

WEEKEND BRUNCH

SERVED FROM 12-4PM

EGGS

BAR ROOM BENEDICT

2 POACHED EGGS, SMOIKED BACON, ENGLISH MUFFIN, HOLLANDAISE

19

FRENCH OMELETTE

SWISS CHEESE, CHIVE, BABY GREEN SALAD

17

STEAK AND EGGS

8OZ HANGER STEAK, 2 EGGS ANY STYLE, HOME FRIES

28



THE NACHOS



MOJO PULLED PORK, HOUSE-PICKLED JALAPENO,
SHREDDED CHEDDAR, PICO DE GALLO, LIME CREMA

24

BREAKFAST BURRITO

SCRAMBLED EGGS, CHORIZO, CHEDDAR, PICO DE GALLO, SOUR CREAM

16

CHILAQUILES

MOJO PORK, HABANERO SALSA, FRIED EGG, CRISPY CORN TORTILLA

19

BUTTERMILK PANCAKES

SLICED BANANAS, NUTELLA DRIZZLE

17

SANDWICHES

ALL SERVED WITH FRIES

NEW ENGLAND LOBSTER ROLL

4 OZ MAINE LOBSTER
TARRAGON AIOLI, LETTUCE
OLD BAY FRIES, POTATO BUN
32

THE CUBAN

ROASTED PORK, HAM
SWISS CHEESE, PICKLES
DIJONAISE, PRESSED BAGUETTE
21

CRISPY CHICKEN

ZUCCHINI SLAW, KIMCHEE
PICKLES, YUZU AIOLI
TOASTED BRIOCHE BUN
21

ENTREÉS

SHRIMP N' GRITS CRISPY CHORIZO, ZESTY PEPPER RELISH 24

CHICKEN AND WAFFLES HOT HONEY, WHIPPED BUTTER 21

FISH & CHIPS CRISPY FLOUNDER, COLESLAW, HAND CUT FRIES, HOUSE TARTAR, MALT VINEGAR 26

LOBSTER COBB AVOCADO, BACON, TOMATO, ROMAINE, RED ONION, EGG, BLUE CHEESE 29

FAROE ISLAND SALMON BULGOGI GLAZE, JASMINE RICE, STEAMED BABY BOK CHOY 32

TUSCAN KALE SALAD RED QUINOA, TOASTED ALMONDS, AGED CHEDDAR, DIJON VINAIGRETTE 17

CHICKEN PAILLARD WILD ARUGULA, CHERRY TOMATOES, SHAVED PARMESAN, BALSAMIC GLAZE 24

THE BAR ROOM BURGER SHARP CHEDDAR, SLICED PICKLES, MELTED ONIONS, TRUFFLE AIOLI 25

SWEETS

SERVED WARM

FUDGE BROWNIE

VANILLA ICE CREAM, CHOCOLATE GANACHE

14

APPLE CRUMBLE

VANILLA BEAN ICE CREAM, SALTED CARAMEL

15

\$42 CARAFES

(SERVES 4)

MIMOSA

BELLINI

SEASONAL SANGRIA