



Easter Brunch

9:00am - 4:00pm · \$60 adults · \$20 children 4-12 (Under 4 free)

FARMERS' MARKET SALAD BAR

Baby Greens & Romaine Leaves
Walnuts, Cheddar Cheese, Dried Fruits, Broccoli Florets, Grape Tomatoes
Sweet Onions, Oranges, Beets, Croutons
Balsamic, Italian, Ranch Dressing
Potato & Bacon Salad
Broccoli & Cheddar Salad
Seasonal Fruit & Berries, Yogurt Sauce

CHEF'S STATION

Build Your Own Omelet
All Your Favorite and Fresh Ingredients
Freshly Made Waffles · Sweet Butter · Maple Syrup ·
Berry Compote · Whipped Cream

BREAKFAST

Eggs Benedict* - Egg, Canadian Bacon, Hollandaise
Abbey Breakfast Potatoes - Russet Potatoes, Peppers, Onions
Scrambled Eggs - Fresh Farm Eggs, Wisconsin Cheddar
Hickory Smoked Bacon* · Country Sausage Links*

HOLIDAY SPECIALTIES

Short Ribs* - Salted Potatoes, Beef Jus
Pork Loin, Apple Chutney, Roasted Carrots
Mashed Potatoes - Yukon Gold Potatoes, Wisconsin Butter & Cream
Green Bean Casserole - 'River Valley Ranch' All-Natural Wild Mushrooms
Artisan Rolls, Wisconsin Butter

CARVING STATION

Leg of Lamb* - Mint Jelly, Bone-In
Steamship Round* - Au Jus, Horseradish Cream

FROM THE SEA

Oysters on the Half Shell*
Chilled Shrimp*
Smoked Salmon*
Condiments

SWEET STATION

House Baked Pies · Assortment of Traditional Cakes · Petite Pastries

*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Prices do not include tax and 21% gratuity. Revised 2.7.23