



## 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

SMOKED SALMON RILLETTES (SPREAD), DILL, GRILLED TOAST 18

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

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

TRUFFLE EGG TOAST, ASPARAGUS, GRUYERE CHEESE 17

BABY GEM LETTUCE SALAD, RADICCHIO, RED ONION, GREEN GODDESS DRESSING 16 VG

ADD: ROAST CHICKEN +14    ROAST SALMON +15    GRILLED SHRIMP +15

## MAINS

### EGGS SHAKSHUKA 20 VG

POACHED EGGS, NORTH AFRICAN-STYLE TOMATO SAUCE, POLENTA, TOAST \*  
HARISSA SPICED LAMB +3

### GRAIN BOWL GF

BLACK RICE, RED QUINOA, BROCCOLI RABE, RADISH, TOMATO  
POACHED EGGS 20    CHICKEN 24    TUNA POKE \* 26  
GRILLED SALMON 25    GRILLED SHRIMP 25

### EGGS BENEDICT

HOUSE SALAD, SPECIAL SAUCE  
SPINACH & ZUCCHINI 19    BENTON'S COUNTRY HAM 20

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

BUTTERMILK BISCUITS & GRAVY, SWEET SAUSAGE, FRIED EGGS 19

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

CRISPY CHICKEN SANDWICH. BACON, CHEDDAR, PICKLE, TRUFFLE AIOLI 18

BBQ BRISKET SANDWICH, FRIES & SLAW 19

STAYCATION WITH



**5%**  
ENTERTAINMENT FEE  
WILL BE ADDED  
TO PURCHASES DURING  
PERFORMANCES

GF = GLUTEN FRIENDLY    VG = VEGETARIAN    V = VEGAN

**CERTAIN DISHES CAN BE PREPARED GF, V & VG**

Before placing order, please inform server if a person in your party has a food allergy. <sup>†</sup> 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



## 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

**DISCO CLONE** GREYLOCK GIN, CREME DE VIOLETTE, LEMON, 16

**SWEET NUTHIN** MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16

**GRAND PRIX** GREYLOCK GIN, COCCHI AMERICANO, DOLIN BLANC, ORANGE APEROL 16

**FINAL WARNING** RITTENHOUSE RYE, CYNAR, CHERRY HEERING 16

## BEER ON TAP

JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5

HARPOON IPA 5.9%, MA 9

ALLAGASH WHITE 5.2%, ME 10

PERONI PREMIUM PILSNER 5.0% ITALY 10

MAINE BEER CO. LUNCH IPA 7% ME 14

CLOWN SHOES 'RAINBOWS ARE REAL' HAZY IPA 6.9% MA 10

## BEER BOTTLES & CANS

TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 10

GUINNESS 4.2% IRELAND 9

HEINEKEN LIGHT 3.3% HOLLAND 8

LAWSON'S FINEST LIQUIDS SIP OF SUNSHINE IPA 8% 16OZ 12

ZERO GRAVITY LITTLE WOLF 4.7% VT 10

BELL'S "TWO HEARTED ALE" 7% MI 11

MILLER HIGH LIFE 4.6%, WI 7.5

STOWE CIDER, TIPS UP 6.5% VT 10

## 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

## 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** ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38