



INN ON THE TWENTY

Sunday Brunch

Executive Chef Sheila Polingga

Please advise your server of any food allergies.

COLD BUFFET

Selection of Fresh Baked Breads, Croissants, Danishes

In House-made Granola and Yogurt

Fresh Local and Tropical Fruit

Local Hothouse Mixed Greens, Choice of Dressings and Vinaigrettes

Baby Gem Salad, Bacon Bits, Parmesan Cheese, Creamy Buttermilk Dressing

New Potato Salad, Pommery Mustard Mayonnaise, Hardboiled Eggs, Spring Chives

Selection of Canadian Cheese, Toasted Baguette Crostini's, Preserves and Pickles

Roasted Red Peppers, Mixed Olives, With Sherry Vinaigrette

Selection of Charcuterie and House Cured Meat, Gherkins & Kozlik's Mustard

Deviled Eggs

SEAFOOD

Mussels

Smoked Salmon, Capers Berries, Pickled Red Onion & Dill Crème Fraiche

Shrimp Cocktail

Seafood Salad

HOT BUFFET

Hash Browns

Bacon

Sausage

French Toast

HOT ITEMS (From The Kitchen Plated)

Whole Roasted AAA Beef Striploin, Roasted Garlic Mashed Potato, Cabernet Jus

Pan Seared Atlantic Salmon, Fingerling Potato, Dill Beurre Blanc

Roasted Chicken Breast, Scalloped Potato, Mustard Jus

Eggs Benedict, Peameal Bacon, Toasted English Muffin, Hollandaise

Eggs Florentine, Sautéed Spinach, Toasted English Muffin, Hollandaise

DESSERT

Sweets Selection Made in House

(Pies, Cakes, Tarts, Cookies, Brownies, Cheesecake)

Sundays 11am-2pm

\$36 Per Person Includes Coffee, Tea, Juice

Reservations Required