



## EYE OPENERS

**Signature Bloody Mary / 12**  
Vegetable infused vodka | house made bloody mix | ultimate garnish

**Bellini / 9**  
Zardetto prosecco | peach purée

**Mimosa / 9**  
Zardetto prosecco | orange juice

**Bloody Mary Add-Ons**  
Bacon 1 | shrimp 3 | sausage 1 | Italian meats and cheese 1



## APPS/SALADS

<b>Local Chilled Oysters *</b>	<b>3 ea</b>
<b>Buffalo Cauliflower</b>	<b>12</b>
<i>Blue cheese crumble   house-made buffalo sauce</i>	
<b>Vegetable Spring Rolls</b>	<b>12</b>
<i>Ponzu glaze   orange chili dipping sauce</i>	
<b>Nachos</b>	<b>12</b>
<i>Tortilla chips   cheddar and jack cheeses   tomatoes   salsa   scallions   sour cream   guacamole</i>	
<b>Blue Buffalo Tenders</b>	<b>12</b>
<i>Homemade hot sauce   blue cheese crumble   cucumbers</i>	
<b>Fried Calamari</b>	<b>14</b>
<i>Cherry peppers   basil pesto   pecorino romano   marinara</i>	
<b>Garden</b>	<b>9</b>
<i>Tomatoes   carrots   cucumbers   brioche croutons   creamy parmesan peppercorn dressing</i>	
<b>Caesar</b>	<b>10</b>
<i>Brioche croutons   pecorino romano   lemony anchovy dressing</i>	
<b>Roasted Beets and Baby Gem</b>	<b>12</b>
<i>Sweet baby gem lettuce   goat cheese   crushed hazelnuts   mandarin orange segments   blue cheese crema</i>	
<b>Fresh Berry, Fig &amp; Goat Cheese</b>	<b>12</b>
<i>Organic mesclun greens   arugula   frisée   raspberries   strawberries   blueberries   spiced almonds   Vermont goat cheese   vanilla bean vinaigrette</i>	
<b>Pecan Chicken</b>	<b>16</b>
<i>Golden raisins   red grapes   caramelized onions   goat cheese   orange dijon vinaigrette</i>	
<b>Roasted Salmon*</b>	<b>22</b>
<i>Sugar snap peas   green onions   radish   purple potatoes   whole grain mustard dressing   citrus crème fraiche</i>	

**Add To Your Salad**  
Chicken 5 | shrimp 8 | salmon 10 | bbq steak tips 10

## BREAKFAST

<b>Buttermilk Pancakes</b>	<b>12</b>
<i>Light and fluffy   powdered sugar   Vermont maple syrup (add fresh fruit compote 2)</i>	
<b>Farmer's Omelet</b>	<b>12</b>
<i>Organic eggs   spinach   havarti cheese   mushrooms</i>	
<b>Chef Muffin's Sandwich</b>	<b>13</b>
<i>Two fried organic eggs   maple ham   sausage   Vermont cheddar   chipotle aioli   griddled english muffin</i>	
<b>Breakfast Burrito</b>	<b>13</b>
<i>Scrambled organic eggs   salsa   bacon   sausage   queso fresco   flour tortilla</i>	
<b>Chef's Breakfast Plate</b>	<b>13</b>
<i>Vanilla bean yogurt   fresh berries   granola   avocado toast</i>	
<b>Traditional Eggs Benedict</b>	<b>13</b>
<i>Two poached organic eggs   black forest ham   hollandaise (add smoked salmon 4, spiced gulf shrimp 4)</i>	
<b>Sticky Bun French Toast</b>	<b>14</b>
<i>Cinnamon swirl bun   royal icing   brown sugar butter (add fresh fruit compote 2)</i>	
<b>Steak and Cheese Omelet</b>	<b>14</b>
<i>Shaved steak   peppers   onions   mushrooms   three cheese blend</i>	
<b>Brunch Bowl</b>	<b>15</b>
<i>Sunny side eggs   tater tots   mushrooms   peppers   onions   cheddar jack   corned beef hash</i>	
<b>Breakfast Burger *</b>	<b>16</b>
<i>Angus beef burger   Vermont cheddar   smoked bacon   sunny side up organic egg   maple aioli   brioche bun   hand cut french fries</i>	
<b>Caprese Avocado Toast</b>	<b>16</b>
<i>Chunky avocado spread on artisan toast   diced tomatoes   fresh mozzarella   aged balsamic drizzle   two sunny side up organic eggs (add smoked salmon 4, spiced gulf shrimp 4)</i>	
<b>Steak &amp; Eggs *</b>	<b>20</b>
<i>Bourbon BBQ marinated steak tips   two sunny side up organic eggs   potatoes</i>	

