ECYC Brunch Menu

APPETIZERS

New England Clam Chowder
Cup $5, bowl $8

Jumbo Tiger Shrimp Cocktail
Tomato-horseradish dipping sauce $11

Summer Salad
Strawberries, fresh mozzarella, garden greens, candied hazelnuts, white balsamic vinaigrette $9

Caesar Greens
Croutons, parmesan cheese, lemon-garlic-cracked black pepper dressing $9

Fried Oysters
Cabbage slaw, sriracha aioli $12

Crab Cakes
Garden greens, sweet pepper aioli $12

ENTREES

Black Bean Burger
L-T-O, roasted red pepper ranch, brioche roll, fries, sweet potato fries or onion rings $12

8oz. Angus Burger
L,T,O, brioche roll, fries, sweet potato fries or onion rings $14

Three Egg Omelette
Prosciutto, roasted red peppers, spinach, and Swiss cheese, side salad $11

Eggs Benedict
Two poached eggs, Canadian bacon, griddled english muffin, hollandaise sauce, spiced crispy potato chips $13

Chocolate Stuffed Brioche French Toast
Maple syrup, applewood smoked bacon, strawberries $10

Shredded Chicken Salad
Cabbage greens, cucumber, mango, snow peas, wonton crisps, honey-mustard dressing $15

Olive Oil, Garlic & Herb Poached Yellowtail Tuna Melt
Roasted tomatoes and onions, lemon-basil mayonnaise, cheddar cheese, spiced crispy potato chips $13

Breakfast Wrap
2 Eggs, beef chorizo, avocado, cabbage slaw, cheddar cheese, side salad $14

Steamed Mussels
Herb garlic broth, griddled crostini $13

BEVERAGES $2
San pellegrino 8 oz
Limonata san pellegrino
Pure leaf iced tea (unsweetened)
A&W root beer
Coke/diet coke
Ginger ale
Hot or iced coffee
(regular and decaf)

FOR THE KIDS
Grilled cheese, Pancakes, or Chicken fingers
Served with fries, fruit and a juice box $10

DESSERT $6
A&W root beer float
Deans ice cream (chocolate or vanilla)
Creme brûlée

San pellegrino 1 litter $6

18% Gratuity will be added