



BRUNCH MENU

PICK ME UPS

BLOODY MARY 16 KIR ROYALE 16 MIMOSA 16 PASSION FRUIT MIMOSA 17

HORS D'OEUVRES

COFFEE CAKE DU JOUR WITH HONEY BUTTER 12 VG

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 18 VG

BEET SALAD, ENDIVE, FRISEE, APPLE, BLUE CHEESE, WALNUTS, BALSAMIC 18 GF

AVOCADO TOAST, RADISH, HB EGG, PICKLED CAULIFLOWER, TOMATO 15

ADD: SMOKED SALMON +10 GRILLED CHICKEN +6 TUNA TARTARE +10

MAINS

EGGS SHAKSHUKA 20 VG

POACHED EGGS, NORTH AFRICAN-STYLE TOMATO SAUCE, POLENTA, TOAST *

HARISSA SPICED LAMB +3 CURRY TOFU SCRAMBLE+2

EGGS BENEDICT

HOUSE SALAD, SPECIAL SAUCE

SPINACH & ZUCCHINI 19 BENTON'S COUNTRY HAM 20 BRISKET 22

SMOKED SALMON CAKE 22

GRAIN BOWL GF

BLACK RICE, RED QUINOA, BROCCOLI RABE, RADISH, TOMATO

POACHED EGGS 20 CURRY TOFU SCAMBLE 20 CHICKEN 24

TUNA POKE * 26 GRILLED SALMON 25 GRILLED SHRIMP 25

BIG SALAD

BABY GEM LETTUCE, CUCUMBERS, CARROTS, TOMATOES, GREEN GODDESS DRESSING VG

CHICKEN 24 TUNA POKE * 26 GRILLED SALMON 25 GRILLED SHRIMP 25

CORNED BEEF HASH, PEPPERS, ONIONS, POTATOES, SMOKED CHEDDAR, FRIED EGG 22

BAKED FRENCH TOAST, MAPLE BUTTER, FRESH BERRIES 18 VG

FARM VEGETABLE & CHEESE FRITTATA, HOUSE SALAD 20 VG GF

AMERICAN BREAKFAST, 2 EGGS, SAUSAGE OR BACON, CRISPY POTATOES, TOAST 24

BUTTERMILK FRIED CHICKEN SANDWICH, PICKLE, TOMATO, CHIPOTLE AIOLI 18

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN

CERTAIN DISHES CAN BE PREPARED GF, V & VG

5%

ENTERTAINMENT FEE
WILL BE ADDED
TO PURCHASES DURING
PERFORMANCES

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.

For your convenience, A 22% Service Fee will be added on Checks for Groups of Six or Greater.



COCKTAILS

BLOODY MARY 16
KIR ROYALE 16 MIMOSA 16
PASSION FRUIT MIMOSA 17

- QUEEN BEE** SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16
LA COSMICA SPICY CHILI-INFUSED TEQUILA, PASSIONFRUIT, ORANGE, AGAVE, LIME 16
BIRDS OF A FEATHER GREYLOCK GIN, CREME DE VIOLETTE, LUXARDO MARASCHINO 16
SWEET NUTHIN MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16
VELVET ELVIS BOURBON, APPLE JACK, COCONUT, LIME 16
TRANSISTOR RITTENHOUSE RYE, GINGER, SAGE, BITTERS, CHERRY, LEMON 16
PINK NEGRONI STRAWBERRY INFUSED GIN, CAMPARI, COCCHI AMERICANO, LEMON 16

BEER ON TAP

- JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5
MAINE BEER CO. LUNCH IPA 7% ME 14
KRONENBOURG 1664 BLANC 4.5%, FR 10
>PERONI PREMIUM PILSNER 5.0% ITALY 10
>FIDDLEHEAD IPA 6.2% VT 10
>HARPOON IPA 5.9%, MA 9
>NOT AVAILABLE ON PATIO

BEER BOTTLES & CANS

- ALLAGASH WHITE 5.2% MAINE 10
GUINNESS 4.2% IRELAND 9
SAM ADAMS SUMMER ALE 5.3% 10
CLOWN SHOES, RAINBOWS ARE REAL NEIPA 6.75% BOSTON 11
ATHLETIC BREWING, UPSIDE DAWN 0% CT 7
NIGHTSHIFT SANTILLI APA 6% BOSTON 11
HERO 95 LAGER 4% BOSTON 8
MILLER HIGH LIFE 4.6%, WI 7.5
DOWNEAST UNFILTERED CIDER 5.1% MA 9

BUBBLY BY THE GLASS

- DOMAINE CHANDON BRUT ROSE, CA (SPLIT 187 ML) 21
MOET & CHANDON BRUT IMPERIAL, CHAMPAGNE FR (SPLIT 187ML) 28
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 20

WHITE WINE

GLASS / CARAFE

- SAUVIGNON BLANC** GIESEN 2021, MARLBOROUGH, NEW ZEALAND 14.50 / 30
PINOT GRIGIO GAIERHOF 2021, TRENTO, ITALY 14.50 / 30
CHARDONNAY KUNDE FAMILY WINERY 2021, SONOMA VALLEY 16 / 34
CHABLIS DOMAINE JEAN-MARC BROCARD "ST. CLAIRE" 2022, BURGUNDY 19 / 40

ROSE WINE

GLASS / CARAFE

- NEGROAMORA** TORMARESCA CALAFURIA, PUGLIA, ITALY 16 / 34
GRENACHE CHATEAU MIRAVAL STUDIO, PROVENCE, FRANCE 15 / 32

RED WINE

GLASS / CARAFE

- NEBBIOLO** PERTINACE 2017, LANGHE, PIEDMONT, ITALY 16 / 34
MALBEC/MERLOT CHATEAU LES HAUTS D'AGLAN 2015, CAHORS, FRANCE 16 / 34
PINOT NOIR VIGNOBLE DAMPT "CHEVALIER D'EON" 2018, BURGUNDY 16 / 34
CABERNET SAUVIGNON JUSTIN, 2021, PASO ROBLES, CA 17 / 38