



LANDMARK TAVERN

Ryland Inn

• **BRUNCH BUFFET 2025** •

MAKE A RESERVATION

COLD STATION

• **RYLAND VEGETABLE** •

roasted fennel with orange & tarragon
marinated chickpea salad with feta
cannellini beans with roasted garlic and
herb dressing

• **MEDITERRANEAN SPECIALTIES** •

Hummus, Baba Ghanoush, Olive Tapenade,
Caramelized Onion Dip, Tabbouleh
Ciliequine and Tomato Salad with Basil
Pesto

• **CHEESE BOARD** •

point Reyes blue cheese, aged gouda,
sharp cheddar, manchego,
parmesan wheel, marinated mozzarella,
fruit jam, honey, spiced nuts, dried fruits

• **ANTIPASTO STATION** •

mortadella, salami toscano, salami
finocchio, prosciutto, hot coppa
marinated olives, pepperoncini, giardiniera,
seasonal agrodolce

• **RYLAND BAKERY** •

assorted croissants, danish, scones,
bagels and muffins.
french toast casserole with vermont
maple syrup

HOT STATION

• **ALL ABOUT THE EGGS** •

farmers market frittata, scrambled eggs
with sharp cheddar, sausage spinach
strata, spanish egg tortilla, bacon,
breakfast sausage, hash brown potato,
hot sauce, hollandaise

• **CARVING** •

roasted leg of lamb- mint chimichurri,
ham steamship- maple and mustard glaze,
roasted faroe island salmon-
lemon and herb vinaigrette
pickled red onions, german potato salad,
broccoli rabe

• **PASTA STATION** •

cresto di gallo- spinach, tomato, olive,
peppers
black pepper rigatoni bolognese
garganelli cacio e pepe
parmesan, red pepper flake, black pepper

DESSERT STATION

rice pudding cups	crème brulée tarts
berry cobbler with biscuits	chocolate caramel tarts
cannoli	brownies
cakes	
carrot, german chocolate, confetti cake	

11AM-3PM • \$75++ adults • \$29++ children under 12

Executive Chef, Daniel Brunina