



SUNDAY BRUNCH MENU

LOBSTER OMELETTE - \$19

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

PORK & CLAMS LATKES - \$15

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

BUTTERMILK FRIED LOBSTER & WAFFLES - \$19

SPICY CALABRIAN CHILI HONEY, LOBSTER GRAVY

BUTTERMILK FRIED CHICKEN & WAFFLES - \$15

SPICY CALABRIAN CHILI HONEY

GRILLED CHEESE OF THE WEEK - \$14

PREPARATION CHANGES WEEKLY

PORK ROLL, EGG & CHEESE - \$12

ON A JOE LEONE'S BRIOCHE ROLL WITH FRENCH FRIES

STEAK & EGGS - \$19

(FRIED EGG OR POACHED) SERVED WITH FRENCH FRIES

LOBSTER BENEDICT- \$20

HANDPICKED MAINE LOBSTER, CORN CREMA, OLD BAY

SERVED WITH SPINACH HASH, HOLLANDAISE & SERVED ON A FRESH BUTTERMILK BISCUIT

PORK ROLL EGG & CHEESE BENEDICT - \$16

AMERICAN CHEESE, SALT, PEPPER & SIRACHA KETCHUP

SERVED WITH SPINACH HASH, HOLLANDAISE & SERVED ON A FRESH BUTTERMILK BISCUIT