



THE TOWNSEND HOTEL

BRUNCH

all brunch buffets include
assortment of breakfast breads and pastries
cream cheese, butter, fruit preserves, honey
freshly brewed regular and decaffeinated coffee
international and herbal teas
orange juice, cranberry juice, tomato juice

REGENCY (\$42 PER PERSON)

sliced seasonal fruits and berries
nova lox platter, sliced tomatoes, hard-boiled egg, capers,
lemon wedges, dill crème fraîche
new york bagels and cream cheese
scrambled eggs, swiss cheese
scrambled egg whites, tomatoes and spinach
applewood smoked bacon

CHOICE OF ONE

hash brown potatoes
roasted red potatoes
yukon potato hash

CHOICE OF TWO

cheese blintz, mixed berry coulis
chicken apple sausage
turkey bacon
brioche french toast
buttermilk pancakes
belgian waffles

warm maple syrup, whipped cream, fresh berries

Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All Food and Beverage is Subject to Six Percent Sales Tax
and Twenty-Two Percent Service Charge



THE TOWNSEND HOTEL

BRUNCH (CONT.)

all brunch buffets include
assortment of breakfast breads and pastries
cream cheese, butter, fruit preserves, honey
freshly brewed regular and decaffeinated coffee
international and herbal teas
orange juice, cranberry juice, tomato juice

TOWNSEND GRANDE (\$49 PER PERSON)

sliced seasonal fruits and berries
smoked salmon, sliced tomatoes, hard-boiled egg, capers,
lemon wedges, dill crème fraîche
scrambled eggs
scrambled egg whites, mushrooms and swiss
pork sausage links and applewood smoked bacon

chopped salad
egg, tomato, onion, blue cheese
buttermilk dressing

baby kale salad
shaved red onion, dried cherries, chickpeas
lemon thyme vinaigrette

seasonal starch and vegetables
house made rolls

CHOICE OF ONE

hash brown potatoes
roasted red potatoes
yukon potato hash

CHOICE OF TWO

brioche french toast
buttermilk pancakes
belgian waffles
warm maple syrup, whipped cream, fresh berries
cheese blintz, mixed berry coulis

CHOICE OF TWO

oil poached salmon, dill cream
roasted chicken breast, lemon leek ragoût
cider brined pork loin, tri mustard velouté
roasted and sliced strip loin, wild mushroom ragoût

roasted carved tenderloin, demi reduction (ADD \$3 PER PERSON)

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