


FONDUE

 **ALPINE BENEDICT FONDUE** (359 cal) 10.75
Hollandaise | Scrambled Egg | Smoked Ham | White Wine
Brunch Breads and Seasonal Veggies for Dipping (293 cal)
with *Black Angus Sirloin* (243 cal) +6.95

BACON EGG CHEDDAR FONDUE (456 cal) 10.95
GF with *Redbridge® beer*
Scrambled Egg | Hickory-Smoked Bacon |
Frank's Red Hot® | Sam Adams Boston Lager®
Brunch Breads and Seasonal Veggies for Dipping (293 cal)
GF without *brunch breads*

FRENCH TOAST FONDUE (349 cal) **GF** 9.95
White Chocolate | Maple Syrup | Caramelized Sugar | Cinnamon
A Variety Of Sweet Treats and Fresh Fruits for Dipping (489 cal)
GF available upon request

FRUIT-INFUSED YOGURT FONDUE (215 cal) 8.75
GF without *granola*
Wildberry Purée | Yogurt | Honey | Granola
Fresh Fruit, Pearl Sugar Waffles and Brunch Breads for Dipping (318 cal)
GF without *pearl sugar waffles & brunch breads*

CHARCUTERIE BOARD (243 cal) 12.95
GF without *artisan crackers*
Calabrese Salami | Prosciutto | Tuscan Salami | Kalamata Olives |
Fig Jam | Artisan Crackers

SANDWICHES & SALAD

 **BLACK FOREST HAM & FONTIAGO PANINI** (697 cal) 13.95
Artisan Bread | Sweet & Tangy Sauce

BURRATA MELON SALAD (390 cal) **GF** 12.95
Seasonal Melon | Asparagus | Kalamata Olives |
Baby Heirloom Tomatoes | Basil-Infused Oil

FIG & GOAT CHEESE TOAST (405 cal) 9.95
Honey-Almond Goat Cheese | Multi-Grain Bread |
Wildflower Honey

ALPINE EGG CROISSANT (893 cal) 11.95
Parmesan-Toasted | Scrambled Egg | Alpine Cheese |
Arugula | Tomato | Herbs | Green Goddess

PLATES

 **STUFFED BRIOCHE BEIGNETS** (1530 cal) 11.95
Cinnamon Nutmeg Egg Royale | Maple Syrup | Powdered Sugar |
Chocolate, Caramel and Fruit Fillings | Fresh Berries

BUTTERMILK CHICKEN & WAFFLE (1034 cal) 15.95
Belgian Pearl Sugar Waffle | Scallion Butter | Tabasco® Honey

STEEL-CUT OAT & FRUIT BRÛLÉE (337 cal) 6.95
Honey Cinnamon Steel-Cut Oatmeal | Fresh Blueberries and Mango

HARVEST SCRAMBLE (301 cal) **GF** 10.95
Mushrooms | Tomatoes | Scallions | Asparagus
Served with Wildflower Honey Fruit

BRUNCH

COCKTAILS

BOTTOMLESS MIMOSA (126 cal per glass) **GF** 12.95
Orange Juice | Sparkling Wine

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** 7.95
La Marca Prosecco | Fruit in Hand Velvet Peach Purée | Orange Juice

SANGRIA

SUNSHINE SANGRIA **GF**
(212 cal) 8.95 GLASS | (809 cal) 29.95 PITCHER
Malibu Coconut Rum | Chambord Raspberry Liqueur |
Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juices

TMP'S GRAND SANGRIA **GF**
(209 cal) 8.95 GLASS | (716 cal) 29.95 PITCHER
14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau |
Lime, Orange and Lemon Juices | Cinnamon

ROSÉ SANGRIA **GF**
(210 cal) 8.95 GLASS | (815 cal) 29.95 PITCHER
New Amsterdam Peach Vodka | Chambord Raspberry Liqueur |
Sprite | White Peach Syrup | Barrymore Rosé

SPIRIT-FREE

THE BEE'S TEA (204 cal) **GF** 4.95
Orange Juice | Honey | Lavender Syrup | Iced Tea | Lemon

WATERMELON COOLER (91 cal) **GF** 4.95
Cucumber | Watermelon | Sprite | White Cranberry and Lime Juices

BLACKBERRY SAGE LEMONADE (275 cal) **GF** 4.95
Lemonade | Blackberry | Sage

MOJITO - PICK A FLAVOR (192-314 cal) 4.95
Lime | Mint Leaves | Soda Water | Combined with a Flavor of Your Choice

COFFEE SPECIALTIES

Ask your server about our coffee selections.

BUTTERNUT COFFEE (144 cal) **GF** 7.95
Frangelico | Butterscotch | Coffee | Whipped Cream

BELGIAN COFFEE (165 cal) **GF** 7.95
Grand Marnier | Baileys | Coffee | Whipped Cream | Cinnamon

WHITE CHOCOLATE CAPPUCCINO (108 cal) **GF** 7.95
Godiva White Chocolate Liqueur | Cappuccino

An 18% gratuity will be added to parties of 10 or more.

Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your individual calorie needs. Additional nutritional information provided upon request. *Our fondue-style service may result in the undercooking of certain ingredients. 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. Our canola oil is cholesterol free and contains 0g of trans fat. 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 May 2018.