

THE MILLBROOK INN
THE VINTAGE



EASTER SUNDAY

SUNDAY SHARES

EASTER BASKET 12

Made from scratch in our kitchen, served with flavored butter and local jam. 2-3 items per order.

ROOT CELLAR BASKET 12

Our signature root chips, served with this week's seasonal dip.

LOCAL FARM BOARD 25

Two local cheeses, with local mustards and preserves.

SUNDAY BRUNCH

CHEF'S PANCAKES 18

3 fluffy pancakes, topped with our seasonal topping of the week

EASTER SUNDAY EGGS 23

A bed of wilted greens holds our own sausage patty, two poach eggs and a hollandaise drizzle.

SUNDAY SIDES

**SMOKEY SMASHED FINGERLINGS,
FRIES, or TRUFFLE FRIES 10**

**SIDE OF BACON 9 | JUICE SHOT 5 |
SOURDOUGH ENGLISH MUFFIN 3**

EASTER ENTREES

HONEY-SOY DUCK 36

Seared, sliced, and served on a celery-root puree with honey-roasted rainbow carrots, and a honey-soy drizzle.

SUNDAY PASTA 32

House-made straw and hay, in a lemon-pistachio pesto and a dollop of whipped citrus ricotta

CRISPY OYSTER SALAD 28

pan-fried oysters are paired with a creamy salad of radishes and spring greens

LAMB SLIDERS 28

Blue-cheese stuffed sliders, on brioche buns piled high with a minty-herb slaw and a tangy yogurt crema. Served smokey smashed potatoes and house made pickles

PORK BELLY BLT 30

Slices of crispy pork belly with wilted greens, local hothouse tomatoes, garden-herb chimichurri and aioli on grilled sourdough. Served with home-made root chips and pickled veg.