

## BREAKFAST

<b>MUFFINS, SCONES &amp; BISCUITS</b> CHEDDAR BISCUITS, DRIED CHERRY SCONES, BLUEBERRY MUFFINS, CORN CHILI MUFFINS	\$7
<b>BREAKFAST PLATE</b> TWO EGGS YOUR WAY, BACON OR SAUSAGE, BRIOCHE TOAST, HOME FRIES	\$12
<b>EGGS BENEDICT</b> HAND CUT BACON, BUTTERMILK BISCUIT HOLLANDAISE	\$15
<b>BRIOCHE FRENCH TOAST</b> CARAMELIZED APPLES, MASCARPONE CHEESE, VANILLA, MAPLE SYRUP	\$13
<b>MALTED BUTTERMILK PANCAKE</b> BANANA, PECANS, RAISIN, FRESH WHIPPED CREAM, MAPLE SYRUP	\$12
<b>“BLT” FRITTATA</b> SMOKED BACON, SPINACH, TOMATO, AGED CHEDDAR CHEESE	\$14
<b>STEAK &amp; EGGS</b> MARINATED HANGER STEAK, TWO FRIED EGGS, HOME FRIES	\$15
<b>SMOKED SALMON</b> TOASTED BAGEL, CUCUMBER, RED ONION, CAPERS, CRÈME CHEESE	\$13

## SIDES

<b>SCRAMBLED EGGS</b>	\$5
<b>BACON</b>	\$6
<b>COUNTRY SAUSAGE</b>	\$5
<b>HOME FRIES</b>	\$5
<b>MINI BAGELS</b>	\$3
<b>BRIOCHE TOAST</b>	\$3

## SALADS

<b>CHOPPED SALAD</b> ASSORTED VEGETABLES, FETA CHEESE, KALAMATA OLIVES, ONIONS, AGED BALSAMIC	\$11
<b>CAESAR SALAD</b> ROMAINE HEARTS, PARMESAN, SPICED CROUTONS, CAESAR DRESSING	\$10
<b>PARLOR SALAD</b> BUTTER LETTUCE, LOLA ROSA, AVOCADO, POTATO, BROCCOLI RABE, RADISH, MUSTARD-CIDER VINAIGRETTE	\$12

## APPETIZERS

<b>POTATO AND ONION SOUP</b> SHRIMP AND SCALLIONS FRITTERS	\$12
<b>OYSTERS</b> KUSSHI, ROYAL MIYAGI, NAKED COWBOY, HURRICANE	\$2.50
<b>SHRIMP COCKTAIL</b> COCKTAIL SAUCE	\$15
<b>LOBSTER COCKTAIL</b> FRESH MAINE LOBSTER, COCKTAIL SAUCE	\$13/21
<b>CRISPY ROCK SHRIMP</b> WINTER SALAD, BUTTERMILK DRESSING	\$12
<b>FRESH LINGUINI PASTA</b> MANILLA CLAMS, SOPPRESATTA, PARSLEY, LEMON BREAD CRUMBS	\$12/24

## ENTREES

<b>CRISPY CHICKEN CLUB</b> LETTUCE, TOMATO, MAPLE MAYO, FRENCH FRIES, CRISPY ONIONS	\$14
<b>PARLOR CHEESEBURGER</b> BLACK ANGUS BEEF, FRENCH FRIES, FRIED ONIONS	\$15
<b>NEW ENGLAND LOBSTER ROLL</b> FRENCH FRIES, FRIED ONIONS	\$24
<b>SLOW ROASTED ORGANIC SALMON</b> MUSTARD CRUST, SUNCHOKE PUREE, BROCCOLI RABE, LEMON BEURRE BLANC	\$23
<b>SLICED GRILLED CHICKEN</b> BROCCOLI RABE, FINGERLING POTATOES, CARAMELIZED LEMON	\$16

## SIDES

<b>SAUTÉED SPINACH</b>	\$6	<b>CREAMED SPINACH</b>	\$7
<b>SAUTÉED BROCCOLI RABE</b>	\$7	<b>MAC &amp; CHEESE</b>	\$7
<b>WHIPPED POTATOES</b>	\$6	<b>FRENCH FRIES</b>	\$5

## PARLOR BRUNCH

### “BOTTOMS UP”

### PRIX FIXE...\$25

ONE BRUNCH ITEM BELOW  
COFFEE OR TEA  
MIMOSA, BLOODY MARY OR  
ROSE BELLINI

MAXIMUM FIVE COCKTAILS PER GUEST  
TWO HOUR MAX AT TABLE. ENDS AT 4.00PM

<b>BREAKFAST PLATE</b>
<b>EGGS BENEDICT</b>
<b>BRIOCHE FRENCH TOAST</b>
<b>MALTED BUTTERMILK PANCAKES</b>
<b>“BLT” FRITTATA</b>
<b>STEAK &amp; EGGS</b>

### PARLOR CHEESEBURGER

**PARLOR BRUNCH SALAD**  
WITH YOUR CHOICE OF:  
GRILLED ORGANIC SALMON  
CHICKEN  
CHILLED SHRIMP  
MARINATED HANGER STEAK

## ADD TO YOUR SALAD

<b>GRILLED CHICKEN</b>	\$6
<b>ORGANIC SALMON</b>	\$6
<b>SHRIMP COCKTAIL</b>	\$8
<b>POACHED LOBSTER</b>	\$12
<b>HANGER STEAK</b>	\$9
<b>FILET MIGNON</b>	\$14

## PARLOR STEAK

<b>7oz FILET MIGNON</b>	\$33
<b>10oz FILET MIGNON</b>	\$41
<b>12oz NY STRIP</b>	\$38
<b>BONE-IN 18oz RIBEYE</b>	\$44
<b>36oz RIBEYE FOR TWO</b>	\$74
<b>PORTERHOUSE FOR TWO</b>	\$85

## DRY AGED 21 DAYS

<b>BONE-IN 16oz STRIP LOIN</b>	\$38
<b>BONE-IN 18oz RIB EYE</b>	\$42

### STEAK SAUCE

RED WINE REDUCTION  
BÉARNAISE  
HORSERADISH  
GARLIC CONFIT