



ON THE ROCKS  
AT FOX HOPYARD

# New Year's Day Brunch

**\$30 per guest, served from 11am–3pm**

*Includes Juices, Tea and Coffee*

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## Buffet

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### **Chef's Cherrywood Smoked Salmon**

Vermont Maple Syrup and Apple Cured, Cherrywood Smoked, Traditional Accompaniments

### **Country Style Red Bliss Potato Salad**

Hard Cooked Egg, Applewood Bacon, Fresh Dill

### **Holiday Butternut Squash Bisque**

Madagascar Vanilla Beans, Cinnamon, Nutmeg Apple Cider, Candied Walnuts

### **Sliced Fresh Fruit**

### **Assorted Breakfast Pastries**

### **Breakfast Sausage & Applewood Smoked Bacon**

### **New England Turkey Pot Pie**

Winter Root Vegetables, Natural Gravy, Handmade Pastry, Cranberry Compote

### **Ginger Pineapple Glazed Virginia Pit Ham**

### **Classic Eggs Benedict**

### **Bananas Foster French Toast**

### **Cheesy Bacon Home Fried Potatoes**

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## Featured Stations

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### **Deconstructed Salad Station**

Select fresh vegetables, accompaniments and handmade dressings

### **Omelet & Scramble Station**

### **Chef's Dessert Table**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
On The Rocks is an active participant in the Connecticut Farm-to-Chef program bringing you the freshest local ingredients.