

SWEET

DONUT PLATTER / assorted house made & magical 9

CAPTAIN CRUNCH FRENCH TOAST / tart cherry compote - bourbon maple - tahitian vanilla whipped cream 13

SAVORY

AVOCADO TOAST / heirloom radish - pickled onion - sunny side up egg 14

SEASONAL OYSTERS* / mignonette - cocktail sauce - lemon *half dozen 18 / dozen 36*

BABY GEM LETTUCE CAESAR / herb croutons - parmigiano reggiano 12

TUNA TARTARE* / hass avocado - soy honey emulsion - taro chips 19

SHRIMP COCKTAIL / cocktail sauce - lemon 19

LOBSTER WEDGE / avocado - heirloom tomato - smoked bacon - point Reyes blue cheese 19

BRUNCH ENTRÉES

SHORT RIB HASH / piquillo pepper - asparagus - confit potatoes - poached egg horseradish bernaise 16

SMOKED SALMON BENEDICT* / dill - boursin cheese - brown butter hollandaise 16

LOBSTER SHAKSHUKA EGGS* / maine lobster - baked eggs - grilled kale - sourdough baguette 15

STK & EGGS* / filet medallions - crushed fingerling potatoes - eggs your way 32

BIG LIL' BRG* / dry aged prime burger - aged white cheddar - lettuce - tomato - onion - special sauce 17

KING CRAB ROLL / celery - heirloom radish - salt & vinegar peewee potatoes 18

STK FRITES 8oz / linz heritage prime flat iron - chimichurri - kennebec fries 38

SIDES

SMOKED BACON 5 / **CHICKEN APPLE SAUSAGE 5**

CRUSHED FINGERLING POTATOES 5 / **KENNEBEC FRIES 7**

Executive Chef: David Burke

**Consumption of raw or undercooked foods of animal origin - such as beef - eggs - fish - lamb - pork - poultry - or shellfish - may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at a higher risk and should consult their physician or public health official for further information.*