

July 5th - 27th

BRUNCH SPECIALITIES

FOR THE TABLE

Montauk Lobster Roll Sliders

Three Butter Toasted Brioche Slider Buns, Coleslaw, Creamy Herb & Lemon Lobster Salad, Drawn Butter, Lemon Wedge, American Flag Toothpick Garnish

23

Southern Fried Green Tomatoes

Arugula, Butter Toasted Southern Cornbread Medallions, Jalapeno Smoked Bacon Jam, Crispy Buttermilk Fried Green Tomatoes, Coleslaw Micro Salad & Crumbled Candied Bacon Garnish

13

SALADS

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

American Slaw Salad

American Slaw Mix, Cherry Tomatoes, Crumbled Bacon, Shaved Red Onions, Parsley, Shredded Cheddar, Cornbread Crumble & Tangy Horseradish Dressing

15

Summer Citrus & Melon

Sliced Grapefruit, Watermelon, Shaved Fennel, Arugula, Grapes, Pickled Red Onions, Feta, Mint, Honey White Balsamic Dressing & Toasted Pistachio Crumble

16

BREAKFAST

Served with a side of fruit

Fajita Beef Hash & Eggs

Two Sunny Side Eggs, Pan Seared Fajita Beef Tips, Grilled Onions, Green Chiles, Crispy Potato Hash, Jalapeno Bacon Butter, Grilled Mini Quesadillas & Salsa Fresca Garnish

21

Grand Slam Breakfast Plate

Three Eggs any Style, Crispy Bacon, Maple Sausage Links, Hash Potatoes, Cinnamon Sugar Butter French Toast & Warm Maple Syrup

16

Banana Nut French Toast Casserole

Brioche Bread, Cinnamon Sugar, Vanilla Egg Custard, Raisins, Toasted Walnuts, Bananas, Warm Chantilly Crema, Whipped Cream, Powdered Sugar & Maple Sausage Links

16

Star Spangled Waffle Stack

Warm Vanilla Custard, Mini Cinnamon Sugar Waffles, White Chocolate Mousse, Strawberries, Blue Berries, Raspberries, Graham Cracker Crumble, Powdered Sugar, Mint & Crispy Bacon

15

ENTREES

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

Classic American Mac & Cheese

Orecchiette, Butter, Cream, Cheddar, Gouda, Nutmeg Bechamel, Mozzarella, Southern Cornbread Crumble & Thyme Garnish

18

Maine Lobster Quesadilla

Butter Toasted Flour Tortilla, Lemon Butter Poached Maine Lobster Claw Meat, Cheddar, Mozzarella, Sautéed Corn & Tomatoes, Bacon, Spicy Guacamole, Drawn Butter, Arugula, Lemon Wedge Garnish

25

All American Grilled Hot Dog

Toasted & Buttered Sesame Hoagie, Grilled All Beef Foot Long Hot Dog, Ketchup, Guldens Spicy Brown Mustard, Relish & Fries

16

Chicken Fried Chicken

Buttermilk Fried Chicken Breast, Classic Mashed Potatoes, Crispy Honey & Bacon Brussel Sprouts, Summer Corn Gravy & Thyme

23

Yankee Steak Frites

8 oz Pan Seared Nolan Ryan Ribeye, Crispy French Fries, Tangy Horseradish Slaw, Herbed Compound Butter & Rosemary Garnish

28