

Celebrate Mother's Day

SUNDAY, MAY 13TH
11 AM UNTIL 4 PM

Spend Mother's Day
on Beacon Hill

On this Special Day,
we will feature our
Full Menu
as well as some delicious
*Mother's Day
Brunch Specialties*

Come and spend the holiday
with us!

*Availability is limited!
Please make your reservations online.*

HAMPSHIRE HOUSE

— Beacon Hill —

84 Beacon Street • Boston, MA
(617) 227-9600 • hampshirehouse.com



75 Chestnut Street • Boston, MA
(617) 227-2175
75chestnut.com



220 Northern Ave • Boston, MA
(617) 227-0754
75onLibertyWharf.com



60 Seaport Blvd • Boston, MA
(617) 728-4701
75onCourthouseSquare.com

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Mother's Day Celebration

HAMPSHIRE HOUSE

Beacon Hill

Choice of Starter:

Lobster Bisque

Maine lobster fumet and sweet vermouth

♥Fresh Fruit

Fresh medley of seasonal fruit and berries

Gulf Shrimp Martini

Crisp vegetable spaghetti and tomato olive relish

Clam Chowder

Fresh clams and Maine potatoes prepared in the traditional New England style

♥Spring Salad

Baby arugula, asparagus, sugar snap peas, dried apricots, almonds, and lemon vinaigrette

Choice of Main Dishes:

*Eggs Benedict

Two poached eggs, maple cured Canadian bacon, and fine herb hollandaise on an English muffin with brunch potatoes.

*Smoked Salmon Benedict

Two poached eggs, Kendall Brook smoked salmon, and fine herb hollandaise on an English muffin with brunch potatoes.

*Florentine Benedict

Two poached egg, sautéed spinach, and fine herb hollandaise on an English muffin with brunch potatoes.

*Grilled Beef Tenderloin Medallions

Spring vegetables, new potatoes, red wine reduction

♥The Healthy Librarian

Egg Beater® omelet with sweet peas, asparagus, baby spinach and chives. Served with fresh fruit and berries.

Stuffed French Toast

Brioche, cream cheese and raspberry preserve, Vermont maple syrup and brunch sausages.

Char-grilled Chicken Pasta

Fresh basil and sun-dried tomatoes pesto, linguini, asparagus, sweet peas, artichokes and peppers.

♥Herb-Crusted Salmon

Sugar snap peas, artichoke and asparagus with sweet peas and fine herb couscous, mint mustard vinaigrette.

Wood-Grilled Lamb Chops

Black olive tapenade, spring vegetables and new potatoes.

New England Lobster Omelet

Our three egg omelet stuffed with Maine lobster meat and fresh fine herbs. Served with brunch potatoes and grilled asparagus.

Hampshire House Chocolate Trilogy

Swiss chocolate maple soup, chocolate mousse tartlet, bitter sweet chocolate crème brulee

Three Course Brunch \$65.00

Taxes, gratuity, and beverages not included.

Before placing your order, please inform your server if a person in your party has a food allergy.

Chef's Note: All of our egg dishes are available with cholesterol free Egg Beaters® or egg whites.

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.*

♥Library Health Cuisine

Validated Parking in the Boston Common Garage

Ask your server about our Bloody Mary's