

Brunch Menu

9:00 am - 2:30 pm



*starts
&
shares*

- donut of the day** CHEF'S DAILY PREPARATION \$3
 - farm fruits** GREEK YOGURT, GRANOLA \$11
 - shrimp cocktail** BY THE 1/2 DOZEN, OLD BAY SPICE, REMOULADE \$16
 - pickle plate** SHIITAKES, CANTALOUPE, CAULIFLOWER, BEETS, FENNEL \$14
 - chicken wings** SWEET CHILI GLAZE, BLACK SESAME \$12
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*soups
&
salads*

- new england clam chowder** QUAHOGS, POTATOES, THYME \$10
 - soup of the day** CHEF'S DAILY PREPARATION \$10
 - asparagus salad** GOAT CHEESE, HARICOT VERTS, PEA SHOOTS, LEMON ZEST, DILL \$15
 - chop salad** BITTER GREENS, TOMATO, CUCUMBER, CASTELVETRANOS, POMEGRANATE VINAIGRETTE \$15
 - caesar salad** BABY GEM, ANCHOVY, CROUTONS, PARMESAN \$16
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*eggs
&
plates*

- avocado toast** FRIED EGG, SEA SALT ON WHOLE GRAIN \$14
 - ham & brie** OPENFACED HAM & CHEESE, FRISEE, PEAR, FRIED EGG ON BRIOCHE \$15
 - american dream** TWO EGGS ANY STYLE, BACON OR CHORIZO, HASHBROWNS, TOAST \$12
 - breakfast sandwich** OVER EASY EGG, CHEDDAR, BACON OR CHORIZO ON PORTUGUESE MUFFIN \$10
 - buttermilk pancakes** DOUBLE STACK \$10 ADD BERRIES + \$2 ADD VERMONT MAPLE + \$2
 - french toast** WARM FRUIT COMPOTE, WHIPPED CREAM \$13 ADD VERMONT MAPLE + \$2
 - daily omelet** CHEF'S PREPARATION, HASHBROWNS, TOAST \$14
 - steak & eggs** GRILLED SIRLOIN, FRIED EGGS, HASHBROWNS, CHIMICHURRI \$21
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*sandwiches
with fries or greens*

- blackened swordfish** ICEBERG, CILANTRO, ROASTED GARLIC MAYO ON PO-BOY BUN \$15
 - lobster roll** COLD LEMON MAYO, FRESH HERBS ON BRIOCHE ROLL \$29
 - turkey blt** BACON, LETTUCE, TOMATO, PICKLE, PAPRIKA AIOLI ON WHOLE GRAIN \$14
 - pastrami on rye** HOUSEMADE PASTRAMI, SAUERKRAUT, SWISS, PICKLES, DIJON ON RYE \$18
 - bbq pork** CRISPY PORK, KOREAN BBQ, COLESLAW ON PO-BOY BUN \$16
 - veggie burger** CHICKPEA & QUINOA PATTY, TZATZIKI, ROASTED RED PEPPER ON BRIOCHE \$15
 - main burger** HOUSEMADE PATTY, CHEDDAR, CARAMELIZED ONION, TOMATO JAM ON BRIOCHE \$15
ADD BACON + \$2 ADD FRIED EGG + \$2
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sides

- FRUIT \$6 HASHBROWNS \$4 PANCAKE \$4 BACON \$4 CHORIZO SAUSAGE \$4
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FOR YOUR CONVENIENCE, A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR AVERSIONS