



## THE BRUNCH MENU AUTUMN, 2019

|  |    |   |
|--|----|---|
| <b>NEW ENGLAND STYLE CLAM CHOWDER</b> <sup>^</sup>               | 11 | Roasted Carrots, Baby Manilla Clams, Chive Blossom            |
| <b>"COFFEE &amp; DOUGHNUTS"</b> <sup>*</sup>                     | 9  | Bombolini, Lavender Honey, Vanilla Salt, Espresso Gelato      |
| <b>GRILLED BABY WHEEL OF BRIE</b> <sup>*</sup>                   | 14 | Apricot & Vanilla Preserves, Grilled Baguette                 |
| <b>HOUSE-MADE GRANOLA</b> <sup>*^</sup>                          | 10 | Fresh & Dried Fruit, Greek Vanilla Yogurt                     |
| <b>MARGHERITA FLATBREAD</b> <sup>*</sup>                         | 14 | San Marzano Tomato, Fresh Mozzarella, Basil                   |
| <b>SLOW SMOKED &amp; CRISPY SEARED PORK BELLY</b>                | 15 | Waffle, Mustard Greens, Pineapple, Star Anise BBQ             |
| <b>LOBSTER GRILLED CHEESE</b>                                    | 22 | Truffled Pecorino, Lobster-Tomato Broth, Skillet Potatoes     |
| <b>BUTTER LETTUCE &amp; HEARTS OF PALM SALAD</b> <sup>^*</sup>   | 12 | Black Beans, Asparagus, Corn, Queso Fresca, Sweet Garlic      |
| <b>SALVADORAN HUEVOS RANCHEROS</b> <sup>^</sup>                  | 20 | Beef Short Rib, Pupusas, Two Eggs, Avocado, Chimol            |
| <b>GOOD MORNING</b> <sup>^</sup>                                 | 12 | Two Eggs, Bacon, Turkey Sausage, Skillet Potatoes             |
| <b>GINGER MARINATED GULF "SHRIMP &amp; GRITS"</b> <sup>^</sup>   | 22 | Creamy Southern Style Grits, Truffle-Honey Butter             |
| <b>ALMOND CRUSTED BRIOCHE FRENCH TOAST</b> <sup>*</sup>          | 14 | Fresh Berries, Vanilla-Mint Syrup, Whipped Cream              |
| <b>GRILLED HANGER STEAK &amp; EGGS</b> <sup>^</sup>              | 18 | Two Eggs, Skillet Potatoes, Bordelaise, Petit Salad           |
| <b>EARLY MORNING BURGER</b>                                      | 16 | Garlic Aioli, Gruyere, Bacon, Fried Egg, Petit Salad, Brioche |
| <b>JUMBO LUMP CRAB &amp; YUKON GOLD POTATO HASH</b> <sup>^</sup> | 22 | Poached Eggs, Tomato, Spinach, Red Onions, Hollandaise        |
| <b>"BISCUITS &amp; GRAVY"</b>                                    | 18 | Duck Fat Biscuit, Sausage Gravy, Two Eggs, Skillet Potatoes   |
| <b>MORRISON CLARK OMELET</b> <sup>^*</sup>                       | 14 | Spinach, Mushroom, Tomato, Cheddar, Skillet Potatoes          |
| <b>BAKED POTATO OMELET</b> <sup>^</sup>                          | 14 | Mashed Potato, Bacon, Gruyere, Sour Cream, Petit Salad        |
| <b>EGGS BENEDICT</b> ...With Traditional Canadian Bacon          | 14 | English Muffin, Poached Eggs, Skillet Potatoes, Hollandaise   |
| With Crab Cakes  | 22 | With Spinach & Tomatoes <sup>*</sup>                          |
|  | 14 |   |

### Desserts

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|--|----|--|
| <b>"COFFEE &amp; DOUGHNUTS"</b> <sup>*</sup>                     | 9  | Bombolini, Lavender Honey, Vanilla Salt, Espresso Gelato                 |
| <b>CHOCOLATE TRUFFLE CAKE</b> <sup>*</sup>                       | 12 | Molasses, Seed & Sorbet of Pomegranate, Crème Anglaise                   |
| <b>TIRAMISU</b> <sup>*</sup>                                     | 15 | Clotted Blackberry Crème, Chocolate Espresso Beans                       |
| <b>HONEY CRISP APPLE &amp; HUCKLEBERRY COBBLER</b> <sup>*^</sup> | 11 | Hazelnut & Oat Crumble, Sea Salt Caramel Gelato                          |
| <b>TRIO OF SORBET</b> <sup>*^</sup>                              | 9  | Please ask your Server about our House-Made Selection of Sorbet & Gelato |

### Brunch Cocktails

|                      |    |                                       |    |  |
|----------------------|----|---------------------------------------|----|--|
| <b>MIMOSA</b>        | 10 | <b>UNLIMITED MIMOSA</b> (11AM-2:30PM) | 22 | Champagne w/ Orange, Pomegranate or Grapefruit Juice     |
| <b>SORBET MIMOSA</b> | 14 |                                       |    | Lemon, Raspberry or Mango                                |
| <b>BLOODY MARY</b>   | 12 |                                       |    | Vodka, Tomato Juice, Lemon, Celery, Horseradish, Old Bay |
| <b>MICHELADA</b>     | 12 |                                       |    | Lager, Lime, Celery, Black Pepper, Worcestershire, Chile |

*Executive Chef: Russell Braitsch*

\*Vegetarian Items    ^Gluten Free Items

*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 food borne illness*