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SHARE

PRETZEL BATONS (V)

Traditional soft pretzel sticks, salt, house beer cheese 11.5

CAST IRON MAC AND CHEESE

Three cheese sauce, bacon, herb panko crumbs 12

HERB TRUFFLE FRIES (V,GF)

Crumbled bleu cheese, white truffle oil, fresh herbs, rosemary aioli 13

FRIED BRUSSELS (GF,VG)

Brussels sprouts, basil, mint, cilantro, onion, purple cabbage, sweet and spicy sauce 13.5

WHIPPED FETA (V)

Feta in brine, greek yogurt, extra virgin olive oil, roasted tomatoes, kalamata olives, chili pepper flakes, fresh herbs, grilled pita 14.5

STICKY WINGS

Honey-soy glaze, fresh basil, red cabbage 14

HOT HONEY FRIED CHICKEN

House cut breaded chicken bites, hot honey drizzle, fresno peppers 14

PULLED CHICKEN TACOS

Slow cooked pulled chicken, corn off the cob, bourbon bacon bbq, diced onion, flour tortilla 15.5

SOUP AND SALAD

HOUSE SOUPS

Ask your server about our house prepared soups

SIMPLE SALAD (VG,GF)

Field greens, carrots, cucumbers, red wine vinaigrette 6.5

ROASTED BEET SALAD (V,GF)

Field greens, arugula, roasted beets, carrots, goat cheese, walnuts, lemon vinaigrette 16

ROASTED ASPARAGUS SALAD (V,GF)

Field greens, asparagus spears, roasted tomato, feta cheese, red onion, sunflower seeds, red wine vinaigrette, extra virgin olive oil 15

CHOPPED SHRIMP SALAD (GF)

Chopped romaine, lime shrimp, mango, avocado, roasted tomato, corn off the cob, cilantro, corn tortilla jalapeno cream, lemon vinaigrette 15

CAJUN CHICKEN CAESAR

Chopped romaine, shaved parmesan, blackened chicken, red onion, house croutons, Caesar dressing 18.5

AVOCADO CAPRESE SALAD (GF)

Chopped romaine, house roasted turkey breast, salted tomato, fresh mozzarella, fresh basil, avocado, red onion, balsamic vinaigrette dressing 18.5

Add chicken +6, turkey +6, steak +8, shrimp +8

LUNCH

BACON BURGER

Steak burger, smoked bacon, sharp American cheese, leaf lettuce, salted tomato, bacon mayo, brioche roll 19.5

BEER CHEESE BURGER

Steak burger, IPA beer cheese, onion ring, pretzel bun 19

GLAZED MUSHROOM BURGER

Steak burger, balsamic glazed mushrooms, caramelized onions, fresh garlic, havarti cheese, rosemary aioli, griddled ciabatta 20

FILET MIGNON STEAK SANDWICH

Sliced beef tenderloin, grilled bell peppers, burrata cheese, arugula, griddled ciabatta 25

GREEK PITA POCKET

Marinated chicken, cucumber, roasted tomatoes, feta, red onion, kalamata olives, romaine, tzatziki yogurt, Greek vinaigrette 18.5

CAPRESE FLATBREAD (V)

Fresh mozzarella, extra virgin olive oil, roasted tomatoes, fresh basil, sea salt, balsamic reduction 16.5

SPICY SHRIMP FLATBREAD

Yogurt marinated shrimp, extra virgin olive oil, crumbled goat cheese, fresh mint, fresh cilantro 17.5

HEFEWEIZEN CHICKEN SANDWICH

Battered chicken breast, Hefeweizen honey glaze, house pickles, apple cider slaw, pretzel roll 18.5

BRIE GRILLED CHICKEN SANDWICH

Marinated chicken breast, mild brie, spicy berry jam, arugula, rosemary aioli, griddled ciabatta 20

AVOCADO TURKEY CLUB

Hand carved turkey breast, smoked bacon, tomato, lettuce, avocado, bacon mayo, peasant bread 19.5

BURRATA SANDWICH (V)

Roasted bell peppers, caramelized onion, fresh basil, burrata cheese, extra virgin olive oil, ciabatta 19

LOBSTER ROLL

Toasted New England style brioche roll, fresh Maine lobster salad, lemon 30

FRIED HADDOCK SANDWICH

House Pilsner batter, brioche roll, lettuce, tomato, truffled tartar sauce, cole slaw, french fries, lemon 19

