



**TEMPS DES
SUCRES
WEEKENDS**

Sundays March 29th - April 19th | 10A-3P

MAPLE BRUNCH

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

CARVING STATION

Roasted Pork Loin

Served with Maple Bacon Gastrique

MAPLE CHEESE & FRUIT BOARD

Maple Sriracha Winderdale Cheese *Vermont Farmstead*

Maple Chevre *Blue Ledge Farm*

Maple Smoked Cheddar *Grafton Village*

Maple Bacon Cheddar *Vermont Farmstead*

Salted Maple Crackers *Castleton Crackers*

Fresh Fruit including Strawberries, Cantaloupe, Honeydew, Pineapple, Grapes & Maple Whipped Cream

BUFFET

Baked Ham with Maple Rum Raisin Glaze

Scrambled Eggs with Chives

Cheddar Smashed Potatoes

Roasted Brussel Sprouts with Maple Bacon

Maple Bacon & Sausage

Baked French Toast in Maple Crème Anglaise topped with Maple Syrup, Cream Cheese & Fresh Blueberries

Maple Glazed Carrots

Field Greens Salad with Tomato, Onion, Cucumber, Carrot, Maple Balls & Maple Dijon

Maple Muffins

Maple Pecan Danishes

Dinner Rolls with Maple Butter

DRINKS

Maple French Roast Coffee

from Speeder & Earl's

Maple Milk 8oz

— \$4 —

Maple Blackberry Mojito

Muddled Mint, Fresh Blackberries, Maple Syrup, Pirate Dan's Rum from St. Johnsbury Distillery, and Club Soda garnished with a Lime.

— \$18 —

Smoked Maple Old Fashioned

Bitters, Sugar Bob's Smoked Maple Syrup, Smuggler's Notch Distillery Bourbon garnished with a Dried Orange Slice and a Cherry.

— \$18 —

DESSERT

Maple Cookies with Maple Glaze

Maple Crème Brûlée

Apple Crisp with Maple Glaze

KIDS

Macaroni & Cheese

Chicken Tenders with Maple BBQ Sauce

ALICE'S TABLE

Reserve at jaypeakresort.com/AlicesTable

