



# QUEEN BEE BRUNCH

TWO COURSE PRIX FIXE \$68  
KIDS MENU UNDER 10 \$19.95

LIVE MUSIC  
9:30AM TO 3:30PM  
7:00PM TO 11:00PM

**MOM SUPPER**  
5PM TO 10PM  
A LA CARTE MENU  
& SPECIALS

## PICK ME UPS

BLOODY MARY 16    KIR ROYALE 16    MIMOSA 16

## HORS D'OEUVRES

COFFEE CAKE WITH FRESH BERRIES & HONEY BUTTER vg

SPRING PEA SOUP  
CRÈME FRAICHE, PRESERVED LEMON

SESAME & WHITE BEAN DIP  
PIQUILLO PEPPER, CHARRED FLATBREAD vg

SMOKED SALMON RILLETTES (SPREAD)  
CORNICHON, WHOLE WHEAT TOAST POINTS

BABY BACK RIBS  
FALL-OFF-THE-BONE

ARUGULA & FRISEE SALAD  
SUGAR SNAP PEAS, GARLIC BREAD CRUMBS, RICOTTA SALATA vg

## MAINS

BAKED FRENCH TOAST  
MAPLE BUTTER, FRESH BERRIES, MAPLE SYRUP vg

TRUFFLED SCAMBLED EGGS  
SHAVED ASPARAGUS, PARMESAN, TOAST vg  
WITH OR WITHOUT BACON

EGGS SHAKSHUKA  
POACHED EGGS, NORTH AFRICAN TOMATO SAUCE, POLENTA vg  
WITH OR WITHOUT ROASTED LAMB

TRUFFLED EGGS BENEDICT  
LOBSTER +5 / BENTONS COUNTRY HAM / SPINACH & ZUCCHINI

CORNED BEEF HASH  
SHISHITO PEPPERS, ONIONS, CRISPY HEIRLOOM POTATOES, FRIED EGG

GRAIN BOWL  
TOMATO, AVOCADO, BROCCOLI RABE, RED PEPPER, BLACK RICE, RED QUINOA v  
WITH GRILLED SALMON, GRILLED CHICKEN OR POACHED EGGS

PAINTED HILLS FARM NY STRIPLOIN +8  
WHIPPED POTATOES, ASPARAGUS, SALSA VERDE

GF = GLUTEN FRIENDLY    VG = VEGETARIAN    V = VEGAN  
CERTAIN DISHES CAN BE PREPARED GF, V & VG

## MENU SUBJECT TO CHANGE

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. \*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BLOODY MARY 15  
KIR ROYALE 15  
MIMOSA 15

## COCKTAILS

### QUEEN BEE

VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16

### GO-BETWEEN

TULLAMORE DEW WHISKEY, APPLE CIDER, LEMON, MAPLE SPICE 16

### DISCO CLONE

GREYLOCK GIN, CREME DE VIOLETTE, CHICKPEA AQUAFABA 16

### BORDERLINE

TEQUILA, CRANBERRY PUREE, LIME 16

### EXTRA FABULOUS

SKYY VANILLA VODKA, CHOCOLATE, BAILEYS, KAHLUA 16

## BEER ON TAP

JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9

HARPOON IPA 5.9%, MA 9

ALLAGASH WHITE 5.2%, ME 10

VON TRAPP BOHEMIAN PILSNER 5.4% VT 9

MAINE BEER CO. LUNCH IPA 7% MA 13

CARLSON'S ORCHARD HARD CIDER 5% MA 10

## BEER BOTTLES & CANS

HARPOON CELTIC RED 5.4% MA 9

TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 10

VELTINS PILSNER 4.8% GERMANY 9.5

HEINEKEN LIGHT 3.3% HOLLAND 7.5

MILLER HIGH LIFE 4.6%, WI 7

GUINNESS 4.2% IRELAND 9

BELL'S "TWO HEARTED ALE" 7% MI 10

ZERO GRAVITY LITTLE WOLF 4.7% VT 9.5

## BUBBLY BY THE GLASS

DOMAINE CHANDON ROSE, CA 16

MOET & CHANDON IMPERIAL (SPLIT 187 ML) 24

DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 18

## WHITE WINE

GLASS / CARAFE

GAVI ENRICO SERAFINO 2018, PIEDMONT, ITALY 13.5 / 30

ALBARINO LAGAR DE COSTA 2020, RIAS BAIXAS, SPAIN 15 / 34

CHARDONNAY POSEIDON VINEYARD 2018 CARNEROS, NAPA VALLEY 15 / 34

**ROSÉ** BAUER, NIEDEROSTERREICH ROSE, AUSTRIA 11 / 26

## RED WINE

GLASS / CARAFE

NEBBIOLO PERTINACE 2017, LANGHE, PIEDMONT, ITALY 15 / 34

MALBEC/MERLOT CHATEAU LES HAUTS D'AGLAN 2015, CAHORS, FRANCE 15 / 34

PINOT NOIR VIGNOBLE DAMPT "CHEVALIER D'EON" 2018, BURGUNDY 15 / 34

CABERNET SAUVIGNON ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38