



**** Brunch Specials ****

11-2 pm

Stuffed French Toast

Mascarpone filled, sourdough bread, bourbon sauce, fresh berries and a dust of powdered sugar.

Served with a side of bacon **14**

White Truffle Egg Skillet

Potatoes, bacon, shaved brussels sprouts, sautéed onions, sunny side up eggs, hollandaise & white truffle oil drizzle, crostini's and strawberry jam **13**

Loaded "Wet" Breakfast Burrito

Scrambled eggs, chorizo, applewood smoked bacon, trio of cheeses potatoes, red & green sauce, guacamole, crema, queso fresco **14** ADD short rib **16**

Biscuits and Chowder

New England Clam Chowder, house made biscuits, poached eggs, crispy applewood smoked bacon, trio of cheeses, green onions **14**

Crab Chilaquiles

Sweet red crab, blue corn tortillas cooked in a house made red sauce, sunny side up egg, fresh avocado, crema, queso fresco and pico de gallo **16**

Lobster Cobb Salad

Maine lobster meat, hard-boiled egg, roasted corn, hearts of palm, avocado, applewood smoked bacon, cherry tomato, lola rosa, endive, shallot & tarragon vinaigrette.

Served with a cup of clam chowder **23**

Short Rib & Biscuit Eggs Benedict

House made hollandaise & tomatillo, avocado salsa

Served with breakfast potatoes or fresh berries **16**

**** Brunch Libations ****

Mimosas

Bottle of JP Chenet Sparkling Wine, orange, cranberry & passion fruit juices **25**

Cucumber Refresher Martini

Titos, elderflower, lime juice, muddled cucumber **13**

Hendricks Spritz

Hendricks, lemon juice, simple, muddled blueberry mint **14**

Spicy Bloody Mary

Tajin rim **11**

Grapefruit Paloma

Haus grapefruit aperitif, grapefruit juice, blanco tequila, lime juice, simple syrup **14**