIP \$55

Char-Broiled 16 oz Strip, Grilled Pocono Organic Mushrooms, French Onion Baled Potato, Finished with Steak Diane

GRILLED SUMMER SQUASH \$30

Burrata Cheese, Lentil & Farro Pilaf. Finished with a Basil Pesto

