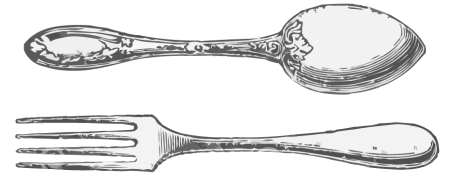




THE DORSET INN
Brunch



Appetizers

**Prince Edward
Island Mussels**

Small 10.00/Large 14.00

Leeks, Garlic Butter, **Wallingford
Locker** Bacon, **Citizen Cider**
Unified Press Hard Cider

Spring Pea Bisque

7.00 Cup/10.00 Bowl
Lemony Crème Fraîche

Crispy Fried Calamari 14.00

Roasted Poblano & **Wallingford Locker**
Bacon Aioli, Pickled Cherry Peppers

Cocktails

Antica Formula Manhattan 12.00

*Made with Giuseppe Carpano Italian
Vermouth. Choose Old Overholt Rye or Eagle Rare
Bourbon, Finished with Imported Luxardo Cherries*

Bloody Mary 12.00

*Jazz it up with Gin, or make it
a Bloody Maria with Tequila*

Grasshopper 9.00

*Green Crème de Menthe,
White Crème de Cacao, & Splash of Cream*

Mimosa 12.00

Champagne and Orange Juice

Pink Squirrel 9.00

*Crème de Noyaux, White Crème de Cacao,
& Splash of Cream*

Brunch Salads

Classic Caesar Salad

Small 9.00/Large 12.00
White Anchovies on Request

The Inn Salad 8.00

Maple Balsamic, Cranberry or
Honey Dijon Vinaigrette, House Ranch,
Russian or Blue Cheese Dressing

Classic Wedge Salad 11.00

Wallingford Locker Cob Smoked Bacon,
Tomato, Red Onion & **Boucher** Blue Cheese
Drizzled with our House Made
Blue Cheese Dressing

Spinach & Strawberry Salad 12.00

Strawberries, Blueberries, Red Onion,
Maple Candied Pecans,
Boucher Blue Cheese,
Strawberry Vinaigrette

Add To Your Salad

Chicken 7.00 Fish 8.00

Beverages

Fresh Squeezed Fruit Juices

Orange & Grapefruit 4.50

Cranberry or Tomato Juice 4.00

Vermont Coffee Roasters

Fresh Ground Coffee or Decaf 3.00

Selection of TAZO Teas 4.00

WE WILL HAPPILY SPLIT A PLATE FOR YOU. THE CHARGE WILL BE \$5.00.

18% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES OF MORE THAN 6 PEOPLE.

PLEASE REFRAIN FROM USING YOUR CELLULAR DEVICES IN OUR DINING ROOMS.

Sandwiches

**Grilled Vermont Ham
& Cheese Sandwich** 14.00

Cabot Cheddar, **Wallingford
Locker** Ham & Vermont Apple,
Brioche Bread

**House Smoked Turkey
Sandwich** 15.00

House Smoked Breast of Turkey,
Wallingford Locker Cob Smoked
Bacon, Tomato & Lettuce
Cranberry Mayonnaise,
Choice of Bread

**House Smoked
Pastrami Reuben** 15.00

House Made Sauerkraut,
Cabot Swiss, Russian Dressing on
Grilled Rye Bread

Vermontey Cristo 15.00

House Smoked Turkey,
Wallingford Locker Ham,
Cabot Cheddar Cheese,
French Toast Battered Sourdough
Pullman & Local Maple Syrup

**Crispy Chicken
Caesar Wrap** 15.00

Whole Wheat Wrap,
Crispy Chicken, Romaine,
Caesar Dressing & Parmesan

*All Sandwiches Served with Choice of
Hand Cut Fries or Small Inn Salad
with Choice of Dressing*

Burgers

Dorset Inn Beef Burger 16.00

Wallingford Locker Cob Smoked Bacon,
Cabot Cheddar & Crispy Buttermilk Onions
Brioche Roll with Hand Cut Fries
& Bourbon Ketchup

House Made Black Bean Burger 15.00

Cilantro Lime Sour Cream, Lettuce & Tomato
On a Brioche Roll, Sweet Potato Fries
Add **Cabot Cheddar** or **Vermont Butter
& Cheese Creamery Goat Cheese** 1.50

Brunch Plates

Chef's Omelette Priced Daily
Prepared for the Day and Served
with Tossed Greens

Dorset Inn Eggs Benedict 15.00

Wolferman's English Muffin,
Wallingford Locker Ham, Cage Free
Poached Eggs & Hollandaise Sauce

Dorset Inn Corned Beef Hash 15.00

House Corned Beef Hash,
Cage Free Poached Eggs,
Hollandaise Sauce & Choice of Toast

Sautéed Chicken Livers 14.00

Wallingford Locker Bacon, Caramelized
Onions, Madeira Wine Sauce, Toast Points

**Save Room For One of Our
Home Made Specialty Desserts**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.