



SUNDAY BRUNCH MENU

LOBSTER OMELETTE - \$16

HAND PICKED LOBSTER MEAT, FRESH CORN OFF THE COBB, BELL PEPPER, SHALLOT, SCALLION & WHITE CHEDDAR

PORK & CLAMS LATKES - \$13

BRAISED PORK, MIDDLENECK CLAMS, DEMI GLAZE, HOUSE PICKLES, CILANTRO

BUTTERMILK FRIED LOBSTER & WAFFLES - \$18

SPICY CALABRIAN CHILI HONEY, LOBSTER GRAVY

BUTTERMILK FRIED CHICKEN & WAFFLES - \$13

SPICY CALABRIAN CHILI HONEY

GRILLED CHEESE OF THE WEEK - \$13

PREPARATION CHANGES WEEKLY

PORK ROLL, EGG & CHEESE - \$10

ON A JOE LEONE'S BRIOCHE ROLL WITH FRENCH FRIES

STEAK & EGGS - \$17

(FRIED EGG OR POACHED) SERVED WITH FRENCH FRIES

LOBSTER BENEDICT- \$18

HANDPICKED MAINE LOBSTER, CORN CREMA, OLD BAY
SERVED WITH SPINACH HASH, HOLLANDAISE & SERVED ON A FRESH BUTTERMILK BISCUIT

PORK ROLL EGG & CHEESE BENEDICT - \$14

AMERICAN CHEESE, SALT, PEPPER & SIRACHA KETCHUP
SERVED WITH SPINACH HASH, HOLLANDAISE & SERVED ON A FRESH BUTTERMILK BISCUIT