

Avocado Breakfast Toast | 15 Radish and everything bagel spices, accompanied by two sunny side up eggs & breakfast potatoes.

Salmon Breakfast Toast | 18 Cream cheese, capers & chive, accompanied by two sunny side up eggs & breakfast potatoes

3 Scrambled Eggs | 18 Accompanied by your choice of white or wheat toast & breakfast potatoes. Select three toppings from the following options: mushrooms, onions, bell peppers, tomatoes, caramelized onion, spinach, swiss cheese, american cheese, or cheddar cheese. Add extra toppings for \$1 each

Belgian Buttermilk Waffles | 14 Warm house made waffles with powdered sugar & whipped cream Choice of fresh berries, bananas or chocolate chip

Traditional Eggs Benedict | 20 Poached free-range eggs and canadian bacon served on a griddled english muffin, generously drizzled with our homemade Hollandaise sauce, accompanied by breakfast potatoes.

BRUNCH SIDES

Breakfast Sausage | 5 Breakfast Potatoes | 5 White or Wheat Toast | 3 Applewood Smoked Bacon | 5

Canadian Bacon | 5 English Muffin | 3 Smoked Salmon | 8

APPETIZERS

Truffle Fries | 10 French Fries topped with shaved parmesan cheese & white truffle oil Pulled Pork Sliders | 12 Slow cooked, tender pork, slathered in our house made Kansas City BBQ sauce, topped with coleslaw on 3 potato rolls

New England Style Crab Cakes | 17 Fresh sweet succulent crab meat, tossed with spices & panko crumbs, pan-seared and served with Chipotle Aioli

- Hummus Plate | 16 House made, fire-roasted red pepper hummus, vegetables, marinated olives, feta cheese, & pita bread
- Roasted Chicken Wings Roasted, dry rubbed, jumbo wings, tossed in your choice of: Kansas City BBQ, Buffalo, Roasted Rosemary & Lemon, Sweet Chili 12 wings | 21 7 wings | 14

Fried Calamari | 18 Golden fried calamari & jalapeño peppers. Served with Cilantro-Lime & marinara sauce Spinach & Artichoke Dip | 15 Served in a warm bread bowl with flash fried tortilla chips Curried Chicken Egg Rolls | 14 Served with a mango chutney dipping sauce

FLATBREADS

Substitute a gluten-free cauliflower crust on any flatbread | 3

Pulled Pork | 18
Slow cooked Kansas City BBQ sauce pulled pork, cheddar jack cheese & pickled red onions

Weggie | 17

Marinated artichoke hearts, fire-roasted peppers, mushrooms, shredded mozzarella, house made pesto

The Northender | 19

Sweet Italian Sausage, fire-roasted red peppers, caramelized onions, shredded mozzarella

Margarita | 17

Marinara cauce, fresh mozzarella, basil pesto sauce

Fig & Prosciutto | 18

Fig Jam, goat cheese, caramelized onions, prosciutto, topped with mixed greens in a Sherry Vinaigrette Dressing

Buffalo Chicken | 18

Fried buffalo chicken, mozzarella cheese, ranch dressing, crumbled bleu cheese



VEGETARIAN OPTION



(GLUTEN FREE OPTION

SOUPS

Add a Bread Bowl | 4

French Onion Soup | 9 House made French Onion Soup with a fresh crouton

New England Clam Chowder | 9 Our signature clam chowder with tender sea clams, clam broth & cream, applewood smoked bacon & diced potatoes

Sirloin & black bean chili topped with farmhouse cheddar jack cheese & pickled red onion





SIDES

FRENCH FRIES | 6 RICE PILAF | 5 ASPARAGUS | 6 GARDEN SALAD | 5

GREEN BEANS | 6 COLESLAW | 4 GARLIC BREAD | 5 GARLIC MASHED | 6 CAESAR SALAD | 6 ONION RINGS | 7 CORN BREAD | 5

SIGNATURE SALADS

ADD ANY OF THE FOLLOWING TO OUR SALADS: STEAK TIPS | 10 GRILLED CHICKEN | 5 SALMON | 12

Burrata Caprese Salad | 18 Heirloom tomatoes, burrata cheese, arugula, basil & aged balsamic & olive oil

© Greek Salad | 16 Fresh romaine lettuce, feta cheese, grape tomatoes, red onions, marinated olives, cucumbers, tossed with our creamy Greek Dressing

Caesar Salad | 15 Fresh romaine lettuce, shaved parmesan cheese, croutons, tossed in house made Caesar Dressing

® Roasted Pear & Spiced Walnut Salad | 18 Mesclun greens, roasted Bosc pear, dried cranberries, spiced walnuts, goat cheese, Sherry Vinaigrette Dressing

Cobb Salad | 18 Bleu Cheese crumbles, bacon, tomatoes, onion, hard-boiled egg, avocado, house made Ranch Dressing

BBQ Chicken Tender Salad | 17 Golden fried chicken tenders, tossed in our house made Kansas City BBQ Sauce, romaine lettuce, fire-roasted corn, black beans & applewood bacon bits. Finished with flash fried tortilla, farmhouse cheddar jack cheese & Ranch Dressing

Mediterranean Bowl | 18 Farm fresh arcadian greens & organic quinoa. Topped with red pepper hummus, smashed avocado, chopped cucumbers, greek olives, grape tomatoes, sunflower seeds crumbled feta cheese, & Greek Dressing

BURGERS & MORE

1/2 LB NATURAL BRANDT FARMS USDA CHOICE ANGUS BURGERS SERVED ON A BRIOCHE ROLL

Angus Burger | 18 Lettuce, tomato & onion

Southwest Burger | 20 Cheddar cheese, guacamole, lettuce, tomato, onion & Kansas City BBQ sauce

Mushroom & Swiss Burger | 19 Sautéed mushrooms, swiss cheese, lettuce, tomato & onion

Bleu Burger | 20 Crumbled bleu cheese, bacon, lettuce, tomato & onion

Louisiana Burger | 21 Cheddar cheese, bacon, pulled pork, Kansas City BBQ sauce & pickled onions

Beyond Burger | 20 100% plant based, lettuce, tomato & onion

Turkey Burger | 18 Cheddar cheese, lettuce, tomato & onion

Crab Cake BLT | 20 Loaded with crab meat, deep fried golden brown, applewood smoked bacon, lettuce, tomato, onion, Chipotle Aioli on a brioche roll

Fish Tacos | 21 Golden fried haddock on two flour tortillas, with greens, guacamole, pico de gallo & topped with Cilantro-Lime sauce

Pickle Chicken Sandwich | 18 48-hour pickle brined fried chicken breast topped with lettuce & house made Ranch Dressing served on a toasted, buttered brioche roll

Additional Toppings: American Cheese | 1 Swiss Cheese | 1 Cheddar Cheese | 1 Mushrooms | 2 Smashed Avocado | 3 Bacon | 3 Caramelized Onions | 2

ALL ITEMS SERVED WITH FRIES. TRY OUR GARLIC MASHED POTATOES, GREEN BEANS, ASPARAGUS, RICE PILAF, OR COLESLAW FOR ONLY \$2 ADDITIONAL, ONION RINGS \$3, GLUTEN-FREE BUN \$3

