

Brunch

Saturday & Sunday 8:00 AM – 12:30 PM

EGGS

TWO EGG BREAKFAST 9

Two Eggs Any Style, Home Fries, Toast.

GAIL OMELET 12

Spinach, Onion, Peppers, Mushrooms, Home Fries, Toast.

REGO OMELET 12

Chourico, Bacon, Sausage, Cheddar, Home Fries, Toast.

DEWOLF OMELET 14

Scallions, Potato Chips, Truffle Oil, Home Fries.

NORWEGIAN 14

Boiled Egg, Lettuce, Grilled Tomato, Cucumber, Smoked Salmon, Fried Cappers, Gherkins, Cottage Cheese, Cut Wheat.

TRADITIONAL BENNY 12

Two Poached Eggs, Canadian Bacon, Hollandaise Sauce, English Muffin, Home Fries.

SMOKED SALMON BENNY 14

Two Poached Eggs, Sauteed Spinach, Smoked Salmon, Hollandaise Sauce, English Muffin, Home Fries.

LAMB HASH BENNY 17

Two Poached Eggs, Lamb Hash, Mint Hollandaise Sauce, English Muffin, Home Fries.

LOBSTER BENNY 32

Two Poached Eggs, 3 1/2 oz Lobster, Hollandaise Sauce, Rye Bread, Home Fries.

TOMATO GOAT CHEESE BENNY 14

Two Poached Eggs, Tomatoes, Goat Cheese, Lemon, Arugula, Hollandaise Sauce, English Muffin, Home Fries.

ADD ONS

Single French Toast 5 **Bacon** 4

Single Pancake 4 **Sausage** 5

Single Waffle 4 **Home Fries** 5

Single Egg 4 **Side Toast** 2

Fruit Cup 6

DULCES

Powdered Sugar, Maple Syrup

PANCAKES 8

FRENCH TOAST 8

WAFFLES 8

ADD ONS 4

- Banana Pecan Foster
- Mixed Berries

SANDWICHES

BACON EGG & CHEESE 14

Bacon, Egg, Cheese, Avocado, Naan Bread, House Made Chips.

STEAK EGG NAAN 16

Egg, Shaved Steak, Caramelized Onions, Garlic Aioli, Cheddar, On Naan, House Made Chips.

EGG, SMOKED, SALMON ROLL 12

Boiled Egg, Onions, Capers, Brioche Roll, Mayo, House Made Chips.

BLT NAAN 12

Bacon, Lettuce, Tomato, Mayo, On Naan, House Made Chips.

SHAKSHUKA

Fried Egg, Peppers, Onions, Rice, Cheddar Cheese, Tomato Red Pepper Sauce, Tortilla.

VEGETABLE 10 **SEAFOOD** 16

CHICKEN 14 **LAMB** 17

STEAK 16

CEREAL

• **Cornflakes** 6

• **Honey Nut Cheerios** 6

Milk Substitutes 2
(Ask Your Server)

BREAD OPTIONS 2

English Muffin, White, Wheat, Rye, Gluten Free

Consuming raw meat and shellfish or products not cooked to recommended internal temperatures can increase your risk of illness. If you have any food allergies, please notify the server.

Beverages

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MIMOSA & COCKTAILS

MIMOSA BAR 18/36/99

Bottle of Sparkling Wine, Orange Juice, Pineapple Juice, Cranberry Juice.

Choice of Sparkling Wine:

Wyclef Brut/ Lamarcca Prosecco/ Veuve Clicquot

THE CLASSIC 11

Prosecco, Fresh Orange Juice.

KIR ROYALE 12

Prosecco, Chambord Berries.

ESPRESSOTINI 13

Boston Harbor Espresso Mix, Stoli Vanilla,

CAPPUCCINO 14

Boston Harbor Espresso Mix, Stoli Vanilla, Kahlua, Baily's.

BLOODY MARY

CLASSIC 12

Tito's Vodka, House Bloody Mary Mix, House Giardiniera, Lemon.

BLOODY MARIA 12

Lunazul Tequila, House Bloody Mary Mix, House Giardiniera, Lemon.

RED SNAPPER MARY 12

Bombay Dry Gin, House Bloody Mary Mix, House Giardiniera, Lemon.

BACON 2

SHRIMP 3

TEAS

EARL GRAY 6

IMPERIAL GREEN 6

ENGLISH BREAKFAST 6

CHAI 6

PEPPERMINT 6

CHAMOMILE 6

DECAF TEAS

GINGER-LEMON 6

ROOBIOS AFRICAN RED 6

FRENCH PRESS

SUMATRA 6

GUATEMALA 6

KENYA AA GATINA 6

ETHIOPIAN IGNATIEFF 6

OTHER BEVERAGES

COFFEE 3

MILK 4

CHOCOLATE MILK 4

ORANGE JUICE 5

CRANBERRY JUICE 5