



Spring 2020

All locally sourced with seasonal foods
Tillinghast Manor Bed & Brunch

Omelette du Matin

Cheese: Gruyere, Cheddar, Pepper Jack,

Veggies: Tomato, kale, spinach, onion,
mushrooms, garlic, peppers

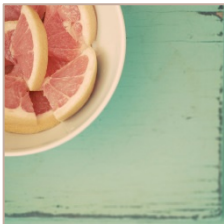
Meat: Ham, Sausage, Chorizo



Salad Nicoise

Farmer's Market bounty on a single platter

A lightly dressed selection of greens, beans,
eggs, tomato and tuna



Parfait du Jour

A colorful blend of seasonal fruit with
enticing textures and flavors over local
yogurt, sprinkled with homemade granola



Beverages

Virgin or Wine Enhanced Smoothie

Bellini

Mimosa

Coffee, Tea, Chai, Water

