



BRUNCH

Served Sundays from 10:30 am to 3 pm

APPETIZERS

RAW BAR SAMPLER	35	NEW ENGLAND CLAM CHOWDER	15
1/2 lobster, 2 shrimp, 2 oysters, 2 clams tuna tartare, salmon tartare		steamed little neck clams, bacon	
JUMBO SHRIMP COCKTAIL (5)	23	CAESAR SALAD	14
horseradish cocktail sauce		parmesan, croutons, lemon anchovy dressing	
NAKED OYSTERS*	1/2dz 19 1dz 36	BURRATA CHEESE SALAD	16
mignonette		heirloom tomatoes, asparagus, basil, balsamic	
TUNA TARTARE*	18		
pickled ginger, guacamole, cucumber ciabatta		Add: Chicken 6 Shrimp 10 Salmon 10	

MAINS

MP OMELETTE	16	STEAK & EGGS	26
mushrooms, onions, peppers, spinach, goat cheese, home fries		skirt steak, stuffed popover scramble, homemade steak sauce, home fries	
EGGS FLORENTINE	14	SURF & TURF	23
sauteed spinach, english muffin, poached eggs, hollandaise, home fries		short rib hash, shrimp, poached egg, chipotle hollandaise	
BREAKFAST PLATTER	22	SEARED SALMON	26
waffle, scrambled eggs, bacon, roasted tomatoes		vegetables, citrus butter	
GIANT FRENCH TOAST	17	BACON HASH	17
berries, whipped mascarpone, maple butter		eggs any style, chipotle hollandaise	
PANCAKES	15	DRY AGED HOUSE BURGER	17
blue berries, toasted almonds, mango, banana, maple syrup		aged cheddar, LTO, garlic aioli, brioche, fries	
		ADD EGG ANY STYLE \$3	

SIDES

HOME FRIES 5 | HIPSTER FRIES 10 | FRENCH FRIES 8

KIDS

All kids meals come with Ice Cream!

STUFFED POPOVERS	9	CHICKEN FINGERS & FRIES	9
scrambled eggs, cheddar cheese, fries		scrambled eggs, cheddar cheese, fries	
SILVER DOLLAR PANCAKES	9	PENNE PASTA	9
fresh berries		butter & cheese or red sauce	

(GF) GLUTEN FREE | *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
21% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE. NO SEPARATE CHECKS