

# Family Weekend Brunch

Sunday, October 15

9:30 a.m - 1:00 p.m.

Seasonal Sliced & Stone Fruit | Organic Crunchy Granola | Individual Yogurts | Cheese Display

Artisan Breads | Whipped Butter | Maple Cinnamon Butter | Olive Oil

Low Fat & Whole Milk | Orange Juice | Cranberry Juice | Jaswell's Farm Apple Cider

House Baked Ginger-Apple Scones | Morning Glory Bread | Mixed Berry Muffins

Waffles | Maple Syrup | Blueberry Syrup | Whipped Butter | Whipped Cream | Chopped Nuts | Chocolate Chips | Sliced Strawberries

Build Your Own Omelet Station | Eggs | Ham | Shrimp | Onions | Peppers | Tomatoes | Mushrooms | Cheddar Cheese

Home Fried Breakfast Potatoes | Slow Cooked Spanish Onions

Crisp Apple Smoked Bacon | Breakfast Sausages

Free Range Scrambled Eggs

Fall Salad | Baby Arugula | Radicchio | Fennel | Apple | Radish | Carrot | Orange | Apple Cider Vinaigrette

Kale & Quinoa Salad | Avocado | Pine Nuts | Lemon Dijon Vinaigrette

Local Roasted Butternut Squash

Seared Atlantic Cod | Sherry Vinegar Sauce

Chef Carved Garlic & Rosemary Rubbed Prime Rib | Shiitake Mushroom Bordelaise Sauce

Rhode Island Apple Crisp | Whipped Cream | Pumpkin Spice Cake | Whipped Mascarpone

Starbucks Coffee | Brewed Decaf | Tazo Tea Selection

**\$24.00 Per Adult (Members)**

**\$27.00 Per Adult (Non Members)**

**\$13.00 Per Child under 12 years of age**

**(Beverages, Taxes and our Services are additional.)**

**Call the Brown Faculty Club at 401-863-3023 for Reservations.**