



Brunch EVERY Sunday 10am - 2pm

FIRST THINGS FIRST

Mimosa / 11 (Pitcher / 50)

Fresh squeezed orange juice, Combier & sparkling wine

Cobble Beach Spritz / 13 (Pitcher / 58)

Wheatly vodka, Veritbale Distillery limocello, Italicus Rosolio di Bergamotto, blueberry & lavender syrup, lemon & sparkling wine

Classic Bloody Mary / 11 (Pitcher / 50)

Platinum vodka, house bloody mix, lime, lemon, olive & celery

Hangover Cure / 16

Chopin vodka, Old Bay rim, house bloody mix, bacon, olives, lemon, lime, celery, pickles, cherry pepper & cheddar cheese

Sunday Scaries / 11 (Pitcher / 45)

Ship's Bell bourbon, ginger, lime & lots of Angostura bitters

Espress Yourself / 15

The Real McCoy 3yr rum, Mr. Black cold brew coffee liqueur, Fernet Branca, coffee syrup & cold brew - add Irish cream!

Sundaes on Sundays / 14

Lunazul reposado tequila, licor 43, cold brew, orange & lemon
*Clarified with chocolate ice cream

Grounds for Dismissal / 13

Coffee infused Four Roses bourbon, cacao & orange syrup, vanilla infused Angostura bitters, orange zest

STARTERS & SIDES

Maple Sriracha Wings / 13

Brined, smoked, & fried chicken wings, maple sesame sriracha glaze, crispy garlic, smoked ranch & cucumber slices - available GF*

Davis Family Farm Cornbread / 7

Served warm with miso-maple butter

Freshly Baked Pastry of the Week / 6

Ask your server about our weekly special

Brunch Poutine / 12

Hand cut french fries, chicken gravy, cheddar cheese curds, slow roasted bacon, a sunny side farm egg

Lemon & Blueberry Fritters / 6

Fried lemon & blueberry fritters tossed in sugar & vanilla icing

Creamy Coleslaw / 5.5 GF*

Tangy Potato Salad / 5.5 GF*

Old Bay Macaroni Salad / 5.5

House Cut Seasoned Fries / 6

Crispy Smashed Potatoes / 6

ROTISSERIE CHICKEN TACOS



Half Bird / 16 Full Bird / 25

Shareable build your own taco platter served with:

pickled onion, jalapenos, shredded cabbage, crema, avocado puree, salsa, queso & warm tortillas

BRUNCH

Chopped Salad / 18.5

Romaine lettuce, roasted carrots, avocado, pickled red onion, cornbread croutons, bell peppers, feta cheese, green goddess dressing & rotisserie chicken *Substitute smoked tofu at no charge

ER Cobb Salad / 18.25

Bibb lettuce, avocado, slow roasted bacon, crispy soft boiled farm egg, buttermilk blue cheese crumbles & sherry vinegar reduction

Bagel & Lox / 18.5

House cured salmon, shaved red onion, whipped cream cheese, fried capers & local greens on a house made everything bagel

Steak & Eggs / 25.5

Slow roasted NY strip, two sunny side eggs, crispy smashed potatoes, herb hollandaise & dressed local greens

Chicken & Waffle / 18.25

Davis Farm cornmeal waffle with crispy fried chicken, sunny egg & sesame maple hot sauce

ER Benedict / 20.5

Slow smoked BBQ brisket, Davis Farm cornbread, poached eggs & cilantro hollandaise

Shakshuka / 16.25

Two poached farm eggs in Israeli spiced tomato sauce, topped with feta & served with Nanas focaccia toast

ER Breakfast Sandwich / 15.25

House made pastrami, fried egg, cheddar cheese & ER sauce on a grilled Portuguese bolo

Bananas Foster French Toast / 15.5

Nana's Brioche French toast w. Real McCoy rum flambe bananas, brown sugar-cinnamon caramel sauce, toasted walnuts & whipped cream

Hangover Burger / 18.5

Beriah Lewis beef patty, onion ring, BBQ aioli, cheddar, B&B pickles, crispy bacon & a sunny side up egg

Fried Local Fish & Chips / 22.5

Davis Farm cornmeal breaded fish, creamy coleslaw, fries & spicy tartar

Chipotle Chicken Sandwich / 17.5

Crispy fried chicken breast, house smoked ranch, dill pickles & spicy chipotle hot sauce

BBQ Brisket Sandwich / 17.5

Smoked brisket, creamy southern slaw, dill pickles & house BBQ

Randy's Double Stack / 15.75

Two 3 oz beef patties with American cheese, happy sauce & bibb lettuce

ALL SANDWICHES COME WITH CHOICE OF FRENCH FRIES, CREAMY COLESLAW, TANGY POTATO SALAD OR MACARONI SALAD

Engine Room Sauce Flight / 3 (no substitutions)

jalapeno mayo, roasted garlic aioli, smoked ranch & spicy chipotle hot sauce