

Appetizers

COLOSSAL SHRIMP COCKTAIL

Housemade horseradish cocktail sauce, fresh lemon.
4 each

CRISPY BRUSSEL SPROUTS

Smoked maple drizzle, toasted sunflower crunch, everything spice. 14

CRISPY CALAMARI

Tajin seasoning, sweet banana peppers, mango-chilli dipping sauces. 20

BEEF BURNT END SAUSAGE

Corn pudding, potato cake, crispy beets, spiced carrot. 16

Soups & Signature Salads

CHEF'S SOUP OF THE DAY

Cup 4 / Bowl 6

CAESAR SALAD

Romaine, roasted tomato, garlic croutons, parmesan, creamy Caesar dressing. 14

CLASSIC FRENCH ONION SOUP

Housemade beef broth, three onion blend, pumpernickel crouton, blended Swiss cheeses. 10

GREENS (V, VG, GF)

Local mixed greens, radish, baby carrots, cucumber. 8/12

AUTUMN SALAD (V, VG, GF)

Chipotle-cinnamon chicken breast, greens, sweet cranberry, green apple, shaved butternut squash, crumbled candied pecans, cider vinaigrette. 24

STEAK SALAD (V, VG, GFA)

Strip steak, feta, romaine lettuce, roasted tomatoes, frizzled onions, balsamic dressing. 28

ADD TO ANY SALAD:

Tuna Salad 6 | Chicken Salad 6 | Grilled or Crispy Chicken 6 | Strip Steak 14 | Catch of the Day 12

The Egg Ensembles

NOT-SO-CLASSIC BENEDICT

Two poached eggs toasted English muffin, breakfast sausage patty, wilted spinach, hollandaise, hashbrowns. 18

STEAK & EGGS

6 oz. sirloin, garlic spinach, scrambled eggs, hashbrowns. 28

AVOCADO TOAST BENEDICT (V)

Two poached eggs, mashed avocado, wilted spinach, English muffin, hollandaise, hashbrowns. 16

THE BIG BREAKFAST

Two fried eggs, sausage, bacon, pancakes, hashbrowns. 18

Sides

**SEASONAL FRUIT 5 ♦ ONE EGG ALA CARTE 1 ♦ BACON or SAUSAGE 5
HOME FRIES 5 ♦ LOADED HOME FRIES 7 ♦ XL ENGLISH MUFFIN 3**

V = Vegetarian VG = Vegan GF = Gluten Free GFA = Gluten Free Available

Please notify your server of any allergies or dietary concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Immense Omelets

Served with home fries. 18

THE PANEER (V, GF)

Paneer cheese, spiced potato, spinach, tomato, scallion, tikka masala drizzle.

THE GARDEN (V, GF)

Spinach, mushrooms, onions, peppers, tomato, mozzarella.

THE SPANIARD (GF)

Ground chorizo, pico de gallo, cilantro, pepper jack cheese, lime crema.

MONTY'S

Ham, bacon, sausage, peppers, onions, cheddar, siracha ketchup drizzle.

Egg whites available upon request

Sweet & Savory

Served with bacon and sausage.

BELGIUM WAFFLES

- ♦ Traditional with berries & whipped cream. 16
- ♦ Hot honey crispy chicken with bacon jam. 18
- ♦ Belgium Waffle of the Day. 18

PANCAKES

- ♦ Traditional with berries & whipped cream. 16
- ♦ Pancakes of the Day. 18

CHALLAH FRENCH TOAST

- ♦ Traditional with berries & whipped cream. 16
- ♦ French Toast of the Day. 18

Pub Fare

POKE BOWL

Sushi rice, edamame, shaved cabbage, pineapple, cucumber, scallion, cilantro, avocado, sriracha mayo. 16
*Add ponzu tuna 12 | teriyaki chicken 6
Japanese-marinated steak 14*

QUESADILLA

Caramelized peppers & onions, cheddar jack cheese, salsa and sour cream. 12
*Add crispy or grilled chicken 6 | pulled pork 8
lobster 14*

FISH & CHIPS

House-made beer battered Atlantic cod with fries, served with malt vinegar and tartar sauce. 18

PHILLY CHEESESTEAK

Shaved ribeye, caramelized onions, mushrooms, cheese sauce. 20

TRADITIONAL BURGER

Lettuce, tomato, red onion. 18
Add cheese 1 | bacon 1.50 | fried egg 1.50

BURGER OF THE DAY

Chef's daily creation. 20

BAKED MACARONI & CHEESE

Creamy three cheese blend, baked cracker crumb topping. 10
*Add pulled pork 8 | grilled or buffalo chicken 6
lobster 14 | hand-cut vegetables 6*

SPAGHETTI SQUASH

Mediterranean zaatar scented spaghetti squash, tomato, chickpeas, grilled zucchini, feta, fresh mint-parsley, hot honey tahini drizzle. 18
*Add grilled lemon chicken 6
grilled herbed shrimp 4 each*