



EGGY STUFF

with choice of potato hash, mixed greens, or fruit salad

Pork and Beans - \$16

Smokey Bacon, Berkshire Sausage, White Beans, Fried Eggs, w/ Toast

Veggie Scramble - \$15

Broccoli, Asparagus, Provolone, San Marzano Tomato Sauce, w/ Toast

Pulled Pork Benedict - \$17

Jalapeno Cornbread, Golden BBQ Mayo

Artichoke Benedict - \$19

Artichoke Hearts, Ciabatta, Lemon Aioli

Shrimp Benedict - \$17

Portuguese Muffin, Spicy Tartar

Bubbies Benedict - \$18

Portuguese Muffin, Latkes, Brisket, Garlic Aioli

Duck Confit Benedict - \$19 Portuguese Muffin, Smoked Gouda, Duck Gravy, Gastique

SYRUPY STUFF

with fruit salad and choice of bacon or sausage

Brioche French Toast - \$17

Banana's Foster sauce

Lemon Buttermilk Pancakes - \$17

REAL Maple Syrup

Brandon's Breakfast - \$19 Pancakes, French Toast, Bacon, Sausage, Toast, Hash, Fruit Salad, REAL Maple Syrup

SALADY STUFF

Caesar Salad - \$9

Romaine, Garlic, Croutons, Parm

Cobb Salad - \$16

Romaine, Mesclun, Egg, Piquillo Peppers, Bacon, Blue Cheese, Tomato, Chicken

THE DAILIES

check the chalkboard or ask your server **\$MP**

RIBS (could be Baby Back, Short Ribs, Spare Ribs, Prime Rib): Sweet Corn w/ Herbed Butter

PARM (could be Chicken, Veal, Pork, Eggplant, etc): Angel Hair, Red Sauce

BRAISE (could be Brisket, Pot Roast, Ox Tails, Pork Shoulder): Mash Potatoes, Braising juices

SANDWICHY STUFF

with fries, fruit salad, mixed greens, or hash

Breakfast Sandwich - \$15 2 Over Easy Eggs, Bacon, Cheddar, Latke, Garlic Aioli

The Big Ragout Sandwich - \$15

Sausage, Pancetta, Brisket, Pork & Veal Shoulder, Tomato, Provolone, Crusty Sesame Seed Bread

Dry Aged Cheeseburger* - \$17

Prime NY Strip, Portuguese Muffin, LTO

Breakfast Burrito - \$15 Eggs, Chorizo, Smoked Gouda, Shallots, Chipotle Sour Cream

Corben" - \$21 Braised Brisket, Jus, Portuguese Muffin, Dijon, Latke, Applesauce

OTHERY STUFF

other house favorites

Veggie Plate - \$19 Any 4 items you want from the Veg Chalkboard

Shrimp and Grits - \$15 Trugole Cheese, Neuske Bacon, New Orleans style "BBQ" sauce

Mac - \$13

Cavatappi, Fontina, Cheddar, Parm Cheeses - (add Bacon \$3, Key West Pink Shrimp \$8)

Steak and Eggs - \$27 Hanging Tender Steak, 2 Eggs, Toast, Garlic Aioli, Choice of Side

Grilled B/S Chicken Breast - \$19 Served with any 2 Veggies from the Veg Chalkboard

Crispy B/S Chicken Breast - \$19 Served with any 2 Veggies from the Veg Chalkboard

Grilled Mahi Mahi - \$22 Served with any 2 Veggies from the Veg Chalkboard

VEG CHALKBOARD - \$5

Creamy Mashed Yukon Gold Potatoes

Roasted Beets & Goat Cheese

Grilled Asparagus - Blue Cheese

Grilled Sweet Potatoes - Jalapeno Brown Butter

Curried Cauliflower Puree - Roasted Cauliflower Bits

Sauteed Kale - Crushed Red Pepper, Shallots, White Wine, Butter

Roasted Artichoke Hearts - Lemon Aioli

White Beans - Smoked Bacon & Sausage

Baby Bok Choy - Garlic, Crushed Red Pepper

Broccoli - Roasted Peppers, Garlic, Chives

Angel Hair Pasta - Pesto or Tomato Sauce

Tomato & Mozzarella - Basil, EVOO, Balsamic

Fruit Salad - Melon, Berries, Honey

Sweet Plantains - Maldon Sea Salt | Sweet Corn - Herbed Butter

Breakfast Potatoes | Latkes (2)

Veggie Fried Rice | Mix Green Salad | Cheese Grits

Sauteed Mushrooms

Green Peas, Bacon & Shallots

Housemade French Fries

Caramelized Brussel Sprouts

SIDES - \$4 - 2 Eggs - Sausage - Bacon

Some substitutions may cost extra \$

Chef de Cuisine - Roan Brown | General Manager - Adam Simon

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.