

Kensington's Brunch Menu


Starters



Fresh Fruit Parfait  
Greek Yogurt, Granola, Fresh Berries, Norwich Inn Honey. 9


Chick Pea Hash  
with Pita and Chipotle Jam. 12

Prosciutto Melon and Berries 
with Crème Fraiche and Norwich Inn Honey. 13

Biscuits & Gravy
Warm Buttermilk Biscuit, Griddled and Smothered with Bacon and Sausage Country Gravy 14

Classic Caesar Salad 
Crisp Romaine, Traditional Dressing, Croutons, Shaved Parmesan. . . 10

Garden Salad   (Upon Request)
Delicate Greens, Cucumber, Tomato, Sweet Onion, Croutons and House Balsamic Vinaigrette 10

Amaretto Shrimp 
Dusted and lightly Fried, Amaretto, Lime, Candied Walnut Dust . . . 14

Pastrami Cured Salmon
Sweet Onions, Capers, Arugula, Extra Virgin Olive Oil and Bagel Chips 14



Soups

New England Clam Chowder
Creamy and Packed with Seafood and Potatoes 8

Soup du Jour
Ask your server for the Chef's creation. 8

Entrées

Avocado Omelet*  
Avocado, Tomato & Brie with Chick Pea Hash 12

Garden Omelet*  
Portobello Mushrooms, Arugula, Chives, Tomato and Swiss Cheese with Chick Pea Hash. 12

Lobster Benedict*
Poached Eggs, Lobster Meat, English Muffin, Hollandaise Sauce and Roasted Potato Hash. 24

Southwest Scramble* 
Chive Scrambled Eggs, Chorizo Sausage, Smoked Cheddar Grits and Salsa Fresca. 13

The Brunchburger*
Hand-formed Choice Patty topped with a Fried Egg, Canadian Bacon, Tomato and Hollandaise Sauce on a toasted Brioche Roll with a side of Home Fried Potatoes. 15


Merguez Sausage & Eggs*
Two Eggs your way with Merguez Lamb Sausage, Chick Pea Hash and Tomatillo Salsa. 18

Barbacoa & Eggs*
Braised Beef with Spanish Style Spices, Chick Pea Hash and Over Easy Eggs. 14

Steak and Eggs*
Grilled Flat Iron Steak, Two Eggs any style, Roasted Potato Hash, Buttermilk Biscuit and Country Gravy. 24


Crème Anglaise French Toast 
Brioche Bread dipped in Crème Anglaise, smothered with Smashed Raspberries and Vermont Maple Syrup. 13

Butternut Squash Pancakes 
with Apricot Butter and Vermont Maple Syrup. 13


Caprese Sandwich 
Fresh Mozzarella, Tomato, Arugula, Basil Pesto, Roasted Red Pepper Hummus and Extra Virgin Olive Oil on House-made Focaccia 15

The Raspberry Chicken Wrap*
Grilled Chicken, Spinach, Tomato, Avocado, Raspberry Pickled Onion, Green Chili Yuzu Aioli in a Whole Wheat Wrap. 14

Strawberry Cucumber Salad  
Strawberries, Cucumbers, Sweet Baby Kale, Argon Oil, Lemony Crème Fraiche, Candied Walnuts 15

The Dream Bowl 
Quinoa and Basmati Rice, Savoy Cabbage tossed with Poppy Seed Vinaigrette, Quick Pickled Grapes, Chick Peas, Edamame, Tomatillos, Raspberry Onions and Toasted Buckwheat 16

New England Haddock
Baked in Wine, Fresh Herbs & Lobster Butter, Finished with Buttery Crumb Topping and Sautéed Asparagus 17

Waldorf Chicken Salad 
Pulled Chicken, Apples, Celery, Grapes and Mayonnaise on a bed of House Green. 14

Gluten Free 

Vegetarian 

∞ Accompaniments ∞	
Bacon, Sausage or Turkey Sausage.	4
Home Fried Potatoes.	3
Toast or English Muffin.	3
Bagel with Cream Cheese or Butter.	5
Fresh Sliced Fruit.	5
Fresh Berries.	7
Coffee or Decaf Coffee.	3
Tea, Decaf Tea or Herbal Tea.	3
Latte or Decaf Latte.	3
Cappuccino or Decaf Cappuccino.	3
Espresso or Decaf Espresso.	3
Holmberg Orchards Orange Juice.	4
Additional Juices: Ruby Red Grapefruit, Tomato, V-8, Apple, Cranberry. 3	

* "Thoroughly cooking meats, seafood, shellfish, or eggs reduces the risk of foodborne illness."

Prices are subject to a 19% service charge and applicable CT State Tax. Gratuity is included in the service charge for your convenience.