

sunday brunch

buttermilk griddle pancakes

with maple syrup and cinnamon honey butter \$15
choice of blueberry, chocolate-chip, banana or cranberry granola \$16

frittered french toast

creamy combo of cheese and raspberry jam between battered french toast
\$15

belgian waffle

with strawberries, maple syrup and whipped cream
\$15

eggs benedict

with glazed ham and poached eggs on homemade brioche topped with lemon hollandaise
\$16

crab cake benedict

sautéed crab cakes with poached eggs topped with jalapeño hollandaise
\$18

breakfast quesadilla

griddled flour tortilla folded with scrambled eggs, monterey jack cheese, salsa, jalapeño,
fresh cilantro, black beans, and caramelized onions served with guacamole, sour cream and pico de gallo
\$16

pulled pork scramble

three farm fresh eggs with caramelized onions, apple wood smoked bacon, cheddar cheese,
and cilantro served with home fries
\$15

corned beef and sweet potato hash

with poached eggs and lemon hollandaise
\$16

arepa con chorizo

colombian style corn cake and grilled chorizo sausage, topped with 2 eggs sunny side up and roasted pico de gallo
\$16

ham and cheese omelette

smoked ham and aged cheddar
\$15

vegetable omelette

tomato, spinach and feta cheese
\$15

brunch cocktails

stephanie's mimosa

champagne and fresh squeezed orange juice
10

the executive mimosa

champagne, grey goose l'orange vodka,
cointreau and fresh squeezed orange juice
served on the rocks
13

stephanie's famous bloody mary

vodka, tomato juice, secret spice mix,
celery and old bay rim
11

badger bloody mary

absolut peppar, tomato juice, secret spice mix,
served with a short beer chaser
old bay rim
15

sides

ruby red grapefruit brûlée

5

toast

3

muffin or sticky bun

5

home fries

4

sausage or bacon

4

toasted bagel

plain or everything bagel
with cream cheese

4

cinnamon oatmeal brûlée

with sautéed apples and pears

5

sunday brunch

new england clam chowder

thick and creamy with native clams, diced prosciutto, smokey bacon, potatoes and herbs
cup \$9

chef's choice soup

made daily with the finest of ingredients
\$8

smoked salmon platter

smoked salmon, toasted bagel, tomato, red onion, capers and whipped cream cheese
\$16

house wedge salad

a wedge of iceberg, cherry tomatoes, cucumbers, red onion and bacon with a choice of balsamic vinaigrette, russian or blue cheese dressing
\$11

pecan crusted warm goat cheese salad

field greens, spiced pecans, late harvest pears, toasted brioche and balsamic vinaigrette
\$17

cobb salad

grilled chicken, corn, tomatoes, egg, cheese, red onion, bacon, avocado and romaine lettuce tossed with blue cheese dressing in a crispy flour tortilla shell
\$17

classic chunky chicken salad

roasted chicken, mayonnaise, toasted almonds and capers with sliced tomatoes on a bed of field greens served with irish soda bread
\$16

grilled tenderloin salad*

marinated sliced tenderloin of beef served over field greens and romaine lettuce, tossed with candied walnuts, crumbled gorgonzola, baby tomatoes, crispy fried onions and red wine vinaigrette
\$19

classic caesar salad

romaine lettuce tossed in a traditional caesar dressing with garlic croutons and shaved parmesan cheese
\$13
add grilled chicken \$17

fresh fruit salad

seasonal melons, pineapple, watermelon and berries, topped with yogurt and homemade granola
\$17

crunchy vegetable salad

a healthy and fresh mix of thin sliced carrots, sweet cucumbers, celery, shaved cauliflower, red peppers, and feta cheese tossed with baby arugula and lemon vinaigrette
\$13
add grilled chicken \$17
add 4 grilled shrimp \$20

ahi tuna tartare*

cucumber wrapped chopped sushi grade tuna with avocado, sesame chili oil, spicy mayo and wasabi, topped with crispy wontons and peanuts
\$17

thai style chicken salad

slow roasted chicken tossed with shredded romaine, napa cabbage, fresh crisp vegetables, spicy peanuts, and lime chile dressing, topped with crispy wontons
\$17

albacore tuna melt

white albacore tuna and shaved celery tossed in mayonnaise with melted swiss cheese, house made pickles, and sliced tomatoes on toasted marble rye, served with potato chips
\$14

shaved capicola sandwich

with banana pepper relish, sharp provolone, oven cured tomatoes, herb mayonnaise and wilted arugula on crusty italian bread, served with french fries
\$15

roasted chicken salad sandwich

chopped chicken breast and andouille sausage tossed with mayonnaise, pickled onions, sharp cheddar, bibb lettuce and roasted tomato puree, served on toasted brioche roll with potato chips
\$15

all american jr. turkey club

house roasted turkey, bacon, lettuce, tomato, mayonnaise and cheddar cheese on two slices of toasted brioche, served with potato chips
\$15

grilled vegetable sandwich

with crumbled goat cheese, arugula and balsamic kalamata olive aioli on warm baguette with field greens
\$14

grilled cheese

melted cheddar and goat cheese, tomato and avocado on toasted brioche served with potato chips
\$13

shaved black forest ham

with creamy brie cheese, sliced egg, cornichons, and dijon aioli on olive oil toasted baguette, served with field greens
\$15

before placing your order, please inform your server if a person in your party has a food allergy

18% gratuity will be added to all parties of 6 or more

* these items are served raw, undercooked or may be cooked to your liking.