



BRUNCH COCKTAILS

Momma Mary \$14 Tito's vodka, house bloody mix, poached shrimp, pickled veggies, olives, lemon, lime	Mimosa \$9/28 Classic with orange juice & champagne
Bloody Buffalo \$13 Tito's vodka, house bloody mix, Old Bay rim, blue cheese stuffed olives, pepperoncini	Bellini \$10/30 Sweet white peach puree & champagne
Bloody Maria \$12 House bloody mix, Tres Agaves tequila, salt rim, olives, lemon, lime	Specialty Mimosa \$10/30 Seasonal rotating flavors & champagne
Bloody Mary \$12 House bloody mix, vodka, celery, olives, lemon, lime	Beermosa \$8 Allagash Belgian White beer & orange juice

BREAKFAST

All plates come with a choice of side: honey home fries OR side salad.

Narrow's Breakfast* \$16 Two eggs, Applewood smoked bacon OR maple herb sausage, housemade biscuit	Braised Pork Omelette* \$17 Slow cooked pork shoulder, garlic broccolini, roasted red peppers, aged farmhouse cheddar, long hot pepper
Jersey Benedict \$18 Taylor pork roll, farmhouse cheddar, tomato jam, poached egg and hollandaise sauce on a toasted English muffin	Seasonal Veggie Omelette* \$17 Roasted wild mushrooms, spinach, braised leeks, butternut squash, Boursin cheese
Southern Fried Benedict \$18 Housemade biscuit, poached eggs, smoked gouda gravy, spicy fried chicken	Shrimp & Grits* \$16 Smokey blue cheese grits, red wine demi-glace, tomato jam, fried shrimp, pickled Fresnos (add two eggs +\$5)
Biscuits and Gravy \$15 Housemade Buttermilk Biscuits with sausage gravy (add egg \$3)	The Narrows Breakfast Sandwich* \$14 Taylor pork roll, over easy egg, aged farmhouse cheddar, avocado, Sriracha hollandaise
Steak & Eggs* \$26 Grilled NY Strip steak, two eggs, black garlic romesco	

GRIDDLE

Challah French Toast Brioche, maple syrup, powdered sugar, seasonal berries \$14	Chicken & Waffles Crispy fried chicken, buttermilk waffles, spicy sweet drizzle \$18
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EXTRAS

Applewood Smoked Bacon* \$6	Buttermilk Biscuits \$6	Honey Home Fries* \$6
Maple Herb Sausage* \$6	Side Two Eggs* \$6	Side Salad* \$6

DRINKS

Fountain Soda \$3.50 Pepsi, Diet Pepsi, Sprite, Root Beer, Ginger Ale (one free refill)	Coffee/Decaf \$3 Hot Tea \$3 Black, Black Ginger, Green, Chamomile, Rooibos	Milk/Chocolate Milk \$3 Juice \$4 Orange, cranberry, pineapple, grapefruit, tomato	Housemade Lemonade \$4 Unsweetened Iced Tea \$4 Shirley Temple \$4 Arnold Palmer \$4
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**Gluten-free, or can be prepared gluten-free upon request.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SOUP & SALAD

Add grilled chicken \$8, shrimp \$9, salmon, tuna, or steak \$12.

Caesar Salad*

Anchovies, shaved pecorino, focaccia croutons, romaine, classic creamy dressing

\$13

Poached Pear & Winter Greens*

Butternut squash, cucumber, pistachio, shaved marinated brussel sprouts, smoky blue cheese, and a raspberry port wine vinaigrette

\$15

Beet Salad

Spring greens, roasted beets, fried goat cheese, walnuts, citrus vinaigrette

\$13

Soup du Jour \$8 cup/\$12 bowl

PLATES

Chef's Choice Oysters*

House cocktail sauce, wasabi crema, mignonette

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House Bread

Gruyere, pecorino romano, whipped garlic butter

\$8

Potato and Cheese Pierogis With Braised Pork

Grilled Broccolini, roasted garlic puree, charred long hot pepper, pecorino and red pepper jam

\$16

P.E.I Mussels*

1lb. mussels in lemongrass-coconut curry w/ grilled curry-buttered naan bread

\$20

Fried Chicken Platter

Buttermilk fried light & dark pieces, smoked gouda & cheddar mac 'n' cheese, buttermilk biscuit, Fresno hot sauce

\$25

Fish & Chips

Beer battered wild caught Cod, remoulade, garlic pecorino herb fries

\$24

BURGERS & SANDWICHES

All 8oz beef burgers and sandwiches come with your choice of house made chips, side salad, or house pecorino herb fries

Lunch burger available Wed-Fri.

Mushroom Truffle Burger*

8oz Beef patty w/black truffle aioli, gruyere, roasted wild mushrooms, on a toasted sesame bun

\$21

Narrow's Burger*

8oz Beef patty w/applewood bacon, cheddar, lettuce, tomato jam, on a toasted sesame bun

\$20

Bison Burger*

Charred scallion chimichurri, Boursin cheese, frizzled onions, on a seeded brioche bun

\$25

Meatball Grinder

Chopped burrata stuffed meatballs, melted provolone cheese, sauteed peppers and onions, San Marzano gravy, on a brioche long roll

\$17

Crispy Cod Sandwich

Beer battered cod creamy garlic remoulade, pimento slaw, and romaine lettuce, served on a seeded brioche bun

\$18

Grilled Chicken ABLT*

Chicken breast, avocado, Applewood bacon, lettuce, tomato, chipotle aioli, on a sesame bun

\$16

Fried Chicken Sandwich

Buttermilk fried chicken, Fresno hot sauce, blue cheese dressing, pickles, on a sesame bun

\$17

EXTRAS

Roasted Fingerling Sweet Potatoes w/a Maple Bourbon Butter* \$8

Seasonal Vegetable Medley* \$11

Mac 'n' Cheese \$7

Pork Belly Rice w/Plum Slaw* \$8

Garlic Pecorino Herb Fries* \$7

House Side Salad/Caesar* \$7

DRINKS

Fountain Soda \$3.50

Pepsi, Diet Pepsi, Sprite,

Root Beer, Ginger Ale

(one free refill)

Coffee/Decaf \$3

Hot Tea \$3

Black, Black Ginger, Green,

Chamomile, Rooibos

Milk/Chocolate Milk \$3

Juice \$4

Orange, cranberry, pineapple,

grapefruit, tomato

Housemade Lemonade \$4

Unsweetened Iced Tea \$4

Shirley Temple \$4

Arnold Palmer \$4

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