

BRUNCH

SWEET

Seasonal Fruit Plate 9

Homemade Granola, Organic Yogurt, Seasonal Fruit 10

Buttermilk Pancakes, Brown Sugar Peach Preserves, Maple Fluff 12

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

SAVORY

Fall Corn Soup, Marinated Crab, Cornbread Croutons 12

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, Gribiche 15

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

Grilled Oysters, Leek and Bacon Cream 14

“French Onion Soup” Style Mussels, Gruyere Croutons 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 16

Korean Burger, Kimchee Relish, Gochujang, Fried Egg, Cucumber Slaw 16

Natural Grass Fed Steak and Eggs 19

45-Day Dry Age Ribeye, Living Greens, Heirloom Tomato Vinaigrette 52

SIDES

Brown Sugar Bacon 8

Crispy String Beans, Sriracha Dipping Sauce 8

Roasted Carrots, Brussel Sprouts, Dill, Feta, Pistachios 8

Spaghetti Squash with Spiced Maple Syrup 8

Mash Potato Rings, Grainy Mustard Fondue 8

Duck Fat Fries, Garlic, Parsley 8

Blueberry Ricotta Doughnuts 8

RAW BAR

East Coast Oysters 3

Petite Platter 68

Seafood Cocktails 8

Grand Platter 98

Blue Crab

Octopus

Sea Scallops

Half Chilled 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

Chamomile

Peppermint

Roobios

ICE TEA 4

Guava Passion Fruit 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