

cocktails

BOTTOMLESS MIMOSA (126 cal per glass) **GF** 13.95

Sparkling Wine | Orange Juice

SAN MARZANO BLOODY MARY (147 cal) **GF** 7.95

Tito's Handmade Vodka | Lava Bloody Mary Mix | Worcestershire Sauce

TMP PEACH BELLINI (313 cal) **GF** 9.95

La Marca Prosecco | Fruit in Hand Velvet Peach Purée | Orange Juice

WHITE PEACH COSMO (248 cal) **GF** 8.95

New Amsterdam Peach Vodka | Solerno Blood Orange Liqueur | White Cranberry Juice | Fresh Lemon

THE MELTING POT MULE (235 cal) **GF** 9.95

Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

sangria

SUNSHINE SANGRIA (212 cal) **GF** 9.95

Malibu Coconut Rum | Chambord Raspberry Liqueur | Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juice

ROSÉ SANGRIA (210 cal) **GF** 9.95

Rosé | New Amsterdam Peach Vodka | Chambord Raspberry Liqueur | White Peach Syrup | Sprite

TMP'S GRAND SANGRIA (209 cal) **GF** 9.95

14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau | Fresh Juices | Cinnamon

spirit-free

THE BEE'S TEA (204 cal) **GF** 4.95

Orange Juice | Honey | Lemon | Lavender Syrup | Iced Tea

WATERMELON COOLER (91 cal) **GF** 5.50

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) **GF** 5.25

Lemonade | Blackberry | Sage

CRANBERRY BRUNCH PUNCH (207 cal) **GF** 4.95

Orange, Pineapple and Cranberry Juices | Soda Water

MAPLE JULEP (203 cal) **GF** 5.25

Maple Syrup | Muddled Lemon and Mint | White Cranberry Juice

coffee specialties

Ask your server about our coffee selections.

ALMOND MOCHA (124 cal) **GF** 6.95

Amaretto Disaronno | Kahlúa | Coffee

BELGIAN COFFEE (165 cal) **GF** 6.95

Grand Marnier | Baileys | Coffee | Whipped Cream | Cinnamon

CAFÉ CARAMEL (182 cal) **GF** 4.95

Coffee | Caramel | Whipped Cream

 *signature item* **GF** *gluten-free item*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated February 2019.

BRUNCH

brunch 3-course

29.95 per person

YOUR CHOICE OF ANY CHEESE FONDUE + BRUNCH PLATE + ANY CHOCOLATE FONDUE

Ask your server for our dinner and dessert menus
featuring additional fondue selections.

cheese fondue

Served with Brunch Breads and Seasonal Veggies for Dipping (184 cal)
Gluten-free dipper plate available upon request.

BACON EGG CHEDDAR (456 cal) 10.95

GF with Redbridge® beer

Cheddar | Sam Adams Boston Lager® | Scrambled Egg | Smoked Bacon | Frank's Red Hot®

ALPINE BENEDICT (383 cal) 10.95

Gruyère | Raclette | Fontina | White Wine | Hollandaise | Scrambled Egg | Smoked Bacon | Smoked Ham

CHARCUTERIE BOARD (243 cal) 12.95

GF without artisan crackers

Complement your cheese fondue with our selection of premium cured meats, artisan crackers and accompaniments.

brunch plates

AVOCADO FIESTA TOAST (405 cal) 10.50

Haas Avocado | Fresh Salsa | Cilantro-Lime Crema | Multi-Grain Bread
Served with Spring Salad (22 cal)

GREEN GODDESS SCRAMBLE & BACON (334 cal) **GF** 9.95

Scrambled Eggs | Green Goddess | Crispy Bacon
Served with Spring Salad (22 cal)

MINTED-HONEY FRUIT & YOGURT (222 cal) 8.50

Fresh Seasonal Fruit | Minted-Honey
Served with Berry-Infused Yogurt & Granola Parfait

BRUNCH TOAST (339 cal) 10.50

Honey-Almond Goat Cheese | Sliced Figs | Multi-Grain Bread | Wildflower Honey
Served with Spring Salad (22 cal)

VERY BERRY WAFFLES (944 cal) 14.95

Pearl Sugar | Wildberry Butter | Fresh Berries
Served with Wildberry Maple Syrup

chocolate fondue

Served with a Variety of Sweet Treats and Fresh Fruits for Dipping (467 cal)

Ask about our Sweet Additions, enhanced chocolate fondue dippers.

Gluten-free dipper plate available upon request.

CARAMEL MAPLE CHOCOLATE (200 cal) **GF** 10.95

Milk Chocolate | Caramel | Maple Syrup

FRENCH TOAST WHITE CHOCOLATE (358 cal) **GF** 10.95

White Chocolate | Maple Syrup | Caramelized Sugar | Cinnamon

sides

CRISPY BACON (140 cal) **GF** 3.50

FRESH FRUIT (26 cal) **GF** 3.50

YOGURT PARFAIT (112 cal) 3.50

GF without granola

Berry-Infused Yogurt | Granola

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