

Mother's Day Brunch

Snacks

Parmesan Tater Tots \$10
malt vinegar aioli

Steamed Pork Buns \$13
steamed Asian buns/crisp pork belly/pickled cucumbers/hoisin/sesame seeds

Five Onion Bisque \$12
Goat cheese crouton

Pimento Cheese Spread \$17
soft garlic bacon pretzels

Salads

Spring Salad \$15
Artisan greens/red onion/roasted asparagus/cherry tomatoes/house vinaigrette/ crumbled goat cheese

Classic Caesar Salad \$12
chopped romaine/croutons/asiago/caesar dressing

Iceberg Round \$15
ancho candied bacon/ heirloom tomatoes/ shaved red onion/blue cheese dressing

Libations

Local Bloody Mary \$14
Miss Sidney's Bloody Mary Mix/10 Mill Vodka/olives/celery/cucumber

Bottomless Mimosa \$21
Orange/Cranberry/Grapefruit

Peach Bellini \$13
Peach Schnapps/Orange Juice/Champagne/Orange

Lobster for Mom

Lobster Roll \$45
chilled lobster salad/house made butter grilled roll/crinkle cut fries/baked beans/coleslaw
Connecticut Style Available

Lobster Pasta \$45
fettuccine/garlic tarragon cream/spring peas/roasted tomatoes

Lobster Benedict \$45
grilled English muffins/butter-poached lobster/spinach/hollandaise/potato casserole

Lobster Chop Cobb Salad \$45
Classic lobster salad/Romaine/Chopped egg/cucumbers/tomatoes/bacon/shredded cheddar/dressing Louis

Entrées

Eggs Benedict \$25
Grilled English muffins/cured Canadian bacon/poached eggs/hollandaise sauce/potato casserole

Braised Short Rib Benedict \$35
slow cooked beef shortrib/grilled English muffin/poached eggs/mustard hollandaise/breakfast casserole

Crab Benedict \$35
Grilled English muffin/crisp crab cakes/spinach/poached eggs/creole sauce/potato casserole

Breakfast Burrito \$25
eggs/sausage/fajita vegetables/guacamole/sour cream/pico/cheddar cheese/potato casserole

Blueberry Pancake Casserole \$24
candied pecans/blueberry maple sauce/chantilly cream

Captain Crunch French Toast \$22
brioche dipped in crumbled captain crunch/berries/cereal milk whipped cream/crunch berries

Brats & Eggs \$26
grilled local brats/caramelized onion/country gravy/potato casserole/scrambled eggs

Spring Scramble \$25
ham/asparagus/spring peas/cheddar cheese/smoked tomato bechamel sauce/potato casserole

Butchers Hash \$27
corned beef/smoked beef/sausage/bacon/onions/potato/ranchero sauce/poached eggs

Asian Salmon Burger \$23
House-Made salmon burger/pickled carrots & ginger/Asian marinated cucumbers/Wasabi mayonnaise/toasted sesame brioche bun

Brunch Burger \$23
our special grind/grilled English muffin/eggs/pimento cheese/bread & butter pickles/bacon

Lamb Burger \$24
feta cheese/pickled onions/arugula/ sesame roll/tzatziki aioli

Bolognese \$25
classic Bolognese sauce/fresh ricotta/Grana Padano/ Bucatini

Lion's Mane Mushroom Steak (V) \$25
Cous cous/ peppita Romesco/herb oil

Shrimp & Grits \$28
blackened gulf shrimp/local andouille sausage/Anson mills grits/tomato trinity gravy

Pan Seared Salmon \$35
creamy grits/asparagus / sweet pea sauce

Crispy Chicken Piccata \$28
crisp chicken cutlets/fresh mozzarella/classic lemon caper picotta sauce/saffron rice/asparagus