



BRUNCH

Sunday from 10am-6pm

All Benny's served with home fries.

Traditional Eggs Benedict 13

2 poached eggs, Canadian bacon, English muffin, Hollandaise Sauce.

Steak & Eggs Benedict 14

2 poached eggs, thinly sliced sirloin, toasted baguette, Béarnaise sauce.

Seafood Benedict 28

2 poached eggs, Maryland style Crab Cakes, poached lobster, fresh avocado, pancetta creole hollandaise sauce.

Western Frittata 9

3 eggs, smoked ham, bell pepper, caramelized onion, cheddar cheese. Served with toast and home fries.

Zucchini & Swiss Frittata 11

3 eggs, sautéed zucchini, gruyere cheese, topped with baby green salad tossed in roasted tomato coulis. Served with toast and home fries.

Italian Sausage & Rabe Frittata 12

3 eggs, sweet Italian sausage, sautéed broccoli rabe, shredded mozzarella, pecorino Romano. Served with toast and home fries.

Stuffed French Toast 14

2 Portuguese sweet bread layered with Boursin cheese, applewood smoked bacon topped with apple brandy maple syrup.

Cannoli Pancakes 13

2 buttermilk pancakes stuffed with Sicilian cannoli cream topped with warm maple syrup and powdered sugar.

Lemon and Blueberry Pancakes 11

2 fresh blueberry and lemon scented buttermilk pancake topped with lemon zabaglione and Chantilly cream.

Dark Chocolate Chip Pancake 11

2 buttermilk pancakes, chocolate, fresh banana, Nutella Syrup.

Avocado Toast 10

Fresh avocado, served on whole grain bread with oven dried heirloom tomato, green and red salsa, toasted pepitas, micro cilantro.

Breakfast Taco 8

2 corn tortillas, fluffy scrambled eggs, avocado cream, diced red onion, micro cilantro, salsa roja.

The Usual 8

2 eggs any way, bacon or maple sausage, home fries with choice of white or wheat toast.

Eggs in Purgatory 12

3 eggs poached in a spicy tomato basil sauce, garnished with Pecorino Romano and grilled crostini.

Huevos Rancheros 12

3 eggs sunny side up, served over Pico de Gallo, sweet corn polenta, re-fried beans, crisp tortilla, salsa Verde.

Barnyard Burger 13

Fresh Angus Burger, served on an oversized English muffin topped with cheddar cheese, hash brown, smoked bacon, smashed avocado, sriracha mayo, sunny side egg.

Buttermilk Fried Chicken 12

Golden fried chicken thigh, honey thyme mayonnaise, lettuce, tomato, bacon, pickle.

Summer Lobster Roll 23

Lobster meat, white balsamic vinegar, tarragon, celery, red onion, capers on a brioche hotdog roll.

Clam Cakes 3-\$4, 6-\$7

RI Quahogs, dill & black pepper.

New England Clam Chowder 4

Traditional New England style clam chowder.

Fish Taco 11

Tempura fried fresh Atlantic haddock, wasabi soy cabbage slaw, pineapple Pico, chipotle aioli.

Chicken Taco 10

Slow braised chicken in Mexican spiced marinade, topped with tomatillo salsa Verde, roasted Poblano Pepper, chopped heirloom tomato, white onion, cilantro, lime.

Korean Steak Tacos 12

Marinated flank steak in kimchi, sesame oil and soy topped with kimchi and grilled scallions, in a corn tortilla.

Impossible Burger 13

100% plant-based burger served on toasted grilled ciabatta, vegan mozzarella balsamic dressed greens, tomato.

Add - chicken 5, steak 6, salmon 6, shrimp 6

House salad 9

Tender baby greens, shaved white onion, heirloom tomato, cucumber and crouton finished with house dressing.

Caesar Salad 10

Crisp romaine hearts, Reggiano Parmigiano, croutons, classic Caesar dressing.

Watermelon and Feta Salad 10

Fresh seedless watermelon, diced cucumber, feta cheese, baby arugula, spicy ginger dressing.

**Home Fries 3 • Bacon 4 • Maple Sausage 4 •
Toast 2 • Fruit 4 • Pancake 4 •**

BEVERAGES

Bottomless Mimosa \$10, Bloody Mary \$9