



Mother's Day Menu (Brunch and Dinner)

Brunch served 10 - 2 pm

Shareables + Small Plates

House Made Cinnamon Buns 15

4 oversized buns served warm with cream cheese frosting and mixed berry jam.

Seasonal Charcuterie 16

Assorted cheese and Italian meats, fresh focaccia bread, fig jam, fruits and nuts.

Savory Tart 14

Perfectly golden phyllo dough crust with gorgonzola cheese, walnuts, honey, pear and white truffle.

Dressed Greens 10

Arugula, shaved parmesan, and fennel tossed in a lemon vinaigrette.

Savory

Smoked Salmon Toast 23

Toasted sourdough, avocado, sun dried tomatoes, capers, fried egg, pickled onions, smoked salmon, topped with dressed arugula.

Huevos Rancheros 20

Fried eggs, roasted pinto beans, pico de gallo, jalapeno, pickled onions, and avocado on tostada shells. Served with bacon.

Surf & Turf Eggs Benny 25

Seared sirloin steak on a toasted English muffin, Cajun hollandaise, sauteed lump crab, over easy eggs. Served with parmesan truffle breakfast potatoes.

Sweet

Stuffed Crème Brûlée French Toast 23

Filled with sweet pastry cream and topped with caramelized sugar. Served with assorted berries, whipped cream, and peppercorn candied bacon.

Brie & Blueberry Grilled Cheese 20

Grilled cheese on house made focaccia bread with caramelized onions, honey, and fig jam. Served with parmesan truffle breakfast potatoes.

Maple Belgian Waffles 23

Fluffy waffles accompanied with maple creme fraiche and candied walnuts. Served with peppercorn candied bacon.

Sides

Parmesan truffle breakfast potatoes 6
Peppercorn candied bacon 6
Cinnamon bun with cream cheese icing 4
Mixed berry cup with mint vinaigrette 6

Dinner Served 2:30pm - 7 pm

Shareables + Small Plates

Seasonal Charcuterie 16
Assorted cheese and italian meats, fresh focaccia bread, fig jam, fruits and nuts.

Spinach, Crab, and Roasted Pepper Dip 14
Cheesy dip with crab, sauteed spinach, and roasted red peppers.
Served with blue corn chips.

New England Clam Chowder Cup 8 Bowl 12
Potatoes, celery, fresh clams in a cream base. Topped with bacon, parsley, and oyster crackers.

Fried Green Tomatoes 14
Crispy fried green tomatoes served with fresh ricotta and balsamic glaze.

Dressed Greens 10
Arugula, shaved parmesan, and fennel tossed in a lemon vinaigrette.

Entrees

Prosecco Poached Shrimp 28 {*Pairs with our Limoncello Spritz*}
Poached jumbo shrimp served over lemon risotto with dressed arugula.

Tuna Tartare 24 {*Pairs with our House Chardonnay*}
Sushi grade ahi tuna, sesame, wasabi, fresh avocado. Served with fried wonton and cucumber. Topped with microgreens.

Short Rib Tacos 18 {*Pairs with our Spicy Titos Watermelon*}
Three flour tortillas with short rib, sweet corn and jalapeno salsa, and sriracha aioli. Served with cilantro rice.

Seared Scallops 28 { *Pairs with our House Pinot Grigio*}
Seared jumbo scallops served over fresh cut pasta tossed in our most popular blush alfredo sauce.

Bait Box Ribeye 35 { *Pairs with our House Merlot* }
Juicy 10 ounce ribeye steak smothered in cowboy butter. Served with a baked potato and sauteed asparagus.

Herb Roasted Chicken 25 { *Pairs with our Gimlet* }

Roasted chicken thighs served over cacio e pepe polenta with sauteed asparagus.

Desserts

House made