



# BRUNCH

Served Every Sunday  
10 am - 2 pm

## BRUNCH PLATES

### Avocado Toast <sup>v</sup>

Fresh avocado mashed on honey wheat toast, red grape tomatoes, feta cheese, red onion, cilantro, everything bagel seasoning **15**

### Green Monster Bowl <sup>v</sup>

Scrambled egg whites, spinach, tomato, arugula, avocado, quinoa, English muffin **16.5**

### Southie Skillet\*

Fresh corned beef hash, two poached eggs, baby spinach, hollandaise, side of English muffin **22.5**

### Breakfast Burger\*

Angus ground beef, smoked bacon, fried egg, sharp cheddar, sliced tomato, chipotle aioli on buttermilk biscuit, home fries, fresh fruit **21**

### Tony's Eggs Benedict\*

English muffin, Canadian bacon, two poached eggs, hollandaise, home fries, fresh fruit **18.5**

### Farmers Benedict\* <sup>v</sup>

English muffin, sliced avocado, grilled tomato, baby spinach, two poached eggs, hollandaise, home fries, fresh fruit **19.75**

### Lobster Benedict\*

Butter poached lobster, English muffin, baby spinach, two poached eggs, hollandaise, home fries, fresh fruit **32.75**

### Steak & Eggs\*

Grilled sirloin tips, caramelized onions and mushrooms, two scrambled eggs, home fries, English muffin **29**

*Protein: +\$ Bacon \$3, Chicken \$6, Shrimp \$8, Salmon\* \$9, Steak Tips \*\$11*

## BRUNCH SIDES

Fresh Seasonal Fruit **4**

Applewood Smoked Bacon **3**

Buttermilk Biscuit **4**

English Muffin **3**

Home Fries **4**

<sup>v</sup> - Items may be prepared vegetarian.

<sup>GF</sup> - Items may be prepared gluten free upon request.

## LUNCH

### Grilled Shrimp & Watermelon Salad <sup>GF</sup>

garden greens, avocado, red onion, balsamic glaze, citrus vinaigrette **19.75**

### Strawberry Baby Arugula Salad, <sup>GF, V</sup>

feta, spinach, red onion, blueberry, candied walnut, poppy seed vinaigrette **15.75**

### Grilled Chicken Bruschetta

fresh mozzarella, basil, tomato, balsamic drizzle, toasted telera roll **16.5**

### Margherita Flatbread, <sup>v</sup>

tomato, mozzarella, basil, parmesan **14**

### New England Clam Chowder

oyster crackers **9.75**

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Denotes food items are cooked to order or served raw. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

# BRUNCH COCKTAILS

## **Patriot Mimosa Tree 30**

A trio of mimosas, each flute filled with crisp Poema Cava Brut and a splash of Real fruit purée. Flavors: Peach, Strawberry and Blueberry

## **Dunkin'® Spiked Tea Bucket 36**

A refreshing bucket of four spiked teas crafted with a green tea base.  
Flavors: Slightly Sweet, Half & Half, Mango-Pineapple  
and Strawberry Dragonfruit

## **Downeast Cidermosa 15**

A twist on the classic mimosa, crisp Downeast cider meets bubbly Poema Cava Brut, combined with fresh apple juice with cinnamon sugar rim

## **Tony's Bloody Mary 16**

Our bold bloody Mary packs a punch vodka and bloody Mary mix, garnished with crisp celery, spicy chorizo, hard boiled egg and a fresh lemon wedge

## **Guava Margarita 15**

Refreshing blend of smooth tequila, orange liqueur, guava purée  
and a splash of fresh lime juice

## **Blackberry Lemonade 15**

A sweet and tangy mix of vodka, rich blackberry liqueur,  
freshly squeezed lemon juice and a touch of simple syrup.

## **Coconut Espresso Martini 16**

A creamy blend of 1800 Coconut, Irish Crème, Caffè Borghetti  
and Real Coconut purée, garnished with toasted coconut flakes.

## **1967 Espresso Martini 15**

A timeless classic, our 1967 martini combines the rich flavors of  
Caffè Borghetti, smooth Irish cream, and vanilla vodka  
with Lavazza Espresso for a velvety, indulgent treat