

BRUNCH

SWEET

Seasonal Fruit Plate 9

Homemade Granola, Organic Yogurt, Seasonal Fruit 10

Buttermilk Pancakes, Blackberry Preserves, Maple Fluff 12

Blueberry Croissant French Toast, Dried Apricot, Almond Compote, and Vanilla Mascarpone 12

SAVORY

Seasonal Chopped Vegetable Salad, Garlicky Herb Dressing 12

Fish and Chips, Crispy Battered Cod, Duck Fat Fries, Gribiche 12

Omelet, Gruyere, Mushrooms, Caramelized Onion 12

Goat Cheese, Spinach, Potato, Fresh Herb Frittata 13

Crab and Potato Hash, Fried Egg 13

Crab Cake, Fried Egg, Arugula, Grainy Mustard Vinaigrette, Sauce Gribiche 15

Smoked Salmon and Potato Hash Brown, Fried Egg, Sour Cream, Bacon 16

Grilled Oysters, Leek and Bacon Cream 14

Pan Roasted Mussels, Lemongrass Coconut Broth, Thai Chili, Cilantro 14

Octopus a la Plancha, Crispy Potatoes, Pork Belly, Leek Puree 14

Lobster Mac and Cheese Carbonara 15

Lobster Club, Bacon, Lettuce, Tomato, Avocado, Tarragon Remoulade 22

BBQ Short Rib BLT 13

Scallop Burger, Corn Mayo, Bacon, Marinated Tomato 13

Salmon Burger, Fried Egg, Marinated Beets, Green Onion Mayo 14

MP Burger, Califon Tomme Cheese, Grilled Onions and Special Sauce 14

Bison Chipotle Burger, Manchego, Romesco Sauce 16

Natural Grass Fed Steak and Eggs 19

SIDES

Brown Sugar Bacon 7

Crispy String Beans, Sriracha Dipping Sauce 7

Roasted Carrots, Brussel Sprouts, Dill, Feta, Pistachios 7

Mash Potato Rings, Grainy Mustard Fondue 7

Duck Fat Fries, Garlic, Parsley 7

Blueberry Ricotta Doughnuts 7

RAW BAR

Littleneck Clams 2.5

Petite Platter 68

East Coast Oysters 3

Grand Platter 98

Chilled Shrimp 3.95

Seafood Cocktails 8

Blue Crab

Octopus

Sea Scallops

Half Chill Lobster 15

BRUNCH COCKTAILS

Cava 12

Mimosa 9

Blood Orange Bellini 9

Crème De Pamplemousse & Prosecco 9

Bloody Mary 10

COFFEE by Afficionado

Coffee 3

Espresso 3

Double Espresso 4

Cappuccino 4

Café Latte 4

Iced Coffee 3.5

TEA from TEAPIGS 4

English Breakfast

Earl Grey

Mao Feng Green Tea

Peppermint

Roobios

ICE TEA 4

Guava Passion Fruit Green Tea

Raspberry Green Tea

Earl Grey Tea

English Breakfast Tea

Executive Chef: Christopher Siversen

Chef de Cuisine: Johnny Delgado

Parties of 6 people or over will be charged a 20% service charge

*Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness