

CHILLED SHRIMP & OYSTERS

½ Dozen Oysters*

Seasonal Varieties, Mignonettes, Citrus 19.5

Shrimp Cocktail

Oishi Shrimp, Spiced Cocktail Sauce 14

SALADS

14

Caesar

Romaine Hearts, Parmesan Reggiano, Herbed Croutons & Classic Caesar Dressing

Fried Spinach

Red Onion, Cauliflower, Broccoli & Chile-Lime Vinaigrette

Little Gem

Gem Lettuce, Cucumber, Radish, Tomato, Ricotta Salata, Red Wine Vinaigrette

Bibb

Lettuce, Herbs, Radicchio, Candied Walnuts, Blue Cheese, Creamy Balsamic Vinaigrette

SALADS

16

Lollipop Kale

Yellow Baby Beets, Toasted Hazelnuts, Goat Cheese Citrus Vinaigrette

Mache

Roasted Chicken, Avocado, Snap Peas, Frisée, Celery Lemon, Extra Virgin Olive Oil

Steakhouse*

USDA Prime Hanger, Red Onion, Mango, Heirloom Tomato, Basil, Romaine, Champagne Vinaigrette

BRUNCH

Steakhouse Scramble*

House-Made Sausage, Filet Mignon, Bell Peppers Pee Wee Potatoes, Red Onions, Cherry Tomatoes Burrata Cheese 17

Smoked Salmon*

Smoked Wild Salmon, Cream Cheese, Sliced Tomatoes, Dill, Capers, Red Onion, Toasted Bagel 18

Eggs Any Style*

Two Eggs, Bacon, House-Made Sausage, Home Potatoes & Toast 15

Eggs Benedict*

Poached Eggs, Canadian Bacon, Spinach, Hollandaise Sauce, English Muffin 16

Short Rib Hash*

Prime Short Rib, Yukon Gold Potatoes, Bell Peppers Shallots, Herbs, Two Poached Eggs & Smoked Paprika Hollandaise Sauce 17

Steak Frites*

Eye of Ribeye, Roasted Tomato, Shoestring Potatoes Béarnaise 26 **Fried Egg on Request*

Smoked Salmon Benedict*

Poached Eggs, Smoked Wild Salmon, Crème Fraîche Red Onion, Sautéed Greens, Hollandaise Sauce Potato Pancake 20

Quiche

Spinach & Goat Cheese Quiche, Served with an Organic Green Salad 14

NY Egg Sandwich*

Two Fried Eggs, American Cheese, Smoked Bacon on a Kaiser Roll, Organic Green Salad 10

French Toast

Brioche Bread, Cinnamon Crunch, Whipped Cream & Maple Syrup 14

Blueberry Buttermilk Pancakes

Whipped Butter & Blueberry Syrup 15

Waffle

Belgian Style, House-Made Whipped Cream Seasonal Berries & Orange Zest Maple Syrup 14

SIGNATURE BURGER & FRIES

19

Butcher Blend Burger*

Butcher Grind of Chuck, Short Rib, Brisket, Bibb Lettuce Heirloom Tomato, Red Onion, Aioli, Kennebec Fries *Sharp Cheddar Available Upon Request*

Kennebec Fries 8

SANDWICHES

18

Drunken Goat

Red Wine-Marinaded Goat Cheese, Brie, Cranberry Chutney, Green Apple, Petite Greens on Walnut Bread & Apple Fennel Salad

Roasted Chicken

Caramelized Onion, Mozzarella, Herb Aioli, Arugula Ciabatta

Short Rib Grilled Cheese

Braised Short Rib, Gruyere, Grana Parmesan, White Cheddar, Béchamel

Ribeye Steak*

Bloomsdale Spinach, Béarnaise Aioli, Garlic

SMALL PLATES & SIDES

Portobello Fries

Herb Aioli 12

½-Inch Thick Grilled Bacon

House Made BBQ Sauce 12

Burrata

Burnt Citrus, Grilled Focaccia 14

Avocado Toast

Sourdough, Shishito Peppers 12

Crab Cake

Maryland Lump Crab, Lime 14

Tomato & Watermelon Salad

Cucumber & Red Onion 10

Home Potatoes

Sautéed with Onions, Peppers & Parsley 7

Potato Pancakes

Crème Fraîche & Applesauce 8

Bacon

Four Slices of Apple-Smoked Bacon 7

Sausage

House-Made Breakfast Sausage 7

Toast

Served with Whipped Butter & Preserves 4

BRUNCH COCKTAILS

 A WONDERFUL WAY TO BRUNCH 

Bottomless Handcrafted Bloody Mary 23

Echo & Rig Mimosa 20

California Brut Sparkling with Choice of Juice
Orange, White Cranberry, Grapefruit, Pineapple