

EASTER 2021 SUNDAY BRUNCH

All Entrées include:

- *Choice of Champagne or Sparkling Cider*
- *Fresh Fruit Cup Topped with Crème Chantilly*
- *Fresh Baked Inn-Made Breakfast Pastries*
- *Dessert Duo of Buttermilk Almond Cake and Belgian Chocolate Brownie*

Easter Sunday Brunch Special *

Scrambled Eggs Prepared with Cream Cheese and Cream Sherry
Served with Grilled Ham, Linguica Sausage, Smoked Pepper Bacon,
Scalloped Potatoes, and a Fresh Crepe with Raspberry Compote

24.95

Jacksonville Inn Benedict *

Two Poached Eggs on a Toasted English Muffin
with Grilled Canadian Bacon and Hollandaise Sauce
Served with Scalloped Potatoes

(Vegetarian Option – Portobello Mushrooms)

23.95

**** Buttermilk Lemon Scented Pancakes with Fresh Berry Compote and Toasted Hazelnuts***

Served with Sweet Cream Butter, Pure Vermont Maple Syrup

16.95

**Portions of these menu items available for children under 12 years
old at half price.*

Jacksonville Inn's Dessert Tray Also Available

Tofu Scramble

With Caramelized Onions, Spinach, Tomatoes,
Wild Local Mushrooms, and Cheddar Cheese

23.95

Honey Basted Bone-In Ham

Served with Scalloped Potatoes, Brussels Sprouts and Curried Cauliflower
Topped with Lavender Infused Demi Glaze

24.95

Slow-Roasted Leg of Lamb

With Garlic-Rosemary Jus and Mint Jelly

Served with Scalloped Potatoes and Brussels Sprouts-Curried Cauliflower

25.95

Parmesan Crusted Halibut w/ Beurre Blanc Sauce

Served with Scalloped Potatoes, Brussels Sprouts-Curried Cauliflower

28.95

*IN AN EFFORT TO OFFSET THE INCREASED COST RELATED TO THE COVID-19
PANDEMIC, THE JACKSONVILLE INN IS ADDING A 6% SURCHARGE TO ALL
RESTAURANT SALES. THIS IS ONLY TEMPORARY AND IT WILL ENSURE OUR
ABILITY TO STAY OPEN DURING THESE DIFFICULT TIMES*

Thank you for your understanding!

Award-Winning Good Bean Fresh Ground

Gourmet Coffee

Regular or Decaffeinated 2.95

Tea 2.95 Milk 2.95 Fresh-Squeezed Orange Juice 3.95

