



# Brunch

THE DORSET INN | ON THE GREEN | DORSET VERMONT

## Cocktails

Bloody Mary 12

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

Mimosa 12

*Champagne and Orange Juice*

Antica Formula Manhattan 12

*Made with GIUSEPPE CARPANO Italian Vermouth.*

*Choose OLD OVERHOLT Rye or SMUGGLER'S NOTCH Bourbon,*

*Finished with Imported Luxardo Cherries*

Paddy's Irish Coffee 11

*VERMONT COFFEE ROASTERS, PADDY'S Old Irish*

*Whiskey & Whipped Cream*

Astral Margarita 13

*ASTRAL 100% Blue Agave Tequila,*

*COINTREAU, Lemon & Lime*



## Beverages

Fresh Fruit Juices 4.50

*Choice of Orange or Grapefruit*

Cranberry or Tomato Juice 4

Fresh Ground Coffee 3

*VERMONT COFFEE ROASTERS Regular or Decaf*

Selection of Tazo Teas 4

Almond Milk 3

## Appetizers

Prince Edward Island Mussels

SMALL 11 LARGE 15

*Chorizo, Roasted Tomatoes, Garlic Butter,*

*Chardonnay, Garlic Baguette*

ADD FRIES 5

Spring Pea Bisque

CUP 7 BOWL 10

*Lemony Crème Fraîche*

Old Bay Fries 8

*Comeback Sauce*

Crisp Baked Blue Crab Cake 14

*Sweet Chipotle Aioli, Purple Cabbage Slaw*



## Brunch Plates

Chef's Omelette PRICED DAILY

*Prepared for the Day and Served with Tossed Greens*

Dorset Inn Eggs Benedict 16

*WOLFERMAN'S English Muffin, WALLINGFORD LOCKER Ham,*

*Cage Free Poached Eggs & Hollandaise Sauce*

Dorset Inn Corned Beef Hash 16

*House Brined Corned Beef Hash, Cage Free Poached Eggs,*

*Hollandaise Sauce & Choice of Toast*

Sautéed Chicken Livers 15

*WALLINGFORD LOCKER Bacon, Caramelized Onions,*

*Madeira Wine Sauce, Toast Points*

PLEASE NOTE: 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.



THE DORSET INN

ON THE GREEN

ESTD 1796

## Burgers

### Dorset Inn Beef Burger 17

WALLINGFORD LOCKER Bacon, CABOT Cheddar,  
Crispy Buttermilk Onions, Lettuce & Tomato  
on Brioche Roll with Hand Cut Fries & Bourbon Ketchup

### House Made Black Bean Burger 15

Cilantro Lime Sour Cream, Lettuce & Tomato  
on Brioche Roll, Sweet Potato Fries

ADD CABOT CHEDDAR OR  
VERMONT CREAMERY GOAT CHEESE 1.50



## Salads

### Classic Caesar Salad

SMALL 9 LARGE 12  
White Anchovies on Request

### The Dorset Inn Salad 8

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

### Little Gem Salad 14

Creamy Honey Lemon Poppy Seed Dressing,  
BAYLEY HAZEN Blue Cheese, Blood Orange, Toasted Hazelnuts

### Berry Arugula Salad 14

Strawberry Vinaigrette, Red Onions, Toasted Hazelnuts

ADD TO YOUR SALAD  
CHICKEN 8 FISH 9 CRAB CAKE 12

## Sandwiches

### Roasted Veggie Wrap 15

Roasted Tomato Tortilla, House Made Hummus

### House Smoked Turkey 16

House Smoked Turkey, WALLINGFORD LOCKER Bacon, Lettuce &  
Tomato, Cranberry Mayonnaise on Choice of Bread

### House Smoked Pastrami Reuben 16

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


### Beer Battered Fish-n-Chips 16

Tartar Sauce, Cole Slaw, Hand Cut Fries

### Vermontey Cristo 16

House Smoked Turkey, WALLINGFORD LOCKER Ham,  
CABOT Cheddar, French Toast Battered Sourdough Pullman  
& Local Maple Syrup

Sandwiches served with Choice of Hand Cut Fries or  
Small Inn Salad with Choice of Dressing



We will happily split a plate for you at an additional charge of \$6.

An 18% gratuity will be added to groups of 6 or more.



SAVE ROOM FOR ONE OF OUR  
SPECIALTY DESSERTS!

We are proud members of the VERMONT FRESH NETWORK

WINE SPECTATOR Award of Excellence 2018