

**MOTHERS DAY 3 COURSE
BRUNCH 11:00 TO 2:30
\$39.95**



SMALL PLATES

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD
PARMESAN, CROUTONS,
GARLIC ANCHOVY DRESSING

CLASSIC ICEBERG WEDGE
BLEU CHEESE, SCALLION, BACON, TOMATO

TORN BURRATTA MOZZARELLA SALAD
ARUGULA, ORANGE, FIG, MARCONA ALMOND,
TOMATO, CITRUS VINAIGRETTE DRESSING

FRIED CALAMARI
MARINARA SAUCE, CHIPOTLE AIOLI

CRISPY BABY BACK HOISIN RIBS
LEMON ZEST BASMATI COCONUT RICE

GRILLED SPANISH OCTOPUS
ROASTED VEGETABLES,
GARLIC LEMON BROWN BUTTER SAUCE

FRIED COCONUT SHRIMP
LEMON WEDGE, TARTAR SAUCE

PRINCE EDWARD ISLAND MUSSELS
FRA DIAVOLO: SPICY MARINARA SAUCE

CHILDREN'S MENU

12 YEARS OF AGE & UNDER \$20.00

Brioche French Toast
Fresh Berries, Whipped Cream, Powdered Sugar

Scrambled Eggs & Bacon
French Fries & Biscuit

Chicken Fingers w/Fries

Hamburger or Cheeseburger Sliders w/Fries

Pasta w/Butter or Marinara Sauce
Mac & Cheese

LARGE PLATES

OMELET
HAM, CHEDDAR, BROCCOLI & TOMATOES, SERVED WITH
FRENCH FRIES & MIXED GREENS

FRENCH TOAST AND BERRIES
MIXED BERRIES, TOASTED PECANS, MAPLE BOURBON
SYRUP, WHIPPED CREAM

BISCUITS IN GRAVY
SAUSAGE GRAVY BUTTERMILK BISCUITS, FRIED EGGS

HUEVOS RANCHEROS
CHORIZO BOLOGNESE, PEPPER JACK CHEESE, FRIED
EGGS, HASH BROWNS, MOLE SAUCE

GRILLED ATLANTIC SALMON
SMOKED GOUDA CORN GRATIN,
ROMESCO ROASTED RED PEPPER SAUCE

PAN SEARED BRANZINO PROVENCAL
ARTICHOKES, FENNEL, OLIVES, TOMATO PUREE

CHICKEN MARSALA
RICE PILAF, BROCCOLI RABE
MARSALA MUSHROOM SAUCE

HOUSE MADE MEATLOAF
MIXED VEGETABLES, SMASHED POTATOES,
MUSHROOM GRAVY

PENNE ALA VODKA
CHICKEN, CHORIZO, ARUGULA, MOZZARELLA

BLACK ANGUS BURGER
BRIOCHE BUN, LETTUCE, TOMATO, ONION, FRIES
ADD CHEESE, FRIED EGG, OR BACON

DESSERT

ASSORTED DESSERT SELECTION

*** 20% GRATUITY ADDED TO ALL CHECKS**
A 3% Fee will be added to all credit card Transactions – Does
not apply to Debit Cards*