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

Pork and Beans - $16
Smoky Bacon, Berkshire Sausage, White Beans, Fried Eggs, w/ Toast

Vegetable Scramble - $15
Broccoli, Asparagus, Provolone, San Marzano Tomato Sauce, w/ Toast

Kale Benedict - $17
Crispy Prosciutto, Harissa

Pulled Pork Benedict - $17
Jalapeno Cornbread, Golden BBQ Mayo

Artichoke Benedict - $19
Artichoke Hearts, Ciabatta, Lemon Aioli

Shrimp Benedict - $17
Portuguese Muffin, Sofrito, Spicy Tartar

Bubbles Benedict - $18
Portuguese Muffin, Latkes, Brisket, Garlic Aioli

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

SANDWICH 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, Portuguesse 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
Hanger Steak, 2 Eggs, Toast, Garlic Aioli, Choice of side

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

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

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 - $21
French Toast, Pancakes, Scrambled Eggs, Bacon, Sausage, Toast, Hash, Fruit Salad, REAL, Maple Syrup

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

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

SALADY STUFF

Veg Chalkboard – $6

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
Sautéed 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
Grilled Romaine - Pesto, Romaine, Tomato, Shallots

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.

*depicted in menu