## BRUNCH AT CASTLE HILL

OYSTERS ON THE HALF-SHELL\*

Six pieces 24

NEW ENGLAND CHEESE BOARD

Fruit mostarda, toasted almonds, artisan breads 32

BAKED OYSTERS

Béchamel, spinach 26

TUNA TARTARE\*

Fennel jam, avocado mousse, tobiko vinaigrette, moromi shoyu 24

"CORNBREAD'S" CLAM CHOWDER #

Ovster crackers 12

SMOKED SALMON TOAST

Grilled sourdough, avocado mousse, smoked salmon, fried capers, everything spice 20

CAESAR SALAD

Butter-fried croutons, Parmigiano cheese 16

SALAD ADDITIONS

Lobster salad 24 Bay leaf chicken 14 Pan seared salmon 16 FARM INSPIRED SALAD †

Local greens, vegetables and cheese sourced from New England farms 20

† 5% of sales will be donated directly to The Martin Luther King Jr. community center in Newport, RI to support the organizations hunger services effort.

TRADITIONAL EGGS BENEDICT

Thick cut English muffin, house smoked ham, poached eggs, Hollandaise 22

MIXED BERRY FRENCH TOAST

Texas toast, berry compôte, crème fraîche, brown sugar crumble 20

ROASTED SALMON

Tom yum broth, root vegetables, fried mushrooms 38

LOBSTER ROLL

50z. chilled lobster meat, tarragon crème fraîche, fries 40

LAWN BURGER

Gruyère, caramelized onion, balsamic aïoli, arugula, fries 25

LOBSTER HASH

Poached eggs, Béarnaise, baguette, mixed fruit 28

STEAK & EGGS

80z flat iron, sunny side up eggs, home fries chipotle Hollandaise 38

CHOCOLATE TRES LECHES

 $Mocha\ sauce,\ caramelized\ milk\ chocolate\ 12$ 

STRAWBERRY RHUBARB TART

Salted oat crumble, burnt honey, strawberry ice cream 12

MEYER LEMON BUDINO

Honey, crème fraîche ice cream 12

ICE CREAM AND SORBET

House-made 10

‡ In memory of James "Cornbread" Crookes 1960-2019 Cornbread was a member of our culinary team for nearly forty years. His signature dish was, and is, the Inn's clam chowder.

RELAIS & CHATEAUX