

MILLPOND GATHERINGS

BRUNCH

Served Sundays from 10:30am - 3:00pm

APPETIZERS

Ricotta Cheese Fritters strawberries, yogurt, caramel, raspberry sauce	16	New England Clam Chowder steamed little neck clams, chorizo	15
Candied Bacon black pepper, maple glazed bacon	19	Classic Ceasar Salad lemon anchovy dressing, herb croutons, crispy parmesan cheese	16
Naked Oysters* mignonette	½ DZ/ 19 1DZ/ 36	Burrata Cheese Salad blistered tomatoes, pea tendrils, toasted baguette	16
Jumbo Shrimp Cocktail (5) horseradish cocktail sauce	23	Chopped Salad green beans, avocado, red onions, cherry tomatoes, bacon, hard boiled egg, blue cheese dressing	15
Tuna Tartare* soy ginger, avocado, toast points	18	Add on any Salad: Chicken 6 Shrimp 10 Salmon 10	



MAINS

M.P Omelette mushrooms, onions, peppers, spinach, goat cheese, home fries	18	Eggs Benedict canadian bacon, poached eggs, hollandaise, home fries	16
Giant French Toast berries, whipped mascarpone, maple butter	17	Surf & Turf short rib hash, shrimp, poached egg, chipotle hollandaise	24
Chorizo Hash eggs any style, chipotle hollandaise	17	Steak & Eggs skirt steak, stuffed popover scramble, homemade steak sauce, home fries	29
Huevos Rancheros 3 eggs sunnyside up, tomato salsa, spinach, queso fresco, toast	18	Seared Salmon* shiitake mushrooms, pea tendrils, green beans, cherry tomatoes, soy tomato jam	28
Breakfast Platter waffle, scrambled eggs, sausage, bacon, roasted tomatoes	24	Avocado Toast smashed avocado, poached eggs, petite greens	16
Pancakes blue berries, banana, toasted almonds, mango, maple syrup	15	3B Ranch Dry Aged Burger aged cheddar, "LTO", brioch roll, steak aioli, fries	18
Belgian Waffle berries, banana, fresh whipped cream, candied pistachio, caramel anglaise	14	Add an egg any style \$3	



SIDES

Home Fries 5 | Thick Slab Candied Bacon 5 | Hipster Fries 10 | French Fries 8



KIDS

Stuffed Popover scrambled eggs, cheddar cheese, fries	10	Chicken Finger & Fries	11
Silver Dollar Pancakes seasonal berries	10	Penne Pasta butter & cheese or red sauce	10

Executive Chef: Pedro Avila

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

21% Gratuity will be added to Parties of Eight or More. No Separate Checks

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DRINKS & COCKTAILS

COCKTAILS

Brunch faves

Bloody Mary	12
vodka, lemon, olives, celery, classic preparation	
Rosemary Fig Mule	13
black infusions fig vodka, ginger beer, lime, rosemary	
Amalfi Coast	12
lemoncello, simple, prosecco	

Irish Coffee	13
house blend black coffee, slane Irish whiskey, demerara simple syrup, house whipped cream, cocoa powder	

Mimosa / Bottomless Mimosa	9/22
fresh OJ with sparkling brut	

Bellini	9
combiere peche with sparkling brut	

Hibiscus Margarita	13
Silver tequila, fresh lime, hibiscus cordial	

Old Fashioned	13
four roses bourbon, angostura bitters, demerara sugar, orange peel & luxardo cherry	

Summer Sangria	12
pinot grigio, vedrenne passionfruit liqueur, fresh lime juice, apples, strawberries, splash of club soda	

French 75	12
bombay gin, simple syrup, lemon, champagne	

Vesper Martini	12
gordon's gin, stateside vodka, lilet blanc	

DRAFT BEER

Guinness Stout	8
Blue Point Toasted Lager	8
Allagash White Ale	8
Stella Artois	8
Michelob Ultra	7
Goose Island IPA, 16 oz	8

COFFEE, TEA & JUICE

House Blend Coffee	3
Decaf or Regular	
House Cold Brew	5
Black or with house whipped cream and cocoa powder	
Espresso	3
Double Espresso	
Cappuccino	4
Macchiato	3
Assorted Hot Tea	
Freshly squeezed Juice	4
orange, grapefruit or pineapple	

WHITE WINE

Pinot Grigio, Kris Delle Venezie, Italy	11
13 Celsius, Sauvignon Blanc New Zealand	10
Chardonnay, Mer Soleil Monterey, California	12
Chardonnay, Sonoma Cutrer Sonoma, California	15
Albarino Reserva Garzon, Uruguay	12
Moscato, Centorri Italy	9

RED WINE

Pinot Noir, Cline Sonoma, California	12
Malbec, La Posta Argentina / Mendoza	12
Villa Antinori Red Tuscany, Italy	12
Pinot Noir, Cloudline Willamette Valley, Oregon	15
Cabernet Sauvignon, Joel Gott 815 Napa, CA	13
Cabernet Sauvignon, Decoy Hopland, CA	15