

## Cocktails

Mimosa the classic, with Freixenet Cava 7

Bloody Mary our own spicy mix with Old Bay rim & olive garnish 7

Irish Coffee made with Jameson Irish Whiskey, hot coffee & whipped cream 8

New England Clam Chowder  
with fresh chives & oyster crackers 6

Fresh Fruit Salad 5 

Wild Mushroom Arancini (mini risotto cakes) *vegetarian*  
with garlic aioli & pickled mushrooms 8

Avocado Toast With House Cured Salmon  
on Bread Box's Pumpnickel with horseradish cream cheese 10

Traditional Caesar Salad   
with romaine & radicchio, herbed croutons & Parmesan cheese 6

Belgian Endive & Arugula Salad   
blackberries, poached pears, feta & toasted almonds, honey mustard dressing 10

Seasonal Greens Salad   
Honey Mustard - Roasted Garlic Vinaigrette - Buttermilk Ranch - Balsamic Vinaigrette 5

"Iceberg Baby"   
head of Baby Iceberg lettuce with bacon, chives & tomato, housemade blue cheese dressing 8

Basket Of Breakfast Breads

Sweet Potato Fries  
with housemade ranch dressing 5

French Fries  
with remoulade sauce 2

Spanish Fries  
with onions, hot peppers & spices,  
blue cheese dressing 5

 Ask your server how this dish is prepared *Gluten Free*.

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.  
Please alert your server to any serious allergies.

## Prix Fixe Brunch Menu \$20

Includes a basket of breakfast breads; choice of Mixed Green Salad, Fresh Fruit Salad or Soup Of The Day,  
any main course below, dessert & coffee or hot tea.

Crab & Shrimp Cake Sandwich  
with lettuce, tomato & pickled onions on brioche bun, orange tartar sauce 14

Egg Topped Angus Burger (8 ounces)  
with sunny side up egg, bacon & caramelized onions 12

Short Rib Grilled Cheese  
with aged cheddar, grilled red onion, sliced tomatoes & BBQ sauce on toasted sourdough 11

Falafel Wrap *vegetarian*  
with feta, romaine, spiced yogurt & chickpea fritters 10

Monte Cristo  
with swiss cheese, country ham & dijon on french toast 11

Crabcake Eggs Benedict  
English muffin topped with crab & shrimp cake, poached egg & béarnaise sauce 15  
with crispy Idaho potatoes

Farmer's Market Omelet  
Ask your server for today's description

Stuffed French Toast  
sour dough bread with mascarpone & nutella filling, toasted hazelnuts & country sausage 12

Steak & Eggs   
grilled steak topped with fried eggs & béarnaise sauce, crispy Idaho potatoes 13

Roasted European Chicken Breast   
with crispy Idaho potatoes, arugula & chicken jus 14

Jumbo Lump Crab & Shrimp Cake  
stuffed with plenty of shrimp & crab, sauteed, orange tartar sauce 15

Ricotta Pancakes  
with ricotta, blueberry compote & breakfast sausage 13

## Appetizers

## Sandwiches

## Entrees