

BRUNCH

Clam chowder 8 / 12 cup or bowl

*Hash & Eggs 15

Two eggs any style with corned beef hash & toast

*Country Breakfast 15

Two eggs any style with choice of bacon, ham or sausage links, served with home fries & toast

*Eggs Benedict 15

Two poached eggs & Canadian bacon served on English muffins, topped with hollandaise sauce, with home fries

Create an Omelet 15

Four eggs with choice of American, Swiss or cheddar cheese and any three items:

bacon, mushrooms, ham, peppers, onions, tomatoes, spinach, sausage.

add additional items 1 each

Served with home fries and toast

BLT 14 **NEW**

Bacon, lettuce, tomato and mayo on challah bread. Served with home fries.

*Steak Tips and Eggs 21

10oz steak tips, with 2 eggs any style, home fries and toast*

Cathedral Burger 18

Half pound of lean ground beef flame grilled, choice of Swiss, American or cheddar cheese **add egg 2**

Croque Monsieur 15 **NEW**

Ham, Swiss cheese and mustard sauce, on challahbread. Home fries on side.

Chicken Deluxe 16

Chicken, bacon, cheddar cheese, maple garlic mayo, lettuce, tomato, onion, on a deluxe roll **make it with crispy fried chicken 2**

Cauliflower Breakfast Pizza 15

Crispy Cauliflower Pizza, gluten free, low carb and delicious. Topped with scrambled eggs, mozzarella and choice of three items:

bacon, mushrooms, ham, peppers, onions, tomatoes, spinach, sausage.

add additional items 1 each

Brunch Special of the Day

Ask Server about the Special

NO SUBSTITUTIONS PLEASE

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES AND GARLIC SPEAR

SALADS

*Steak Tip Salad 21

Flame grilled bourbon steak tips on a bed of fresh mixed greens, tomato, cucumber and red onion

CHOICE OF DRESSING: BALSAMIC, VINAIGRETTE, RANCH, ITALIAN, BLUE CHEESE

ALL SALADS ARE SERVED WITH GARLIC BREAD AND YOUR CHOICE OF DRESSING

Cali Salad 16

Avocado, Bacon, walnuts, mixed greens, tomato, red onion

Add grilled chicken 5

SIDES

Home fries 2

Bacon, ham or sausage links 3

Hash 5

Toast: white, whole grain, challah

English muffin 2

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
DAIRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

HANGOVER ELIXIRS \$9.50

Traditional Bloody

Our house made mix served with lime, olives and a spicy dill pickle

Blood Orange Mimosa

Fresh orange juice, blood orange liquor, champagne and a fresh orange wedge

Tequila Sunrise Mimosa

Tequila, champagne, fresh orange juice, grenadine, with an orange wedge and salted rim

Traditional Mimosa

Fresh orange juice, triple sec, champagne and a fresh orange wedge

Poinsettia

Cranberry juice, triple sec, champagne and a lemon twist

New England

Fresh orange juice, cranberry juice, triple sec, champagne and a fresh orange wedge

BEER

DRAFT

Blue Moon - Harpoon IPA - Sam Seasonal - Stella Artois - Allagash White - Fiddlehead IPA - Pabst Blue Ribbon

Plus seasonal drafts, ask your waiter for the latest beers

BOTTLE

Amstel Lite - Non-Alcoholic Beer - Bud Light - Budweiser - Coors Light - Angry Orchard Hard Cider - Heineken - Michelob Ultra - Miller High Life - Corona - Miller Lite - Sam Adams Lager - TRULY Seltzer - High Noon Seltzer

WINE

BUBBLES

**Champagne, Dom Pierre
Prosecco, Mionetto**

WHITE

**Sauvignon Blanc, Allan Scott
Chardonnay, Kenwood Yulpa
Pinot Grigio, Cielo**

ROSE

Rose, Rosé All Day

RED

**Cabernet Sauvignon, Josh
Malbec, Ruta 22
Pinot Noir, Josh**

SCAN TO SEE
THE MENU



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