

**BRUNCH**
**SWEET**

Seasonal Fruit Plate 9

Homemade Granola, Organic Yogurt, Seasonal Fruit 10

Buttermilk Pancakes, Apple Marmalade, Brown Sugar Fluff 12

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

**SAVORY**

Omelet, Gruyere, Mushrooms, Caramelized Onion 12

Seasonal Chopped Vegetable Salad, Garlicky Herb Dressing 12

Living Greens Salad, Pickled Fennel, Ricotta Salata, Poached Pears, Green Goddess Dressing 12

Fish and Chips Salad, Crispy Cod and Potato, Frisee, Malt Vinaigrette, Tartar Garnish 12

Fried Egg, Crab and Potato Hash 13

Goat Cheese, Spinach, Potato, Fresh Herb Frittata 13

BBQ Short Rib BLT 13

Scallop Burger, Corn Mayo, Bacon, Marinated Tomato 13

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

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

Grilled Oysters, Leek and Bacon Cream 14

Pan Roasted Mussels with Chorizo, Fresh Tomato and Fennel 14

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

Lobster Mac and Cheese Carbonara 15

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

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

Natural Grass Fed Steak and Eggs 19

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

Duck Burger, Truffle Pecorino, Onion Jam, Baby Frisee, Garlic Aioli 16

**SIDES**

Crispy String Beans, Spicy Sauce 7

Blueberry Ricotta Doughnuts 7

Brown Sugar Bacon 7

Duck Fat Fries 7

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

Mash Potato Rings, Mustard Fondue 7

**RAW BAR**

East Coast Oysters 3

Chilled Shrimp 3.95

Seafood Cocktails 8

Blue Crab

Octopus

Sea Scallops

Half Chill Lobster 15

Petite Platter 68

Grand Platter 98

Prosecco 9

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

Rooibos

ICE TEA 4

Raspberry Green Tea

Earl Grey Tea

English Breakfast Tea

**Executive Chef: Christopher Siverson**
**Chef du 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