



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 Carrot, Garlic Scape, Fried Duck Egg, Arugula, Sunflower Gremolata | 14

FRITTATA Squash, Chanterelle, Scallion, Epoisse | 16

BREAKFAST SANDWICH Biscuit, Pulled Short Rib, Duck Egg, Manchego, Raw Red Onion | 11

LOBSTER Potato Mille Feuille, Poached Egg, Hollandaise, Shaved Squash | 19

FRENCH TOAST Portuguese Sweet Bread, Rhubarb Confiture, Pistachio, Whipped Cream | 13

SCRAMBLE Roasted Shallot, Snap Pea, Provolone, Biscuit | 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

FRIED CHICKEN House Bacon, Spicy Aioli, Tomato, Red Onion, Buttermilk | 15

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.