

July 4th - 26th

BRUNCH SPECIALITIES

FOR THE TABLE

Montauk Lobster Sliders

Butter Toasted Brioche Sliders, Creamy Herb Lobster Salad, Slaw Mix
Warm Lemon Butter, Arugula & Lemon Garnish
23

Watermelon Pizza

Ice Cold Circular Watermelon, Vanilla Greek Yogurt, Kiwis
Strawberries, Blueberries, Shaved Coconut, Mint Leaves & Local
Lemon Honey Drizzle
16

SALADS

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

American Slaw

Slaw Mix, Grape Tomatoes, Shaved Red Onions, Crumbled Bacon
Shredded Cheddar, Parsley, Buttermilk Ranch & Cornbread Crumble
17

Summer Cucumber Salad

English Cucumbers, Cherry Tomatoes, Shaved Red Onions, Crumbled
Feta, Oregano, Extra Virgin Olive Oil & Red Wine Vinegar
16

BREAKFAST

Served with a side of fruit

American Egg in a Hole

Butter Toasted Brioche Toast, Two Eggs, Grilled Ham Steak, Melted
Cheddar, Crispy Hash Potatoes & Hollandaise Sauce
18

Star Spangled Waffles

Mini Sugar Waffles, Housemade Whipped Cream, Strawberry
Compote, Rainbow Sprinkles, Powdered Sugar, Crispy Bacon, Mint
Floret & American Flag Garnish
16

Patriotic Pancake Tacos

Mini Sweet Cream Pancakes, Vanilla Chantilly Cream, Strawberries
Blue Berries, Raspberries, Nilla Wafer Crumble, Powdered Sugar
Breakfast Sausage Links & Mint Garnish
17

The Western Omelette

Three Egg Omelette, Virginia Ham, Melted Pepperjack, Fire
Roasted Peppers & Onions, Crispy Hash Potatoes & Micro
Spring Salad Garnish
18

ENTREES

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Tropical Island Salmon

Pan Seared Salmon, Cilantro Lime Rice, Pineapple Coconut Pico
Guava Habanero Drizzle, Lime, Cilantro & Crispy Jicama Garnish
32

Chicken Fried Steak

Crispy Buttermilk Fried Sirloin Steak, Classic Mashed Potatoes
Sautéed Green Beans & Onions, Montreal Gravy & Thyme Garnish
27

Sweet Corn Carbonara

Housemade Penne, Shallots, Summer Corn Puree, Pancetta, Cream
Parmigiano Reggiano, Green Peas, Arugula Micro Salad Garnish &
Shaved Parmigiano Reggiano
25

All American Ribs

Braised Baby Back Ribs, Honey BBQ Glaze, Tangy Horseradish Slaw
Summer Corn, Toasted Peanut Crumble & Italian Parsley Garnish
26

New England Lobster Rolls

Butter Toasted Brioche Roll, Iceberg Lettuce Loaded Creamy Lobster
Salad, Dill Pickle Chips, Crispy Housemade French Fries, Malt Vinegar
Aioli & Drawn Lemon Butter
28