CHICKEN TZATZIKI PLATE

Marinated chicken, cucumber, roasted tomatoes, lemon orzo, feta, red onion, kalamata olives, chick peas, tzatziki, tahini, pita 22.5

NEW ENGLAND LOBSTER MAC

Gemelli pasta, three cheese sauce, fresh Maine lobster, herb panko 32

Sandwich Sides: French fries, soup, simple salad, corn salad +2, onion rings +2, truffle fries +4

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BRUNCH

PARFAIT (V)

Greek yogurt, sliced strawberries, blueberries, granola 8

AVOCADO EGGS BENEDICT

Poached local eggs, avocado, thick cut bacon, jalapeno crema, hollandaise, scallion, English muffin 17

LOBSTER EGGS BENEDICT

Poached local eggs, butter poached lobster, hollandaise, English muffin, scallion 28

ASPARAGUS EGGS BENEDICT (V)

Poached local eggs, roasted asparagus, sautéed mushrooms, hollandaise, English muffin fresh herbs 17

BRUNCH BURGER

Steak burger, smoked bacon, over easy egg, Cooper American cheese, brioche roll 19.5

MAPLE CHICKEN SANDWICH

Hand battered chicken breast, local egg, real maple syrup, smoked bacon, brioche, breakfast potatoes 18

CHEESE OMELET (V)

Three local eggs, choice of cheese, breakfast potatoes, toast, fresh fruit 14

WESTERN OMELET

Three local eggs, cheddar cheese, bell peppers, onions, spicy ham, breakfast potatoes, toast, fresh fruit 18.5

FLORENTINE OMELET (V)

Three local eggs, havarti cheese, fresh garlic, baby spinach, red onion, mushrooms and bell peppers, breakfast potatoes, toast, fresh fruit 18

COMMON BREAKFAST PLATE

Three local eggs, bacon, sausage, breakfast potatoes, toast 16.5

SUNNY SIDE STEAK FRITTES (GF)

Charred flank steak, smoked chimichurri, sunny side up egg, herb, truffle fries 28

CINNAMON FRENCH TOAST (V)

Hand rolled cinnamon bread, maple syrup, fresh strawberries, powdered sugar 13
Add mixed berry compote +3

BERRY STUFFED FRENCH TOAST (V)

Cinnamon french toast, mixed berry cheesecake filling, maple syrup, powdered, sugar, fresh strawberries 18

BUTTERMILK PANCAKES (V)

Housemade pancake batter, maple syrup, whipped butter, powdered sugar 12
Add chocolate chips +3

BELGIAN WAFFLE (V)

Light fluffy batter, maple syrup, whipped cream, fresh strawberries, whipped butter 12

CHICKEN AND WAFFLE STACK

Crispy fried chicken, hickory bacon waffle, maple syrup, whipped butter 22

KIDS BREAKFAST PLATE (V)

Scrambled eggs, mini chocolate chip pancake, maple syrup, fresh strawberries 9

SIDE ORDERS

Breakfast potatoes 6, smoked bacon 6, sausage 6, toast 3, English muffin 3, two eggs 7

BRUNCH BEVERAGES

MIMOSA

Poema Cava, choice of orange, grapefruit, pineapple or cranberry juice 8

PEARFECTION

Pear brandy, lemon juice, orange juice, simple syrup 11

SPICY MARGARITA

Blanco tequila, triple sec, lemon juice, lime juice, fresno chili, Tajin rim 12

GINGER MARGARITA

Blanco tequila, house made ginger infused triple sec, lemon juice, lime juice, candied ginger 12

CUCUMBER MARGARITA

Blanco tequila, smashed cucumber, triple sec, lime juice, lemon juice, cucumber slice 12

ESPRESSO MARTINI

Coffee vodka, Irish cream, coffee liqueur, coffee beans 14

BLOODY MARY

House made bloody mix, house vodka, celery, citrus, green olives 11

VERMOUTH DE MURE

Method dry vermouth, creme du mure, club soda 10

IRISH COFFEE

Irish Cream, Jameson, Copper Horse coffee, whipped cream 11

COLD BREW LATTE

Copper Horse cold brew, Licor 43, half & half, simple syrup 12

BRUNCH BEVERAGES

Orange Juice 4.5

Copper Horse Cold Brew 5

Copper Horse Coffee 4

Hot Tea 3

BRUNCH WITH US SAT AND SUN