

cocktail~

the lone ranger

casamigos tequila, cava rose (sparkling rose brut from spain) lemon juice on the rocks in a tall glass with a twist of lemon 18

draft beer ~

back east brewing “lil scoop”

an American style IPA brewed with citra hops. juicy with citrus notes... basically a lighter version of their “ice-cream man”

10/glass 5.6 % abv

space cat “bees knees” honey blonde ale

a beautiful golden yellow brewed with real honey...the uplifting & balancing notes of Hallertau Blanc & Palisade hops makes for excellent springtime sipper.

10/glass 5.3% abv

canned beer ~

devil’s purse brewing co.

handline kölsch 16oz. can

profile of lemon, pears, sour dough, caramel, and spices, finishes with sweet malt, a touch of bitter hops.

12/can 5.0 % abv

shock top

belgian white ale 16oz can

european style wheat beer brewed with coriander and citrus fruit peels 12/can 5.2% abv

wifi-unifi guest

pw-1020guest

Every Sunday... all day and night

full bottles of wine & champagne on our wine list are ½ price!

wines~

below wines reflect Sunday’s ½ price by the bottle

pink

Domaine Girault Sancerre **Rose**

Loire Valley, France

a superb fruity and dry blush from a reputable producer of all varieties of “Sancerre” ...this rose features dry fruit and mixed berry notes ...a superior example of southern france rose that is a bit fuller on the palate from provencal examples

18/30 13% abv

white

Lone Birch **Pinot Gris**

Yakima Valley, Washington

dry, super clean & fresh varietal example- pleasant aromatics & balancing acidity of soft medium fruit

15/23 13.3% abv

red

Il Borro “**Borragiano**”

Tuscany, Italy

a superior blend of **30% Cabernet Sauvignon & 70% Sangiovese** ... dry but well-structured w/rounded tannins, bright powerful fruit notes, rich medium fruit & a touch of spice

18/32 13.5% abv

*Side Note: we have a blend of **syrah-sangiovese** by the same producer on our wine list “il borro pian di nova”*

brunch served until 3pm

bacon & aged cheddar omelet - hash brown, fries or greens 20

short stack pancakes- syrup & berries 14

eggs benedict- poached eggs, canadian bacon, english muffin, hollandaise & hash browns 21

huevos rancheros- eggs, corn tortilla, refried beans, salsa, guac, sour cream, hash browns 20

french toast fingers- syrup & berries 14

crab cake benedict- sauteed spinach, poached eggs, hollandaise & hash brown 26

short rib hash skillet- potatoes, peppers, onions, fried eggs & hollandaise 22

oysters on the 1/2 shell

cocktail sauce, mignonette, horseradish & lemon

east coast~

blue point 2.75/ea

long island sound, ny med-large, local, strong brine

beavertail 3.00/ea

east passage, narragansett bay, rhode island
medium, deep cups, clean, sweet & light, tender

wellfleet 3.50/ea

cape cod bay, massachusetts
plump meats, mild, sweet flavor, high brininess,
crisp, clean finish

mayflower pt. 3.00/ea

dennis, massachusetts
fresh, intense brine, creamy meats, gentle finish

midnight kiss 3.50/ea

rhode island
medium, crisp, briny, sweet finish

salten rock 3.75/ea

barnstable, massachusetts
medium/large, substantial brine, creamy yet firm meats,
sweet, seaweed finish

west coast~

kumamoto 4.00/ea

puget sound, washington state
small/med, plump, sort of crisp, hints of melon

littleneck clams 1.50 each

daily specials

potato leek soup

bacon crumbles & chives 10

table share

cured meats (spicy calabrese, sopresetta, speck),
artisanal cheeses (manchego, stella blue,
caciocavallo), crostini, black bread, jam & nuts,
fruits, cornichons grain mustard & olives 27

chicken paillard salad

pounded & breaded cutlet, arugula,
greens, tomatoes, onions, roasted potatoes,
cucumber, radish, sliced parmesan
& lemon-honey-dijon dressing 28

griddled ham & gruyere

on rye with caramelized onions, grain mustard
& fries 24

blackened & grilled

mahi-mahi filet

mashed potatoes, grilled asparagus,
fried onions & sauce vierge 36

