



Easter Brunch
At Tug Hill Estate
Sunday, April 17, 2022
9 am - 2 pm

All You Can Eat Brunch Buffet

\$24 per person, \$22 for seniors/military, \$15 for children 6-12
and children under 5 eat for FREE

Featuring local eggs from Black River Valley Farms, this season's maple syrup from Silver Sap Maple, Estate grown blueberries and Estate raised hamburger processed at Red Barn Meats.

All of our food is made from scratch, in house.

* Gluten free items are available

Classic Scrambled Eggs*
Seasoned Hash Browns*
Pineapple Honey Glazed Ham*
Applewood Smoked Bacon*
Estate Blueberry French Toast

Italian Meatballs with Marinara
Cheese Stuffed Shells in Roasted Garlic Alfredo Sauce
Lemon Thyme Chicken w/ Tortellini, Asparagus & Broccoli
Maple Glazed Carrots*
Shrimp Teriyaki with Peppers & Onions*
Herbed Rice Pilaf

Spring Tossed Salad
Caesar Pasta Salad
Dill Veggie Salad
Balsamic Corn Salad

Carrot Cake Trifles
Chocolate Lover's Creme Brulee*
Lemon Ricotta Cheesecakes
Chocolate Chip Cannolis
Orange Poppy Seed Muffins
Easter Sugar Cookies

Mimosas
Bloody Marys
Tug Hill Artisan Roasters Coffee
And much more.



An Easter egg hunt will be available
at the completion of your brunch experience.
The Vintner's Lounge, Tasting Room & Retail Shop
will be open at 10 am.
To make a reservation,
please visit [OpenTable](#)
or call 315-376-4336.