**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, Gastrique

**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

**OTHER 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
- Curled 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 - Malond Sea Salt | Sweet Corn - Herbed Butter
- Breakfast Potatoes | Latkes (2)
- Veggie Fried Rice | Mix Green Salad | Cheese Grits
- Sauteed Mushrooms
- Housemade French Fries | Green Peas, Bacon & Shallots
- Caramelized Brussel Sprouts

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

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Some substitutions may cost extra $  
Chef de Cuisine - Roam 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.