

Breakfast Served Daily Until 3PM

Crab Cake Benny \$22

Poached Egg | English Muffin
Crabby Hollandaise | Breakfast
Potatoes | Mixed Greens

Classic Benny \$19

Poached Egg | English Muffin
Hollandaise | Breakfast Potatoes
Mixed Greens

Veggie Omelet or Bowl \$18 (V/GF)

Spinach | Mushroom | Asparagus
Sun Dried Tomato | Goats Cheese
Breakfast Potatoes | Mixed Greens

Lumberjack Omelet or Bowl \$18 (GF)

Ham | Bacon | Sausage | Aged Cheddar
Breakfast Potatoes Mixed Greens

Cheesesteak Omelet or Bowl \$18 (GF)

Ribeye | Onion | Peppers | Provolone
Breakfast Potatoes | Mixed Greens

Challah French Toast \$16 (V)

Maple Syrup | Jam | Whipped Cream
Cinnamon Sugar Banana

Chocolate Chip Pancakes \$16 (V)

Whipped Cream | Maple Syrup

Breakfast Sandwich \$17 (V)

Sourdough | Scrambled Egg | Aged
Cheddar | Tomato Relish | Lemon Aioli
Mixed Greens | Breakfast Potatoes

Full Breakfast \$18 (V/GF)

Three eggs | Toast | Jam | Choice of
Bacon or Sausage | Mixed Greens
Breakfast Potatoes

Croque Monsieur \$19

Sourdough | Ham | Gruyere
Mornay Sauce | Mixed Greens
Breakfast Potatoes

Breakfast Subs and Sides

Toast \$1 Ea.
Egg White Substitution \$2
Gluten Free Toast \$2
Extra Egg \$2 Ea.
Bacon, Sausage, or Ham \$4
Breakfast Potatoes \$4
French Fries \$4
Sweet Potato Fries \$5
Fruit Bowl \$6
Pancake \$7
French Toast \$7
Crab Cake \$7 Ea.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

** (V/GF) indicates dish can be prepared vegetarian or gluten free on request.

Lunch Served Daily until 3PM

Soup – Salad – Starters

Add Chicken +\$8 or Salmon +\$12

Tomato-Basil Bisque \$9 (V)

Fire Roasted Tomato | Cream
Garlic-Herb Crostini

Whipped Ricotta \$13 (V/GF)

Lemon | Scallion | Garlic-Herb Crostini

Traditional Hummus \$14 (V/GF)

Lemon | Tahini | Garlic-Herb Crostini
Add Chopped Vegetable Salad +\$5

House Salad \$7/\$14 (V/GF)

Mixed Greens | Cucumber | Tomato
Onion | Croutons | House Dressing

Caprese Salad \$14 (V/GF)

Tomato | Mozzarella | Mixed Greens
Neapolitan Herb Balsamic | Basil Oil

Strawberry Arugula Salad \$15 (V/GF)

Red Onion | Toasted Pine Nuts
Goats Cheese | Strawberry Balsamic

Spinach Artichoke Dip \$14 (V/GF)

Onion | Pecorino | Cream
Garlic-Herb Crostini

Greens and Beans \$14 (V/GF)

Escarole | Cannellini | Mixed Peppers
Broth | Pecorino | Garlic-Herb Crostini

Pasta

Bucatini Bolognese \$26

Beef and Pork Ragu | Ricotta | Red
Wine Garlic-Herb Crostini

Pasta (Continued)

Chicken Broccoli Alfredo \$27

Fettuccini | Pecorino | Cream
Garlic-Herb Crostini

Philly Steak Mac and Cheese \$28

Shaved Ribeye | Onion | Pepper
Mushroom | Provolone | Cheddar

Handhelds

Old Fashioned Chicken Salad \$16

Celery | Onions | Mixed Greens
Sliced Tomato | Sourdough | Fries

¼ lb. All Beef Hot Dawg \$16

Sauteed Onions and Peppers
Pickle Relish | Garlic Aioli | Fries

Grilled Cheese & Tomato Bisque \$19 (V)

Sourdough | Gruyere | Cheddar
American | Tomato | Bacon

Meatball Hoagie \$19

Beef and Pork Mix | Provolone
Pecorino | Tomato Sauce | Fries
Mixed Greens

Crab Cake Sliders \$21

Arugula | Tomato Relish | Pickled
Shallot | Lemon Aioli | Fries
Mixed Greens

Brunch Burger \$21

Bacon | Cheddar | Egg | Tomato Relish
Lemon Aioli | Mixed Greens | Fries

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