

*The Fireplace*



## *Super Hunger Brunch 2017*

Saturday January 28<sup>th</sup>

11:00am – 2:30pm

\$25

### FIRST COURSE

**CIDER MULLED WINTER FRUIT** Crunchy Granola and Tart Honeyed Yogurt

~OR~

**OLD FASHION CHICKEN & DUMPLINGS SOUP**

With Crispy Crunchy Leeks

~OR~

**WARM BABY SPINACH SALAD** *Blue Ledge Farm*, Middlebury Blue Cheese (VT),  
Hard Cooked Eggs, Caramelized Shallots, Garlicky Croutons, Black Radish Dressing\*

### SECOND COURSE

#### ***THE FIREPLACE POUTINE***

Crispy Cornmeal Johnnycakes, Cheese Curds, Duck Fat Gravy  
Smoky Kale, Green Onions & 2 Fried Eggs\*

~OR~

**COUNTRY SAUSAGE & ROASTED BEET OMELET**

Caramelized Onions, *Beet Greens*,  
*Cricket Creek Farm* Maggie's Round Goat Milk Cheese (MA) & Whole Grain Toast \*

~OR~

**IRISH POTATO CAKE WITH SMOKED SALMON, POACHED EGGS & CREAMY HOLLANDAISE\***

*President John F. Kennedy #35*

### BEVERAGE

Coffee or Tea

(Gratuity Not Included)

***The Fireplace*** Thanks You for Supporting Greater Boston Food Bank's Super Hunger Brunch

*We use Carol's Organic Eggs-Monroe, NH*

*Boston's 1<sup>st</sup> Certified Green Restaurant*

**CHEF/OWNER: JIM SOLOMON    EXECUTIVE CHEF: CHRIS WITT**

\*Consumption of raw or undercooked fish, meat, poultry or eggs increases the risk of contracting a foodborne illness.  
Before placing your order, please inform your server if you or a person in your party has a food allergy.

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