

Stone House Mother's Day Brunch

Sunday, May 12th

10 am – 2 pm

Includes freshly baked blueberry muffins, dried cherry fritters, & Racine Kringle

Beef Popover *sautéed tenderloin tips, mushrooms, and onions in red wine sauce, served in a fresh baked popover on rice, with honey-glazed carrots. \$25.95*

Salmon *pan-roasted filet, served with ginger lime butter sauce, parmesan potato, and fresh asparagus. \$25.95*

Pork Schnitzel *panko-crusted pork loin with mushroom gravy, potatoes smashed with garlic butter, cream, and fresh herbs, with honey-glazed carrots. \$23.95*

Lamb Rack *marinated in olive oil, garlic, lemon, and rosemary, pan roasted and sliced into chops, with lamb demi, potatoes smashed with garlic butter, cream, and fresh herbs, served with fresh asparagus. \$28.95*

Chicken and Waffles *Buttermilk fried chicken breast with hot honey sauce, on a Belgian waffle with honey butter, served with house made chunky applesauce. \$24.95*

Quivey's Biscuit Benedict *buttermilk biscuits topped with Applewood smoked ham, scrambled eggs, asparagus, and aged cheddar sauce. \$23.95*

Omelette *(v) fluffy three egg omelette, filled with broccoli and cheddar cheese, topped with aged cheddar sauce, served with oven roasted potatoes. \$22.95 Add diced ham to omelette \$2.00*

Crepes *(v) delicate crepes with a goat cheese, spinach, roasted red pepper filling, tomato cream sauce, fresh asparagus, and honey-glazed carrots. \$23.95*

(v) vegetarian

Children *less than fourteen.
Served with fresh applesauce.*

*French Toast with cinnamon, honey butter, and bacon. \$10.95
Scrambled egg with applewood bacon. \$10.95*

Desserts - \$8.75

Strawberry Shaum Torte – *Chewy crisp meringue with vanilla ice cream and strawberries.*

Apple Crisp - *with vanilla ice cream.*

Turtle Pie - *caramel and pecans over flaky crust, topped with chocolate Bavarian cream.*