

Brunch – The Buxton Inn – 1812

Soups

Cream of Chicken Curry – with white grapes and almonds (Cup) **\$3**

French Onion Soup Au Gratin (Crock) **\$5**

Soup Du Jour (Cup) **\$3**

Salads

Dried Cranberry & Toasted Almond Salad – On a bed of spring lettuces topped with sharp cheddar cheese finished with raspberry vinaigrette. **\$9**

Buxton Caesar Salad – Crisp Romaine lettuce tossed with shredded parmesan cheese, toasted croutons, and creamy Caesar Dressing. **\$8**

Artisan Salad – A blend of tender lettuces topped with fruit, pecans and gorgonzola cheese, finished with a cider vinaigrette. **\$10**

(Add Grilled or Blackened Chicken \$3, Shrimp \$4, Salmon \$5)

Sandwiches

Vegetarian Wrap – A Spinach tortilla filled with spring lettuces, fresh vegetables and Herb cream cheese. Served with fresh fruit in season. **\$8**

Buxton Burger Deluxe – Half pound chopped sirloin with onion, choice of cheese, lettuce, tomato, served with Buxton fries. **\$9**

(Add Bacon for \$1.00 or Bleu Cheese for \$.50)

Corned Beef or Turkey Reuben – Thinly sliced corned beef or turkey with sauerkraut, 1000 island dressing, and swiss cheese on thick marble rye, served with Buxton fries. **\$9**

Grilled Chicken Focaccia Club – Grilled breast of chicken, peppered bacon, lettuce, tomato, and mayonnaise, served with Buxton fries. **\$10**

Chicken Salad Croissant – Chunks of chicken breast, white grapes, celery and pecans in our sweet cream dressing, served with fresh fruits in season. **\$9**

Entrees

Chef's Special – Prepared in changing styles daily. MARKET

Eggs Benedict – Two poached eggs sit atop layers of ham on whole grain english muffins smothered in our own authentic hollandaise sauce. Served with fresh fruit in season. **\$10**

Three Egg Scramble – Three eggs scrambled and served with fresh fruit in season, homemade biscuit, hashbrowns and your choice of baked ham or bacon. **\$9**

French Toast – Golden layers of thick french toast served with toasted pecans, warm syrup, and powdered sugar with fresh fruit garni. **\$8**

Quiche Du Jour – A french pie baked with cheese and our Chef's choice of fresh ingredients. Served with fresh fruit in season. **\$9**

Chicken & Broccoli Divan – Tender chunks of breast of chicken and fresh broccoli oven baked over golden rice in a rich mornay sauce. Served with a salad, roll and butter. **\$9**

Carriage House Croquettes – Fresh Atlantic salmon mixed with caramelized onion then pan seared and topped with a sherry cream sauce. Served with hashbrowns, homemade biscuit, garni of fresh fruit. **\$10**

Seafood Chesapeake – A tempting blend of shrimp, scallops, and whitefish with sauteed vegetables oven baked in a rich pecan cheese sauce over rice with salad, roll and butter. **\$12**

Sides \$2

Applesauce, Side Salad, Vegetable Du Jour, Buxton Rice, Hashbrowns, Buxton Fries, Cottage Cheese.

18% Gratuity is added to Parties of eight or more.

