



1606

RESTAURANT • BAR

Brunch

Prime Steak & Eggs

Prime Tenderloin of Beef, Choice of Farm Eggs,
White Sweet Potato Hash, Shishito Gravy
22

Cape Ann Lobster Omelette

Three Farm Eggs, Mascarpone,
Foraged Mushrooms, Asparagus,
House Potato
24

Bread Pudding French Toast

Strawberry Brûlée, Crème Anglaise
16

Buttermilk Fried Chicken & Waffle

Bell & Evans Chicken Thigh, Belgian Waffle,
Chipotle Butter, Vermont Maple Syrup
18

Corned Beef Stack

Marble Rye, Gruyère, Braised Cabbage,
Bread and Butter Pickles, Mustard Aioli
16

Oyster Po Boy Sliders

Brioche Bun, Cajun Mayo,
Iceberg Lettuce, Pickled Red Onion
18

Please ask your server if we may accommodate your special diet or allergen requests. Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for foodborne illness.

Brunch Cocktails \$11

Cinnamon Toast Crunch

Jack Daniel's Bourbon, Rumchata Cream,
Housemade Cinnamon Simple

Margarita Mimosa

Milagro Silver Tequila, Orange Juice,
Lime Juice, Simple Syrup, Prosecco

Cocoa Speedball

Grey Goose Vanilla, Kahlua,
Godiva Chocolate, Milk, Fresh Espresso

Dole Whip Mimosa

Tito's, Pineapple Juice, Coco Real, Prosecco

Build Your Own Bloody Mary \$12

Choose Base

Absolut, Absolut Peppar,
Tito's (\$1), Ketel One (\$1)
Milagro, House Beer,
Privateer Amber Rum (\$1)

Additions

Lemon Juice, Lime Juice, Pickle Juice,
Olive Juice, Horseradish, Tabasco

Garnishes

Lemon, Lime, Olive, Pickle Spear,
Blue Cheese Stuffed Olive, Celery,
Pickled Egg, Baby Tomato, Charred Jalapeno

Premium Garnishes

Oyster Shooter (\$4), Spicy Candied Bacon (\$1)
Jumbo Shrimp Cocktail (\$4)

Mimosa Flight \$12

Mionetto Prosecco Split

3 Juices (Orange, Pineapple, Cranberry)
1 Champagne Glass

"Veuve for Two" \$55/\$90

Half Bottle 375mL Veuve Clicquot
or Full Bottle 750mL Veuve Clicquot

Mimosa Juices Package: Add \$4

Choice of 3: Orange, Pineapple, Cranberry,
Pomegranate, Grapefruit, Apple Cider