

BREWER'S ALLEY

# Mother's Day Brunch

SUNDAY, MAY 9TH, 10:30AM-3PM

## STARTERS

New England Clam Chowder \$5/\$7

*Clams, mirepoix, potatoes, creamy clam broth & sherry*

Smoked Salmon & Guacamole Crostini \$14

*Wood oven toasted crostini, guacamole, smoked salmon & red onions marinated in lime*

Chili Chicken Lettuce Wrap \$9

*Sesame hoisin chili, ground chicken, on a bed of iceberg leaves*

## BRUNCH / LUNCH

Crab Benedict \$15

*English muffin, crab imperial, poached eggs, hollandaise sauce & breakfast potatoes*

Country Ham Omelet \$12

*Country ham, tomato relish & cheddar jack cheese in a 3 egg omelet & breakfast potatoes*

Belgian Waffles \$9

*Strawberry compote, whipped cream & syrup*

Pork Banh Mi \$10

*Vietnamese sesame pork Bbq & Asian slaw in a toasted hoagie roll with a house side*

Coq Au Vin Blanc \$18

*Chicken leg & thighs braised in white wine cream sauce with shiitake, oyster, cremini & morel mushrooms, tossed with spaghetti, truffle oil & parmesan*

Pan Seared Pacific Halibut \$28

*Caper butter, mashed potatoes, arugula & tomato salad*

## DESSERT

Chocolate Mousse \$6

*Chocolate Sauce*

Strawberry Parfait \$6

*Fresh strawberries & whipped cream*

BREWER'S ALLEY

# Mother's Day Dinner

SUNDAY, MAY 9TH, 3PM-9PM

## STARTERS

New England Clam Chowder \$5/\$7

*Clams, mirepoix, potatoes, creamy clam broth & sherry*

Smoked Salmon & Guacamole Crostini \$14

*Wood oven toasted crostini, guacamole, smoked salmon & red onions marinated in lime*

Chili Chicken Lettuce Wrap \$9

*Sesame hoisin chili, ground chicken, on a bed of iceberg leaves*

## ENTREES

Filet Mignon \$36

*Grilled 8 oz. beef tenderloin, angel hair potatoes, asparagus & au jus*

Pan Seared Pacific Halibut \$28

*Caper butter, mashed potatoes, arugula & tomato salad*

Coq Au Vin Blanc \$18

*Chicken leg & thighs braised in white wine cream sauce with shiitake, oyster, cremini & morel mushrooms, tossed with spaghetti, truffle oil & parmesan*

Crab Stuffed Shrimp \$24

*Roasted shrimp stuffed with crab imperial, served with vegetable fried rice & lemon cream*

Pork Chop & Cabbage \$21

*Grilled 12 oz. Berkshire pork rib chop, red cabbage confit, baby heirloom carrots, angel hair potatoes & balsamic glaze*

## DESSERT

Chocolate Mousse \$6

*Chocolate Sauce*

Strawberry Parfait \$6

*Fresh strawberries & whipped cream*