

CHILLED SHRIMP & OYSTERS

½ Dozen Oysters*

Seasonal Varieties, Mignonettes, Citrus 19

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 16

Smoked Salmon

Smoked Wild Salmon, Cream Cheese, Sliced Tomatoes, Dill, Capers, Red Onion, Toasted Bagel 17

Eggs Any Style*

Two Eggs, Bacon, House-Made Sausage, Home Potatoes & Toast 14

Eggs Benedict*

Poached Eggs, Canadian Bacon, Spinach & Hollandaise Sauce, English Muffin 15

Short Rib Hash*

Prime Short Rib, Yukon Gold Potatoes, Bell Peppers, Shallots, Herbs, Two Poached Eggs & Smoked Paprika Hollandaise Sauce 16

Steak Frites*

Eye of Ribeye, Roasted Tomato, Shoestring Potatoes and Béarnaise 25
Fried Egg on Request

Smoked Salmon Benedict*

Poached Eggs, Smoked Wild Salmon, Crème Fraîche, Red Onion, Sautéed Greens & Hollandaise Sauce, Potato Pancake 19

NY Egg Sandwich*

Two Fried Eggs, American Cheese, Smoked Bacon on a Brioche Bun, Served with an Organic Green Salad 12

French Toast

Brioche Bread, Cinnamon Crunch, Whipped Butter & Maple Syrup 13

Blueberry Buttermilk Pancakes

Whipped Butter & House-Made Blueberry Syrup 14

Waffle

Belgian Style, House-Made Whipped Cream, Seasonal Berries & Orange Zest Maple Syrup 13

Quiche

Spinach & Goat Cheese Quiche, Served with an Organic Green Salad 13

SIGNATURE BURGER

17

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

16

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 13

½-Inch Thick Grilled Bacon

House Made BBQ Sauce 11

Avocado Toast

Sourdough, Shishito Peppers 10

Crab Cake

Maryland Lump Crab, Lime 13

Tomato & Watermelon Salad

Cucumber & Red Onion 9

Toast

Served with Whipped Butter & Preserves 3

Home Potatoes

Sautéed with Onions, Peppers & Parsley 6

Potato Pancakes

Crème Fraîche & Applesauce 7

Bacon

Four Slices of Apple-Smoked Bacon 6

Sausage

House-Made Breakfast Sausage 6

BRUNCH COCKTAILS

 A WONDERFUL WAY TO BRUNCH 

Bottomless Handcrafted Bloody Mary 21

Echo & Rig Mimosa 19

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

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Not all ingredients are listed on the menu. Please alert your server of any food borne allergies.*