

BRUNCH

SUNDAYS 9AM-2PM

FRESH FRUIT PLATE \$9

CRAB CAKES BENEDICT WITH ASPARAGUS \$18

BLT WITH FRIED EGG SERVED ON HOMEMADE BRIOCHE \$13

HAM AND CHEDDAR OMELET WITH ARTICHOKE PUREE \$14

CARROT CAKE FRENCH TOAST WITH MAPLE CREAM CHEESE \$13

STEAK AND EGGS – GRILLED 6OZ HANGAR STEAK WITH YOUR CHOICE OF EGGS \$18

CHICKEN AND WAFFLES – SOUTHERN FRIED ON A BUTTERMILK WAFFLE w/ CHIPOTLE MAPLE SYRUP \$17

TRADITIONAL BREAKFAST – 2 EGGS COOKED ANY STYLE, BACON & ROASTED FINGERLING POTATO \$15

CHILAQUILLES –CRISPY TORTILLA CHIPS WITH CHORIZO, SALSA, CHEESE & EGGS COOKED YOUR STYLE \$14

THE BURGER – 10OZ BURGER w/ CHEDDAR CHEESE & CARAMELIZED ONIONS, SERVED ON BRIOCHE BUN \$15

BBQ PULLED CHICKEN SANDWICH – MELTED CHEDDAR CHEESE & BACON ON A BRIOCHE BUN \$14

GOAT CHEESE SPINACH SALAD w/ STRAWBERRIES, CANDIED WALNUTS, & ORANGE BALSAMIC VINAIGRETTE \$13

ROASTED BEET SALAD WITH ARUGULA, FETA, HAZELNUTS, AND CRÈME FRAICHE \$13

ROASTED VEGETABLE FRITTATA \$13

FRENCH TOAST CASSEROLE \$12

SHRIMP AND GRITS \$15

WE UTILIZE LOCAL FARMS & ORGANIC INGREDIENTS AS OFTEN AS POSSIBLE TO PROVIDE YOU WITH THE FRESHEST FOOD AVAILABLE



52 BEACH ROAD VINEYARD HAVEN
508.693.3332

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY BE HAZARDOUS TO YOUR HEALTH.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

EXECUTIVE CHEF: NICK WILSON