



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

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 16
KIR ROYALE 16
MIMOSA 16

COCKTAILS

QUEEN BEE SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16
LATEST FASHION BOURBON, ORANGE MARMALADE, MARASCHINO LIQUEUR, BITTERS 16
SWEET NUTHIN MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16
EXTRA FABULOUS VANILLA VODKA, CHOCOLATE, BAILEYS, KAHLUA 17
GRAND PRIX GREYLOCK GIN, COCCHI AMERICANO, DOLIN BLANC, ORANGE APEROL 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% ME 14
EXHIBIT 'A' GOODY TWO SHOES KOLSCH MA 4.5% 9

BEER BOTTLES & CANS

TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 10
HEINEKEN LIGHT 3.3% HOLLAND 7.5
GUINNESS 4.2% IRELAND 9
ZERO GRAVITY LITTLE WOLF 4.7% VT 9.5
JACK'S ABBY SOB AMBER 5.3% MA 8
MILLER HIGH LIFE 4.6%, WI 7
BELL'S "TWO HEARTED ALE" 7% MI 10

BUBBLY BY THE GLASS

DOMAINE CHANDON BRUT ROSE, CA (SPLIT 187 ML) 21
NICOLAS FEUILATTE BRUT NV, CHAMPAGNE, FR (SPLIT 187 ML) 26
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 13.50 / 30
PINOT GRIGIO GAIERHOF 2021, TRENTO, ITALY 13.50/ 30
ALBARINO LAGAR DE COSTA 2020, RIAS BAIXAS, SPAIN 15 / 34
CHARDONNAY KUNDE FAMILY WINERY 2021, SONOMA VALLEY 15 / 34

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
PETITE SIRAH/PETIT VERDOT VERY DARK RED, "VDR" 2020, MONTEREY 16 / 36
CABERNET SAUVIGNON ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38