

BRUNCH

STARTERS

SOUP Chef's Daily Recipe | 7

EGG IN A HOLE Portuguese Toast, Piri Piri Butter | 6

FARM LETTUCES Gorgonzola, Leek Vinaigrette, Candied Pistachio | 12

PASTRY

BUTTERMILK BISCUITS House Compote, Honey Butter

DOUGHNUTS Chef's Daily Selection

PASTRY OF THE DAY

pastry basket 3 for \$14 or \$4.50 ea.

BRUNCH

LAMB HASH Potato, Parsnip, Eggs, Horseradish | 14

FRITTATA Arctic Char Boudin Blanc, Brussels Sprouts, Trout Roe | 16

LOBSTER Grilled Broccolini, Poached Egg, Hollandaise, Chili Oil | 19

FRENCH TOAST "Monte Cristo", Béchamel, Prosciutto, Smoked Provolone, Duck Egg | 13

OMELETTE Roasted Shallots, Mushrooms, Truffle | 15

EGGS BENEDICT Eggs, House Biscuit, Charcuterie, Hollandaise | 13

Add Hanger Steak | 8 or Poached Lobster | 7

MAIN PLATES

***SIGNATURE BURGER** Prosciutto, Manchego, Tomato, Paprika Aioli, Buttered Focaccia | 17

LOBSTER ROLL Maine Lobster, Lemon Aioli, Fine Herbs | MP

ROASTED FISH SANDWICH Heirloom Tomato Jam, Pickled Chili, Lettuce, Deli Pickle | 14

RIGATONI Beef + Pork Ragu, Ricotta Salata, Horseradish | 21

GRILLED CHICKEN SANDWICH Morcilla, Marinated Peppers, Onion, Piri Piri | 12

KIDS | \$8 ea.

SCRAMBLED EGGS Toast, Home Fries

PENNE Vermont Butter, Parmigiano

FRENCH TOAST Whipped Cream, Home Fries

SIDES | \$4 ea.

Applewood Smoked Bacon

Portuguese Toast

Home Fries

*Consuming raw or undercooked products may increase your risk of food borne illness;
Before placing your order please inform your server if any person in your party has a food allergen
We will cook menu items to your request.