



All-You-Can-Eat Brunch
Sundays, 9am-1pm

Adults \$22 | Kids (Ages 6-12) \$11
5 and under pay their age

Alice Lewis worked at Jay Peak during the Walter Foeger years (1956-1968). She was the front office manager and a tireless worker handling everything from accounting and marketing to budgeting, parking and payroll. She embodied the Jay Peak character in everything she did and even ran a de facto boarding house for Jay Peak workers just across the road from the mountain. On many nights, she'd make dinner and invite those staying with her to join together. In that spirit, we've named this restaurant Alice's Table, and keep one table open, each night, so that folks can gather around, have dinner and share stories. Alice was always a behind the scenes talent and didn't ever want the light on her. We're happy to have the opportunity to share her story and welcome you to her Table.

Carving Station

Grilled Flank Steak

Served with Red and Green Chimichurri Sauce.

Applewood Smoked Ham

Served with a Citrus Dijon Maple Glaze.

Omelet Station

A live action station with a variety of vegetable, meat and cheese options.

Scrambled Eggs

Served with Crème Fraiche and Herbs.

Baked Asparagus Mascarpone Tart

Eggs, Lemon, Tarragon, Chives and Spinach in Puff Pastry.

Cabot Yogurt Parfait Bar

Strawberries, Blueberries, Dried Banana Chips, Honey, Maple Syrup, Granola, Raisins, Brown Sugar, Coconut, Almonds, Pumpkin Seeds, Dried Cherries and Dried Apricots

Smoked Salmon Salad

Heirloom Grape Tomatoes, Cous Cous, Chevre, Arugula, Pecans, Peas and a Lemon Dill Vinaigrette.

Cheesy Tater Tot Hash

Tater Tots, Local Brault's Bacon Sausage, Cabot Cheddar and Eggs.

Baked Blueberry French Toast Casserole

Served with Warm Maple Blueberry Drizzle and Sweet Cream Cheese.

***VT Country Farms Maple Breakfast Sausage • Applewood Smoked Bacon • Fresh Fruit Platter • Toast Station
Chef's Seasonal Garden Salad • Almond Rhubarb Coffee Cake • Pancakes With Warm VT Maple Syrup***

Create Your Own Bloody Mary Bar

This is not included in price of Brunch.

***Tomato Juice • Clamato Juice • Celery • Olives • Pickled Asparagus • Cucumber • Pepperoncini • Cocktail Onions
Cubed Cheese • Tasso Ham • Shrimp Cocktail • Candied Bacon • Lemons • Limes • Hot Sauce • Horseradish***

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
A 9% meals tax will be added.