



deadhorse hill weekend brunch

raw bar

mix & match half dozen oysters* 22
with lemon, cocktail sauce & mignonette

warren cove (plymouth, ma)

glidden point (damariscotta, me)

chef robin's home made bagels

everything\caraway\salt & pepper

cream cheese
or whipped butter 6

scallion cream cheese 8

strawberry cream cheese 8

salmon spread 11

bacon, egg & cheese 12

house pastrami & swiss 14

\$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 13

sticky bun 4.5

chocolate croissant 4

kougin-amann 4

plates

pancakes | plums & maple 13 +3 add maple ice cream

brioche french toast | roasted apples, powdered sugar, maple 13

+2 japanese breakfast | salmon, kimchi, pickles, rice* 18

fried chix thighs & waffles | honey & hot sauce 16

shakshuka | heirloom tomato marinara, two eggs, toast* 14

egg sandwich | sausage, avocado, hots, cheese, english muffin* 11

soft scramble | bacon, duck fat taters, toast 14

omelette | chorizo, swiss, local greens, mustard 14

+2 deadhorse benedict | house pastrami, 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