

SUNDAY APRIL 6th, 13th, 20th | 9a-3p | RESERVE: JAYPEAKRESORT.COM/ALICESTABLE



ALICE'S TABLE



MAPLE BRUNCH



Adults \$38 | Kids 6-12 \$19 | Kids 5 & under Free

CARVING STATION

Spiral Maple Ham

From McKenzie of Vermont with Pineapple Jam

Maple & Honey Roasted Leg of Lamb

MAPLE CHEESE BOARD

Maple Sriracha Windsordale Cheese from Vermont Farmstead

Maple Chevre from Blue Ledge Farm

Maple Smoked Cheddar from Grafton Village

Maple Bacon Cheddar from Vermont Farmstead

Fresh Strawberries, Grapes, Pineapple and Castleton Salted Maple Crackers

SIDES

Cheesy Maple Mashed Potatoes

Maple Roasted Brussel Sprouts with Bacon

Maple Glazed Beets with Lemon Zest

Garden Salad with VT Maple Dijon Dressing

Maple Scrambled Eggs

Maple Bacon and Maple Sausage from Green Mountain Smokehouse

Pancakes topped with a Maple Apple Drizzle from Sidehill Farm and Maple Whipped Cream

Mini Maple Muffins

Maple Pecan Butter Danishes

Dinner Rolls with Maple Butter from Ploughate Farms

KIDS

Macaroni and Cheese

Chicken Tenders with Maple BBQ Sauce

DRINKS

Maple French Roast Coffee
from Speeder Earl's

Maple Milk 8oz
\$4

Maple Blackberry Mojito
\$18
Muddled Mint, Fresh
Blackberries and Maple Syrup.
Pirate Dan's Rum from St.
Johnsbury Distillery, Club Soda
and Garnished with a Lime.

Smoked Maple Old
Fashioned
\$18
Bitters, Sugar Bob's Smoked
Maple Syrup, Smuggler's Notch
Distillery Bourbon, Dried
Orange Slice and a Cherry.

DESSERT

Maple Cookies with a Maple Glaze
Maple Whoopie Pies

**TEMPS DES
SUCRES
WEEKENDS**