



Sunday

**** Brunch Specials ****

11-3 pm

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 **12**

The Adult "BEC" Breakfast Sandwich

(2) House made biscuits, Sunny side up eggs, crispy applewood smoked bacon, trio of cheeses, chive aioli served on the side
Side of fresh berries & whipped cream **15**

Loaded "Wet" Breakfast Burrito

Scrambled eggs, chorizo, applewood smoked bacon, trio of cheeses potatoes, red & green sauce, guacamole, crema, queso fresco **13**

* all the above 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 **13**

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 **15**

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**

**** Brunch Libations ****

Mimosas

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

Cucumber Refresher Martini

Titos, elderflower, lime juice, muddled cucumber **12**

Hendricks Spritz

Hendricks, lemon juice, simple, muddled blueberry mint **13**

Spicy Paloma

Pueblo Viejo, grapefruit juice, muddled jalapeno **12**