



BRUNCH OPTIONS ON REVERSE SIDE

Appetizers

- gf **Soup of the Day or Gazpacho** ~ Cup 10 ~ Bowl 15
 - gf **Naples Best New England Clam Chowder** ~ Cup 11.50 ~ Bowl 17
 - gf **Caesar Salad** ~ White Balsamic Caesar Vinaigrette 16
 - gf **Artisanal Greens** ~ Classic Herb Vinaigrette 16
 - gf **Skillet-roasted Mussels** ~ Regular 24 ~ Large 38
- Garlic, Tomato, Wine, Lemon, Basil, Clam Juice, Olive Oil & Butter, Garlic Toasted Focaccia for Dipping
- Lightly Dusted Fried Calamari** 22
- Fried Lemon & Shishito Peppers, Lemon Garlic Aioli, Sweet Chili Sauce

Sandwiches

- Choice of Fries, Fruit, or Slaw
- Roast Beef Stack** ~ Thin Sliced Roast Beef, Fried Onion Ring, Horseradish Sauce 19.50
 - Griddled Chicken** ~ Caramelized Onions, Bacon, Gruyere Cheese, Arugula, Radicchio, Spicy Brown Mustard Sauce 22
 - Fried Fish Sandwich** ~ Lightly Coated and Crisply Fried ~ Remoulade Sauce 22
 - BLT** ~ Applewood Smoked Bacon, Beefsteak Tomatoes, Toasted Ciabatta 19.50
 - Soup & Half Sandwich** ~ any Soup ~ Choice of BLT, Roast Beef, Chicken & Grapes or Tuna Fish Salad (no side included) 19.50
 - gf **USDA Prime Beef Burger** ~ 10 oz, Pan Seared, French Fries 27
 - add Cheese 2 ~ add Bacon 2 ~ add Sautéed Onions 4
 - add Sautéed Mushrooms 4 ~ add Blue Cheese 4
 - gf **"The Worst Place" Bratwurst** ~ Usinger's of Milwaukee Veal Brat Grilled, House-made Ciabatta Roll, Coarse Mustard, Sautéed Peppers & Onion, or Sauerkraut 17
 - gf **The Impossible Burger** ~ A Plant-Based Burger (No Soy, Gluten or GMOs) Griddled and Topped with a Kimchi Slaw ~ Choice of Small Green Salad or Fries 23

Salads

- gf **House-made Mozzarella & Beefsteak Tomato** ~ Artisanal Greens, Basil Oil 22
- gf **Roasted Beet Salad** ~ Aged Herb Goat Cheese, Orange Vinaigrette 22
- gf **The Honeycutt Salad** ~ Grilled Chicken, Baby Heirloom Tomatoes & Vegetables, Fried Tortilla Strips, Spicy Peanut Sauce & Lime Vinaigrette 21
- gf **Caesar Salads** ~ Herb Grilled Chicken 24 ~ Salmon Grilled or Blackened 36
- gf **Spinach Salad** ~ Roasted Pears, Candied Spiced Walnuts, Bayley Hazen Blue Cheese, Shredded Chicken, Red Onions, Orange Zest Gastrique 22
- gf **Grilled Shrimp** ~ Artisanal Greens, Avocado, Mango Purée, Balsamic Vinaigrette 31
- gf **Truffles Tuna Caesar** ~ A Classic from Years Gone by ~ Romaine Lettuce & the All-Important Dressing: Lemon, Scallions, Garlic, Tuna, Anchovies, Capers, Mayo & Vinegar 22

Lunch Specialties

- gf **Blackened Fish Tacos** ~ Flour Tortillas, Red Pepper & Napa Cabbage Slaw, Spicy Mango Salsa 21
- Quesadilla** ~ Flour Tortillas, Grilled Chicken, Onions, Peppers, Cheddar Cheese, Shredded Romaine & Tomato Salsa Salad, Guacamole 20
- gf **White Bean & Chicken Chili** ~ Salsa Verde, Queso Fresco & Fresh Tortilla Chips 22
- Grilled Cheese & Choice of Soup** ~ Reading Spring Brook Farm Cheese, House-Made Ciabatta Bread 20
- gf **Chicken & Grapes** ~ Banana Nut Bread & Fresh Fruit 23
- gf **Bayley Hazen Blue Cheese & Julienne Apple** ~ Fig Jam, Walnut Oil, Crostini 22
- Sautéed Salmon** ~ Salad of Farro, Fennel, Spinach, Red Onion & Blueberries, Honey Lime Vinaigrette 38
- Quiche Lorraine** ~ Mixed Greens 22
- Shrimp Roll** ~ The Classic Butter Seared Roll, Florida Pink Shrimp, Onion, Celery & Mayo 24
- gf **Lump Crab & Avocado** ~ Gazpacho Salsa ~ Regular 26 ~ Large 38
- gf **Steak Frites** ~ Grilled Coulotte Steak with Fries & Chimichurri Sauce 42
- Lump Crab Cake** ~ Slaw & Mixed Greens 26
- Chicken Pot Pie** ~ Creamy, Chunky, Flavorful 31
- gf **Fettuccini Pomodoro** ~ Fresh Pasta, Fresh Tomato, Shallots, Garlic, Basil, Olive Oil, White Wine 31
- gf **Can be prepared gluten-free**