

# **Appetizers**

#### COLOSSAL SHRIMP COCKTAIL

Housemade horseradish cocktail sauce, fresh lemon 4.50 each

#### FOCACCIA & ARTICHOKE DIP

Garlic-butter grilled focaccia, smoked gouda cream sauce

14

### **CRISPY CALAMARI**

Tajin seasoning, sweet banana peppers, mango-chili dipping sauces 20

#### **CRISPY SWEET RED CHILI CAULIFLOWER**

Crispy garlic, cusabi sauce

# Soups & Signature Salads

# **CHEF'S SOUP OF THE DAY**

Cup **6** / Bowl **8** 

#### **CAESAR SALAD**

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

16

# **CLASSIC FRENCH ONION SOUP**

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

# FIELD GREENS SALAD (V, VG, GF)

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

# FALL SALAD (GF)

Sweet lettuce and mustard greens, cranberry, green apple, shaved butternut squash, crumbled candied pecans, fig-balsamic vinaigrette

# ADD TO ANY SALAD:

Tuna Salad 6 | Chicken Salad 6 | Grilled or Crispy Chicken 6 | \*8oz Strip Steak 14 | \*Grilled Salmon 10

# Breakfast Ensembles

#### \*STEAK & EGGS

Served with hash brown potatoes Two eggs up, 8oz grilled steak, wilted spinach, spicy cherry pepper chimichurri 26

# **SWEET POTATO RAVIOLI &** SHORT RIB BOLOGNESE

Two eggs sunny-side up, sweet potato ravioli, short rib bolognese

22

# Sides

Seasonal Fruit 6 | One Egg a La Carte 2.50 | Bacon or Sausage 5 Home Fries 5 | Loaded Home Fries 12 | XL English Muffin 3

GFA = Gluten Free Available V = VegetarianVG = VeganGF = Gluten Free



# Immense Omelets

Served with home fries *Egg whites available upon request* 

# ATHENIAN (V, GF)

Tomato, onions, spinach, imported feta cheese
18

# **LOADED POTATO (GF)**

Home fry potatoes, cheddar, bacon, scallion, sour cream drizzle

20

# THE CAPRESE (V, GF)

Tomato, mozzarella, basil, balsamic drizzle
18

#### **MONTY'S**

Bacon, sausage, peppers, onions, cheddar, siracha ketchup drizzle

20

# Sweet & Savory

# **BELGIAN WAFFLES**

Served with bacon and sausage
• Traditional with berries &
whipped cream 16
• Belgian Waffle of the Day 18

# **PANCAKES**

\*Traditional with berries & whipped cream 16

\*Pancakes of the Day 18

# **CHALLAH FRENCH TOAST**

Served with bacon and sausage
• 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

1.

Add buffalo chicken **6** Shaved ribeye **14** 

# \*TRADITIONAL BURGER

Lettuce, tomato, red onion 18
Add any cheese 1
Bacon 2
Fried egg 2.50

# **FISH & CHIPS**

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

22

### \*BURGER OF THE DAY

Chef's daily creation **22** 

# BAKED MACARONI & CHEESE

Creamy three cheese blend, baked cracker crumb topping

10

Add grilled, BBQ or buffalo chicken **6** Bacon cheeseburger (ground beef, bacon, pickles, tomato, red onion) **8**