

Brunch

SHRIMP & FRIED GREEN TOMATOES

Spicy country ham gravy 16

ROAST TURKEY CREPE

Spinach, bacon, caramelized onion, gruyere cheese 11

BREAKFAST MONTE CRISTO

Peanut butter, banana, bacon, brioche and chocolate syrup 11

BRUNCH BURGER

House ground beef, over easy egg, bacon, cheddar, red-eye gravy, breakfast potatoes 12

STEEL CUT OATS

Fresh berries, brown sugar, maple syrup 9

BLUEBERRY PANCAKES

Maple syrup and whip cream 10

CINNAMON FRENCH TOAST

Date and rum syrup, orange zest 10

Eggs

LOBSTER OMELET

Spinach, mushrooms, hollandaise served with breakfast potatoes and toast 15

MARKET STEAK & EGGS

Breakfast potatoes, lobster hollandaise

CRAB CAKE BENEDICT

Spinach and maltese sauce, breakfast potatoes 15

PORK BELLY BENEDICT

Braised pork belly, poached eggs, bitter greens, french toast and hollandaise served with breakfast potatoes 12

CORNED BEEF HASH

Potato, onion, brussels sprout, mornay, fried eggs 13

FRIED CHICKEN BISCUITS & GRAVY

Served with fried eggs, chorizo, gravy 12

TWO EGGS ANY STYLE

Served with breakfast potatoes and toast 10

OMELET YOUR WAY

Toppings: mushroom, spinach, pepper, onion, tomato. Meat: bacon, ham or chorizo. Cheese: cheddar, brie, goat or feta. Served with breakfast potatoes and toast 12

GRILLED SKIRT STEAK

Salsa verde, avocado, slaw, two eggs 15

Lunch Items

COLD SEAFOOD PLATTER

6 oysters, 6 shrimp, 6 crab legs, lobster, cocktail sauce and mignonette 49

TUSCAN KALE SALAD

walnuts, pickled blackberries, ricotta salatta, shallot vinaigrette 9

TURKEY BURGER

organic turkey, brie, cranberry mostarda, spinach, whole wheat bun 14

LOBSTER ROLL

maine lobster salad, red onion, celery, lemon, lettuce, aioli, new england hot dog bun 18

BISON BURGER

grass fed bison, pickled raspberries, onion, avocado, bacon, monterey jack, brioche bun 16

LAMB BURGER

red onion, feta, tzatziki sauce, ciabatta bread 16

COBB SALAD

grilled chicken, cucumber, mushroom, avocado, bacon, tomato, radish, bleu cheese dressing 12

CANDIED CARROT & SPINACH SALAD

Crispy pork belly, candied carrots, farm egg, parmesan cheese, toasted pumpkin seed dressing
11

Brunch Sides

BREAKFAST POTATOES 4

FRENCH FRIES OR SWEET POTATO FRIES 4

ASPARAGUS 5

BRUSSEL SPROUTS 5

CUCUMBER RED ONION SALAD 4

FRESH FRUIT 4

BACON 4

TURKEY SAUSAGE 4

GRILLED SHRIMP 7

Brunch Flatbreads

BACON & EGG FLATBREAD

Applewood smoked cheddar, spinach, roasted tomato, bacon, sunnyside up eggs 16

MUSHROOM & ASPARAGUS FLATBREAD

gruyere cheese, king oyster mushroom, roasted shallot, truffle vinaigrette 16

CHORIZO & GOAT CHEESE FLATBREAD

House made chorizo, goat cheese, piquillo pepper, radish, fresno chili pepper 16

THREE CHEESE FLATBREAD

fresh mozzarella, pecorino tuscano, monterey jack 16

PEI MUSSEL & CLAM FLATBREAD

Garlic cream, potato, crushed tomato, pickled banana peppers, toasted chili 16

Brunch Cocktails

BLOODY MARY

Vodka, Zing Zhang Bloody Mary mix, Celery Salt. Classic. 10

HUBBARD INN MICHELADA

Montejo Pale Lager, House made Michelada mix, Salt 10

MIMOSA

Prosecco, Orange Juice 8

GRAND BELLINI

Grand Marnier Peach Raspberry, Prosecco, Peach | 10

DAY DRINK

Vodka, San Pelligrino Blood Orange 10