



deadhorse hill weekend brunch

- raw bar
- mix & match half dozen oysters* 22
- with lemon, cocktail sauce & mignonette
- spinney creek (elliott, me)
- glidden point (damariscotta, me)

\$25 per person prix fixe

participation of the entire table required
choose one from each section

butter, grains & greens

- yogurt bowl | crunchy'nola, jam 8
- cherry caesar salad | gem lettuce, torn croutons, locatelli 14
- cinnamon bun 3
- cherry danish 4
- sticky bun 4.5
- chocolate croissant 4
- kougin-amann 4

plates

- pancakes | summer berries, creme fraiche, maple 13 +3 add maple ice cream
- brioche french toast | blueberry sauce, powdered sugar, maple 13
- +4 japanese breakfast | bluefin tuna toro, kimchi, pickles, rice* 22
- fried chix thighs & waffles | honey & hot sauce 16
- shakshuka | cherry tomato marinara, two eggs, toast* 14
- egg sandwich | sausage, avocado, hots, cheese, english muffin* 11
- everything bagel sandwich | arctic char cream cheese, green tomato, mixed greens 11
- soft scramble | bacon, duck fat taters, toast 14
- omelette | pastrami & swiss, local greens, mustard 14
- +2 deadhorse benedict | house cured ham, poached eggs, hollandaise, english muffin* 18
- deadhorse burger w/taters | grass fed beef, cheddar, spicy mayo, cukes, onion 16 +2 add an egg

also

- bacon 6
- sausage 6
- duck fat taters 6
- toast 3.5

baller brunch steak & eggs

huge dry-aged prime rib-eye*

soft scrambled eggs, taters & a loaf of bread

110

please inform your server if a person in your party has a food allergy
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.