**FEATURED SPECIALS**

**September 13, 2025**

**Vegetable** **of the Day:** Roasted Mixed Vegetable

**Daily Side:** Herbed White Rice Pilaf

**Soup Du Jour:** New England Clam Chowder or Chicken Pastina

**Quiche Du Jour**

Red Onions, Cheddar Cheese, Ham, Broccoli, Eggs & Cream. Served with Bender Fries & Artisan Greens $15.95

**Chefs Omelet**

Farm fresh eggs, mushrooms, baby spinach and feta cheese.  Served with Lyonnaise potatoes and your choice of toast.

 $14.95

**Crab Cake Benedict**

 Toasted rye rounds topped with crab cakes, spinach, crispy smoked bacon, capers, poached eggs & sauce Hollandaise $18.95

**Shrimp & Sacchetti**

Sauteed Kew West Shrimp, baby spinach, broccoli florets,  & House marinara. . Tossed with mozzarella filled Sacchetti pasta. Served with a small lettuce salad $18.95

**French Toast**

French Baguette sliced and egg battered., grilled golden brown. Topped with sauce Anglaise, fresh macerated strawberries and blackberries. Powdered sugar $12.95

**Corned Beef Hash & Eggs**

Corned beef hash pan fried. Topped with two farm fresh eggs over easy $13.95

 Add sauce Hollandaise $14.95

**Monte Cristo Sandwich**

Ham, roasted turkey and Swiss cheese on sourdough. Dipped in egg batter and fried golden brown.

Served with a cup of soup $14.95

**Wedge and Steak Salad**

Cajun Flat Iron steak, Iceberg wedge, blue cheese crumbles, bacon, eggs and tomatoes. Choice of dressing $16.95

**Black & Blue Brunch Burger**

**\***8oz Angus Tri-blend Pat LaFrieda burger, prepared cajun style. Topped with Blue Moon Blue Cheese, crisp smoked bacon and battered onion rings. Served on a Brioche bun with green leaf lettuce and red sliced tomato Garnished with chips  $18.95