

FEATURED SPECIALS

November 1 , 2025

Vegetable of the Day: Seasonal Vegetable Blend

Daily Side: Broccoli Cheddar

Soup Du Jour: New England Clam Chowder or Chicken Pastina

Quiche Du Jour

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

Chefs Omelet

Farm fresh eggs, mushrooms, baby spinach, ham and swiss 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

Pasta Du Jour

Key West shrimp, roasted red peppers spinach and linguini tossed in a cajun cream sauce \$19.95

Chocolate Peanut Butter French Toast

Sourdough bread dipped in egg and grilled .Finished with chocolate peanut butter sauce and roasted pecans. \$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

Sourdough bread dipped in egg and grilled filled with ham, turkey, swiss cheese and dijon.
Served with a cup of soup \$14.95

Boston Shrimp Salad

Cold shrimp cocktail on bib lettuce topped with melted Brie cheese, craisins, Marconna Almonds and house made white balsamic vinaigrette. \$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