

BRUNCH SPECIALS

fresh made soups

cup 4 bowl 6

Chicken Vegetable

With or without matzoh balls

Crab-Corn Chowder 6/8

VEGAN GF **Thai Coconut Mushroom**

VEGAN GF **Roasted Apple-Butternut Squash**

v GF **Chilled Cucumber Yogurt**
fresh dill

brunch and lunch

✦ Breakfast Served Until 3PM

✦ **Blackened Crab Cakes Benedict 16**

Crab cakes topped with poached eggs and Hollandaise with home fries

✦ **Pumpkin and Ricotta Blintzes with Brown Butter Local Apples 14**

✦ **Cheese Steak Frittata 14**

Sautéed filet mignon tips, onions and peppers with mozzarella cheese

Roasted Mission Fig Salad 14

Goat Cheese, cucumbers, radishes, cherry tomatoes, and mixed greens and lemon Vinaigrette

Sausage, Peppers and Onions Sandwich 14

with mozzarella cheese and fresh cut fries

Sesame-Ginger Salmon Burger 14

Roasted jalapeno-Lime aioli and sweet potato chips

beverage specials

Necromangocon 10

16.9oz - Mango & Black Pepper Mead

Two Roads Espresso Coffee Stout 4

oatmeal stout cold brewed with Ethiopian and Sumatra coffees