## LUNCH

<b>Sky Burger*</b>	<b>15</b>
<i>Bacon   Vermont cheddar   iceberg   tomato   "secret sauce"   seeded brioche bun   fries</i>	
<b>Chicken Caprese Sandwich</b>	<b>14</b>
<i>Buffalo mozzarella   prosciutto   tomatoes   arugula   basil pesto   balsamic vinegar   ciabatta   hand cut french fries</i>	
<b>Salmon Burger</b>	<b>15</b>
<i>Boston bibb lettuce   cucumbers   plum tomatoes   dill crème fraiche   brioche bun   hand cut french fries</i>	
<b>Spicy Fish Tacos</b>	<b>18</b>
<i>Lightly breaded and flash fried haddock   cabbage   salsa   cilantro aioli</i>	
<b>Roasted Butternut Squash Ravioli</b>	<b>20</b>
<i>Apples   fried kale   spiced walnuts   frangelico brown butter</i>	
<b>Chicken Parmesan</b>	<b>18</b>
<i>Rigatoni   garlic and butter   marinara sauce</i>	
<b>Grilled Steak Tips *</b>	<b>20</b>
<i>Bourbon barbecue marinade   mashed potatoes   green beans</i>	
<b>Pan Roasted Salmon*</b>	<b>23</b>
<i>Pumpkin seed crusted   red lentil basmati rice pilaf   asparagus   pomegranate drizzle</i>	
<b>Fig &amp; Prosciutto Flatbread</b>	<b>15</b>
<i>Sliced prosciutto   arugula   balsamic glaze   fig jam   shaved romano cheese</i>	
<b>Truffle Steak and 3 Cheese</b>	<b>15</b>
<i>Sliced sirloin   three cheese sauce   caramelized onions   mushrooms   truffle oil</i>	

Sandwiches available gluten free. Add \$2

## BREAKFAST SIDES

<b>House-made Cinnamon Bun</b>	<b>4</b>
<b>Avocado Toast</b>	<b>6</b>
<b>Corned Beef Hash</b>	<b>6</b>
<b>Home Fries</b>	<b>4</b>
<b>Smoked Bacon</b>	<b>4</b>
<b>Smoked Salmon</b>	<b>6</b>
<b>Pork Sausage</b>	<b>3</b>
<b>English Muffin</b>	<b>2.5</b>
<b>Toast</b>	<b>2.5</b>

"Brunch without champagne is just a sad breakfast."  
—Anonymous

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 031 12020

# COCKTAILS

- Sangria** 12  
*A house made blend of wine and fresh fruit  
Red | White | Seasonal*
- Hot and Dirty Martini** 12  
*Tito's vodka | sriracha | local spicy pickle juice |  
bacon blue cheese olives*
- Shoreline** 12  
*Vodka infused with fresh pineapple*
- Tallahassee** 13  
*Weller special reserve bourbon infused  
in house with orange | honey | pomegranate*
- Bohemian Sky** 12  
*Gin | elderflower liqueur | grapefruit | fresh lemon*
- Weller Banana Bourbon** 13  
*Weller special reserve bourbon infused in house  
with bananas, walnuts and maple | king cube*
- Irish Breakfast** 13  
*Jameson | buttershots | orange | bacon slice*
- Blood Orange Blossom** 12  
*Smirnoff orange | Solerno blood orange liqueur |  
pomegranate | orange*
- Pumpkin Martini** 12  
*Bols pumpkin spice | vanilla vodka | Baileys*
- Caramel Apple Pear Martini** 14  
*Grey Goose La Poire | sour apple | buttershots |  
caramel rim*
- Autumn Smash** 12  
*House infused fig and basil vodka | apple cider |  
maple syrup | fresh lemon*
- Blue Pearl** 13  
*Pearl Pomegranate vodka | Stoli blueberry |  
lemonade*

