

THE RAGTRADER

LIQUOR & FOOD

BRUNCH

TOAST FOR THE TABLE 9

HOUSEMADE JAM/CLOTTED CREAM

YOUR CHOICE OF BREAD:

FRUIT & NUT
WHOLE WHEAT
COUNTRY WHITE

SMALL

BANANA BREAD ^V 6
SALTED MAPLE BUTTER

BRULEED GRAPEFRUIT ^{GF/DF/VG} 10
PICKLED GINGER/MINT

HOUSE-MADE RICOTTA ^V 15
HONEY COMB/FIGS/FRUIT & NUT BREAD

SUNFLOWER & CASHEW ^V 11
GRANOLA
GREEK YOGURT/BANANA/BLUEBERRIES/CRANBERRIES

SRIRACHA DEVILED EGGS ^{DF/V} 9
ARUGULA/CRISPY SHALLOTS

SALADS

ADD GRILLED CHICKEN +9
ADD PAN-SEARED SALMON +13
ADD HANGER STEAK +14

SPICY CAESAR 15
ROMAINE LETTUCE/HERB CROUTONS/PECORINO/
CHILI FLAKE/AVOCADO OIL CAESAR DRESSING

BABY KALE ^{GF/V} 14
PICKLED PLUM/GOAT CHEESE/
SMOKED CASHEW/SHALLOT VINAIGRETTE

FRISÉE & ARUGULA ^{DF} 15
BACON LARDONS/CROSTINI/POACHED EGG/
CHIVES/SHERRY VINAIGRETTE

BOTTOMLESS BRUNCH

ENJOY OUR 2 HOUR BOTTOMLESS BOOZY BRUNCH FOR \$30/PP

SERVED UNTIL 2PM

*A LA CARTE AVAILABLE AFTER 2PM

**WITH PURCHASE OF FOOD

BUILD YOUR OWN MIMOSA

ORANGE
WHITE PEACH
BLACKBERRY

BOTTOMLESS BEERS

NARRAGANSETT
MODELO SPECIAL

BRUNCH

SUB/ADD EGG WHITES +2

FRENCH TOAST ^V 16
MAPLE APPLES/MASCARPONE

RICOTTA PANCAKES ^V 17
BANANA/BLUEBERRIES/SALTED MAPLE BUTTER

EGGS BENEDICT* 17
SMOKED SALMON/SPINACH/POACHED EGGS/
YUZU HOLLANDAISE

AVOCADO TOAST ^{VG/DF} 14
CHERRY TOMATO/RADISH/TOGARASHI/CILANTRO
ADD POACHED EGG +3

BLACK RICE BOWL ^{VG/DF} 16
CHARRED KALE/CAULIFLOWER/POACHED EGGS/
PICKLED CHILIS/HERB OIL

ENGLISH BREAKFAST 22
TWO EGGS ANY STYLE/BACON/BREAKFAST SAUSAGE/
HERB ROASTED TOMATOES/BUTTON MUSHROOMS/
POTATO HASH/TOAST

SIDES

BACON 6

BREAKFAST SAUSAGE 6

2 EGGS ANY STYLE 5

POTATO HASH 6

FRIES & DIPS ^{GF/V} 11

SWEET POTATO FRIES ^{GF/DF/V} 12
HONEY MUSTARD

BUILD YOUR OWN OMELETTE

17
EGG WHITES +2
ADDITIONAL INGREDIENTS +1

PLEASE SELECT ANY 3 INGREDIENTS

VEGGIES:

SPINACH, TOMATO, MUSHROOM OR ONION

MEATS:

BACON, SAUSAGE OR CHORIZO

CHEESES:

CHEDDAR, GOAT OR GRUYERE

SANDWICHES & BURGERS

FRIED CHICKEN & WAFFLES 17
SHREDDED LETTUCE/PICKLES/
BUTTERMILK DRESSING

GRILLED CHEESE ^V 16
CREAMED LEEKS/GRUYÈRE/PICKLED JALAPEÑO/
ARUGULA SALAD/SMOKED TOMATO & PIQUILLO DIP
ADD BACON +3

B.L.A.T. 16
BACON/BUTTER LETTUCE/AVOCADO AIOLI/
HEIRLOOM TOMATO/SOURDOUGH/HOUSE CHIPS

CHEESEBURGER 21
CERTIFIED ANGUS BEEF/BRIOCHE BUN/CHEDDAR/
LETTUCE/ONION/SECRET SAUCE/FRIES

VEGAN BURGER ^{VG} 20
BEYOND MEAT/VEGAN CHEDDAR CHEESE/
SHREDDED LETTUCE/ONION/PRETZEL BUN/
VEGAN SECRET SAUCE/HOUSE SALAD

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MENU BY EXECUTIVE CHEF JUSTIN OTTERVANGER, CHEF DE CUISINE DANIEL SOKOLOV & THE RAGTRADER CULINARY TEAM

FOR YOUR CONVENIENCE, 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX PEOPLE OR MORE