



# Mother's Day Brunch Additions

## THE BIG BLUE OX BREAKFAST

Three Eggs Your Way, Home Fries,  
Choice of Applewood Smoked Bacon or Breakfast Sausage,  
Served with Wheat Toast or an English Muffin

Make it BIGGER:  
Add Melted Swiss & Serve the Works  
Over a Fresh Belgian Waffle with VT Maple Syrup

## BREAKFAST BURGER

Applewood Smoked Bacon,  
Melted Swiss,  
Fried Egg Over Medium,  
Chipotle Aioli, Herb Fries

## STEAK & EGGS

Marinated Flat Iron Steak,  
Two Eggs Your Way,  
Home Fries, Pico de Gallo

## WESTERN OMELETTE

Virginia Ham,  
Sautéed Green & Red Peppers,  
Onions, White & Yellow Cheddar

## THE FLORENTINE BENEDICT

Fresh Baby Spinach, Feta Cheese,  
Grilled Tomatoes, Home Fries,  
Toasted English Muffin,  
House-made Hollandaise



## CHEF'S SIGNATURE CORNED BEEF HASH

Two Eggs Your Way, Potatoes,  
Sweet Red Peppers & Onions;  
Choice of Wheat Toast  
or English Muffin

## CHICKEN & WAFFLES

Crispy Battered Chicken Thighs,  
Fluffy Belgian Waffle,  
House-made Salted Maple Butter,  
Vermont maple syrup

## GREEN OMELETTE

Sautéed Broccoli, Red Onion,  
Green & Red Peppers,  
Baby Spinach, White & Yellow Cheddar

## CLASSIC EGGS BENEDICT

Virginia Ham, Home Fries,  
Toasted English Muffin,  
House-made Hollandaise

## CHEF ABEL'S CRAB CAKE BENEDICT

Fresh Lump Crab, Home Fries,  
House Made Hollandaise Remoulade





# Mother's Day Dinner Additions

## CRABCAKE WITH RIBBON VEGETABLES

Fresh Lump Crab, Panko,  
Celery, Onion, Fresh Herbs, Cayenne,  
Lemon-Thyme Aioli, Dijon Mustard  
Served with House Remoulade, Lemon

## CHEF'S RISOTTO WITH MUSSELS & LOBSTER

Saffron Infused Risotto,  
with Roasted Tomatoes,  
Mascarpone, & Parmesan.  
Slow Simmered with Mussels  
& a Whole Butter-Poached Lobster Tail

## COLD SMOKED FILET MIGNON

8 oz Filet, Oakwood Cold-Smoked,  
Served with Grilled Asparagus  
Butter & Sage-Infused Mashed Potatoes,  
& a rich Port Wine Demi Glace

## BONE-IN RIBEYE

Grilled Asparagus,  
Roasted Heirloom New Potatoes,  
Black Truffle Compound Butter