



BRUNCH SEATINGS AT 11AM – 2PM

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**Bloody Mary 12, Elderflower Champagne 10, Raspberry Champagne 10**

**Brie & Hot Peach Flatbread**

Pinsa Crust | Arugula 20

**Pancake**

Light & Fluffy | Fresh Berries | Maple Syrup 20

**Chicken & Waffle**

Fried Chicken | Waffle | Spicy Maple Syrup 22

**Southern Benny**

Biscuit | Pimento Cheese | Fried Spinach | Eggs 22

**Chorizo & Egg Burrito**

Poblano Queso | Greens 22

**Atlantic Smoked Salmon Carpaccio**

Smoked Salmon | Arugula | Capers | Red Onions Parmesan | Balsamic Vinaigrette (GF) 22

**Steak & Frites**

8oz NY Steak | Chimichurri | Arugula | Fries | Parmesan 29

**Brunch Burger**

Fried Egg | Lettuce | Tomato | Home Fries 22

**Honey Bourbon Glazed Ham**

Applewood Smoked Easter Ham with Sticky Glaze 26

**Orange Glazed Salmon**

Norwegian Salmon Fillets basted with a sweet bourbon glaze 32.

**Children's Menu Available for Brunch and Dinner \$25**

# Easter Menu

Starting at 11am



## DRINKS

- **Tipsy Bunny:** Mi Campo Tequila Blanco, Lime Juice, Grand Marnier, Agave, Orange 14.
- **Homemade Spring Red Sangria:** Malbec Red Wine, Apple Brandy, Seasonal Fruits 12.

## STARTERS

- **Spring Soup:** Chilled cucumber avocado, fresh, perfect warm weather soup (GF) 12.
- **Spring Salad:** Avocado, orange, shaved fennel, baby greens, pistachios, champagne vinaigrette dressing (GF) 15.
- **Spinach Salad** baby spinach, dry cranberries, pecans, roasted squash, poppy seed honey lime dressing 15.
- **Caesar Salad:** Crisp romaine hearts, house-made Caesar dressing, croutons, shaved Parmesan 15
- **Brussels Sprouts:** Applewood bacon, hot honey, pecorino Romano, crispy shallots (GF) 15
- **Beef Wellington Bites:** Beef short ribs, puff pastry, porcine mushroom - bourbon sauce, melted cheese 17.
- **Shrimp & Avocado:** Chopped Shrimp, avocado, red onions, olive oil, squeezed lemon (GF) 16.
- **Crispy Calamari:** Sweet chili sauce, spicy cherry peppers (GF) 18
- **Avocado Fries:** Sliced avocado covered with panko, parmesan cheese, herbs, pan fried served with lemon zest-sweet chili aioli (GF) 15.
- **Creamy Burrata & Roasted Peppers** blistered tomatoes, creamy Burrata, red peppers, fig jam, baby arugula, house aged balsamic and olive oil (GF) 16.
- **Homemade Spring Crabcake** served with tartar sauce (GF) 19.
- **Double Cut Maple Bacon:** Smoked, thick-cut Applewood bacon, pepper maple glaze (GF) 20.
- **Jumbo Shrimp Cocktail 16**
- **Little Neck Clams** on the half shell. 6pcs - \$12 / 12pcs - \$24
- **Blue Point Oysters (Long Island)** 6pcs - \$20 / 12pcs - \$36

## ENTRESS

- **Honey Bourbon Glazed Ham:** Applewood smoked easter ham with sticky glaze (GF) 28.
- **Shrimp Tacos:** Blackened shrimp, salsa, paprika-sriracha aioli, house fries 29.
- **Spicy Rigatoni Vodka:** San Marzano tomato, Calabrian chili, vodka cream, fresh basil, burrata 29.
- **Homemade Pappardelle:** Flat wide noodles, shredded short ribs, caramelized mushrooms and onions, natural au jus 35.
- **Chicken Burrata (Organic Free Range):** Pan fried, panko, arugula, tomato, onions, creamy burrata cheese, house dressing (GF) 35.
- **Barnwood Chicken (Organic Free Range):** Breast of chicken, panko, crispy bacon, mozzarella cheese, bourbon wild mushroom sauce (GF) 35.
- **Codfish:** Delicately roasted cod, coated in a golden panko-pistachio crust, served with a luxurious curry coconut lemon cream sauce and mixed vegetables (GF) 32.
- **Branzino** pan-seared Mediterranean Sea bass, roasted vegetable couscous, olive-pistachio herb chimichurri 37.
- **Halibut** seared to perfection, served with blistered cherry tomatoes, green olives, crispy capers, Meyer lemon, and a white wine turmeric sauce (GF) 45.
- **Filet Mignon** 10oz grilled served with wild mushroom sauce, veggies, and potatoes (GF) 55.
- **Rack of Lamb** oven roasted marinated in garlic, olive oil, thyme and rosemary served over mixed veggies and potatoes (GF) 55
- **Dry-Aged Bone-In Prime Ribeye 25oz** – Char-grilled ribeye served with a smashed baked potato, sour cream, and crispy bacon. Chimichurri sauce on the side 65.

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