

# SATURDAY

# Brunch

# MENU

## ORANGE SAFFRON BELGIAN WAFFLE 18

Served with over easy eggs and bacon

## PANCAKES 16

Stack of pancakes with strawberries, eggs over easy and bacon

## STUFFED FRENCH TOAST 16

Stuffed French toast with house made strawberry jam and fresh fruit

## EGGS BENEDICT 25

House made English Muffins, Canadian bacon, poached eggs, fresh fruit, and Crab Hollandaise sauce.

## CHEESE BOARD 18

Local cheese, cashews, pepper soppressata, pepperoncini, and grilled crostini.

## FRIED CLAM STRIPS 20

Basket of fried clam strips, lemons, and cocktail sauce.

## CHILLED OYSTERS 20

Six Dodge Cove oysters on the half shell finished with mignonette sauce.

## COCKTAILS

### BLOODY MARY

House made bloody mary mix with Tito's

### SANGRIA MIMOSA

Prosecco, triple sec, orange juice, simple syrup, and fresh fruit

### COCONUT PINEAPPLE LIME MOJITO

Muddled lime, pineapple, and mint, Rum Haven coconut rum, simple syrup, splash soda water

### ROSE' FIZZ

Boundry Breaks dry rose, lemon juice, pomegranate puree and raspberry Bubly