

FEATURED SPECIALS

December 6, 2025

Vegetable of the Day: Brussels Sprouts with Capicola and Hot Honey Drizzle

Daily Side: Jasmine Rice with a hint of Rosemary

Soup Du Jour: New England Clam Chowder or Ham, Green Beans and Potato Soup

Quiche Du Jour

Mushrooms, bell peppers, red onion, eggs & cream. Served with Bender fries & Artisan greens \$15.95

Crab Cake Benedict

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

Elf Fast-Break

Warm Chocolate Filled Croissant

served with your choice

Chocolate Martini \$11.00

Double Espresso \$6.00

Hot Chocolate with Whipped Cream \$3.75

Red & Green Pasta Du Jour

Sacchetti pasta tossed with Cajun style Key West Shrimp, fresh broccoli florets, carrots and lite cream. Parmesan cheese \$18.95

Breakfast Crunch Wrap

Grilled folded flour tortilla with crisp bacon, scrambled eggs, American cheese and Bender fries
Served with a cup of soup \$14.95

Corned Beef Hash & Eggs

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

Add sauce Hollandaise \$14.95

Eggnog French Toast

Sourdough bread, eggnog battered and grilled & topped with macerated strawberries and powdered sugar. Side of crisp bacon \$13.95

Boston Pear Chicken Salad

Grilled chicken on Bib lettuce, arugula topped with fresh pears, fetta, craisans, toasted walnuts.
Served with benders white balsamic vinaigrette. \$17.95

Holiday Burger

*8oz Angus Tri-blend Pat LaFrieda burger. Topped with Brie cheese & cranberry sauce.

Served on a Brioche bun. Garnished with sweet potato fries \$18.95