

THE COLONEL
BLACKINTON INN



MOTHER'S DAY BRUNCH

Happy
MOTHER'S
Day

◆◆ Breakfast ◆◆

All breakfast items are served with fresh fruit salad and bacon or sausage

Texas Style French Toast

*Made with thick cut brioche bread, topped with strawberries and powdered sugar.
Served with warm maple syrup. 12.95*

Eggs Benedict

*Toasted croissants topped with Canadian Bacon, poached eggs and asparagus spears.
Finished with Hollandaise sauce and served with home fries. 15.95*

Crab Cakes Benedict

*Toasted croissants topped with Canadian Bacon, poached eggs and asparagus spears.
Finished with Béarnaise sauce and served with home fries. 17.95*

Tornadoes Maxwell

*4oz grilled filet mignon, served on brioche bread. Topped with poached eggs,
lobster meat, asparagus and a sherry wine sauce. Finished with Béarnaise sauce. 23.95*

Blackinton Huevos Ranchero

*Black Beans topped with two poached eggs, shredded cheddar cheese, sour cream & homemade pico de gallo.
Served with warm, buttered corn bread. 15.95*

Breakfast Skillet GF

*Two eggs, any style over our house made corned beef hash topped with sliced breakfast sausage and bacon.
Finished with a cheddar cheese sauce. 15.95*

Belgian Style Waffle

Topped with fresh strawberries, dusted with powdered sugar. Served with Maple Syrup. 13.95

Greek Omelet GF

Three egg omelet with onions, feta, roasted red peppers & spinach. 12.95

GF — Gluten Free

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.
Prices do not include 7% Massachusetts meals tax.*



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◆◆ Appetizers ◆◆

Fried Calamari

Served with cherry pepper rings and chipotle aioli. 11.50

Shrimp Cocktail

Chilled jumbo shrimp served with spicy cocktail sauce. 3.00 each

Avocado Toast Caprese

Grilled sourdough bread topped with avocado, sliced tomato, mozzarella, basil and finished with olive oil and balsamic. 9

◆◆ Entrees ◆◆

All entrees are served with choice of soup du jour or house salad

Roasted Leg of Lamb GF

Roasted New Zealand leg of lamb sliced and served with a rosemary au jus and mint jelly. 28.95

Pan Seared Walnut Salmon GF

Wild salmon, pan seared & topped with roasted walnuts tossed lightly in maple syrup. 29.95

Roasted Turkey Dinner

Generous portion of tender dark & white meat, served with bread stuffing, mashed potato and gravy. 23.95

Blackinton Filet GF

*8 oz all natural filet mignon served in a mushroom bordelaise sauce with and asparagus spears.
Topped with crispy onion rings. 44.95*

Chicken Francese

Boneless breast of chicken sautéed in a white wine sauce with lemon, butter and capers. 22.95

Stuffed Veal Chop

Breaded veal chop stuffed with lobster meat and cheese. Topped with a mushroom sauce. 41.95

Baked Scrod

*Fresh scrod topped with sliced tomato, fresh mozzarella cheese and Ritz cracker crumbs.
Finished with balsamic glaze. 26.95*

Lobster and Shrimp Cardinale GF

Lobster meat and jumbo shrimp tossed in a marinara cream sauce. Served over pappardelle pasta. 38.95

Spring Salad GF

*Heirloom cherry tomatoes, cucumbers, asparagus and strawberries over a bed of arugula.
Served with pear vinaigrette. 12.95
With Salmon 23.95 or chicken 17.95*

Chicken Avocado Sandwich

*Grilled chicken with avocado, lettuce, tomato, red onion, bacon, Swiss cheese and ranch dressing.
Served on a brioche bun. 15.95*

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