

## CHILLED SHRIMP & OYSTERS

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### ½ Dozen Oysters\*

Seasonal Varieties, Mignonettes, Citrus 21

### Shrimp Cocktail

Oishi Shrimp, Spiced Cocktail Sauce 16

## SALADS

14

### Caesar

Romaine Hearts, Parmesan Reggiano, Herbed Croutons & Classic Caesar Dressing

### Fried Spinach

Red Onion, Cauliflower, Broccoli & Chile-Lime Vinaigrette

### Little Gem

Gem Lettuce, Cucumber, Radish, Tomato, Ricotta Salata, Red Wine Vinaigrette

### Bibb

Lettuce, Herbs, Radicchio, Candied Walnuts, Blue Cheese, Creamy Balsamic Vinaigrette

## SALADS

16

### Lollipop Kale

Yellow Baby Beets, Toasted Hazelnuts, Goat Cheese Citrus Vinaigrette

### Mache

Roasted Chicken, Avocado, Snap Peas, Frisée, Celery, Lemon, Extra Virgin Olive Oil

### Steakhouse\*

USDA Prime Hanger, Red Onion, Mango, Heirloom Tomato, Basil, Romaine, Champagne Vinaigrette

## BRUNCH

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### Steakhouse Scramble\*

House-Made Sausage, Filet Mignon, Bell Peppers Pee Wee Potatoes, Red Onions, Cherry Tomatoes & Burrata Cheese 17

### Smoked Salmon

Smoked Wild Salmon, Cream Cheese, Sliced Tomatoes, Dill, Capers, Red Onion, Toasted Bagel 18

### Eggs Any Style\*

Two Eggs, Bacon, House-Made Sausage, Home Potatoes & Toast 15

### Eggs Benedict\*

Poached Eggs, Canadian Bacon, Spinach & Hollandaise Sauce, English Muffin 16

### Short Rib Hash\*

Prime Short Rib, Yukon Gold Potatoes, Bell Peppers, Shallots, Herbs, Two Poached Eggs & Smoked Paprika Hollandaise Sauce 17

### Steak Frites\*

Eye of Ribeye, Roasted Tomato, Shoestring Potatoes and Béarnaise 26  
*Fried Egg on Request*

### Smoked Salmon Benedict\*

Poached Eggs, Smoked Wild Salmon, Crème Fraîche, Red Onion, Sautéed Greens & Hollandaise Sauce, Potato Pancake 20

### NY Egg Sandwich\*

Two Fried Eggs, American Cheese, Smoked Bacon on a Brioche Bun, Served with an Organic Green Salad 14

### French Toast

Brioche Bread, Cinnamon Crunch, Whipped Butter & Maple Syrup 14

### Blueberry Buttermilk Pancakes

Whipped Butter & House-Made Blueberry Syrup 15

### Waffle

Belgian Style, House-Made Whipped Cream, Seasonal Berries & Orange Zest Maple Syrup 14

### Quiche

Spinach & Goat Cheese Quiche, Served with an Organic Green Salad 14

## SIGNATURE BURGER

20

### Butcher Blend Burger\*

Butcher Grind of Chuck, Short Rib, Brisket, Bibb Lettuce Heirloom Tomato, Red Onion, Aioli, Kennebec Fries  
*Sharp Cheddar Available Upon Request*

### Kennebec Fries 8

## SANDWICHES

17

### Drunken Goat

Red Wine-Marinaded Goat Cheese, Brie, Cranberry Chutney, Green Apple, Petite Greens on Walnut Bread & Apple Fennel Salad

### Roasted Chicken

Caramelized Onion, Mozzarella, Herb Aioli, Arugula Ciabatta

### Short Rib Grilled Cheese

Braised Short Rib, Gruyere, Grana Parmesan, White Cheddar, Béchamel

### Ribeye Steak\*

Bloomsdale Spinach, Béarnaise Aioli, Garlic

## SMALL PLATES & SIDES

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### Portobello Fries

Herb Aioli 15

### ½-Inch Thick Grilled Bacon

House Made BBQ Sauce 13

### Burrata

Burnt Citrus, Grilled Focaccia 15

### Avocado Toast

Sourdough, Shishito Peppers 12

### Crab Cake

Maryland Lump Crab, Lime 15

### Tomato & Watermelon Salad

Cucumber & Red Onion 11

### Home Potatoes

Sautéed with Onions, Peppers & Parsley 7

### Potato Pancakes

Crème Fraîche & Applesauce 8

### Bacon

Four Slices of Apple-Smoked Bacon 7

### Sausage

House-Made Breakfast Sausage 7

### Toast

Served with Whipped Butter & Preserves 4

## BRUNCH COCKTAILS

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 A WONDERFUL WAY TO BRUNCH 

Bottomless Handcrafted Bloody Mary 22

Echo & Rig Mimosa 20

California Brut Sparkling with Choice of Juice  
Orange, White Cranberry, Grapefruit, Pineapple

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Not all ingredients are listed on the menu. Please alert your server of any food borne allergies.*