# ★ WINES ★

## EASY DRINKING | Old and new favorites

	Gls	Bottle		Gls	Bottle
Zardetto, Prosecco   N/V   Italy	9	36	Battle Creek Cellars, "Unconditional," Pinot Noir   2017   Oregon	13	52
Beringer, White Zinfandel   2016   California	8	32	Ruffino, Chianti Superiore   2017   Tuscany	9	36
Di Lenardo, Pinot Grigio   2018   Friuli	9	36	High Note, "Elevated," Catena, Malbec   2017   Mendoza	10	40
Clean Slate, Riesling   2018   Germany	10	40	Grayson, Merlot   2018   California	9	36
Kim Crawford, Sauvignon Blanc   2018   Marlborough	11	44	Qupé, Syrah   2016   central coast		52
Guenoc, Chardonnay   2018   California	9	36	Carmenet, Cabernet Sauvignon   2015   California	10	40
La Crema, Chardonnay   2017   Monterey	12	48	Rock & Vine, Cabernet   2016   California	12	48
Grayson, "Lot 5," Pinot Noir   2017   California	10	40			

## FUN WITH FRIENDS | Old friends and old wine are the best

	½ Btl	Bottle		Gls	Bottle
Veuve Clicquot, Yellow Label, Brut   N/V   France	48	105	Ken Wright, Pinot Noir   2016   Willamette Valley		64
Trimbach, Riesling   2014   Alsace		52	Markham Vineyards, Merlot   2015   Napa		55
Santa Margherita, Pinot Grigio   2017   Valdadige		52	Frog's Leap, Zinfandel   2017   Napa		59
Ashbourne, Sauvignon Blanc   2017   South Africa		48	Blue Rock, "Baby Blue"   2016   California		70
Sonoma Cutrer, "Russian River Ranches," Chardonnay   2017   Sonoma Coast		56	Justin, Cabernet Sauvignon   2017   Paso Robles	17	68
Chalone Estate, Chardonnay   2011   Monterey		75	Jordan, Cabernet Sauvignon   2014   Alexander Valley		98

## SPLURGE | Go ahead, you deserve it!

	Bottle		Bottle
Dom Perignon, Champagne   2006   France	325	Domaine Drouhin, Pinot Noir   2016   Dundee Hills	90
Cloudy Bay, Sauvignon Blanc   2018   Marlborough	57	Duckhorn, Merlot   2016   Napa	95
Guy Saget Sancerre   2017   France	65	Cakebread, Cabernet Sauvignon   2016   Rutherford	115
Shafer, "Red Shoulder Ranch," Chardonnay   2016   Carneros	88	Silver Oak, Cabernet Sauvignon   2014   Alexander Valley	115
Newton, "Unfiltered," Chardonnay   2014   Napa	95	Quintessa, Meritage   2013   Rutherford	175
		Kosta Browne, Pinot Noir   2015   Willamette Valley	195

## RELIABLES

- Amstel Light | 6
- Blue Moon Belgian White | 6
- Bud Light | 5
- Budweiser | 5
- Coors Light | 5
- Corona | 6
- Corona Light | 6
- Heineken | 6
- Michelob Ultra | 5
- Miller High Life | 5
- Miller Lite | 5
- O'Doul's (Non-Alcoholic) | 5
- Sam Adams Lager | 6
- Sam Adams Light | 6
- Stella Artois | 6
- Yuengling | 5

## INDEPENDENTS

- Allagash White | Maine | 8
- Castle Island Keeper IPA | Norwood | 8
- Cigar City Jai Alai | Florida | 6
- Cisco Whales Tale | Nantucket | 7
- Dogfishhead 60 Minute IPA | Delaware | 7
- Downeast Cider | Boston | gluten free | 8
- Downeast Seasonal Cider | Boston | 8
- Jack's Abby Hoponius Union IPA | Framingham | 7
- Lagunitas IPA | California | 7
- Singlecut 18 Watt IPA | New York | 8
- Wachusett Blueberry Ale | Massachusetts | 7
- Wachusett Brewing Green Monsta IPA | Wachusett | 7
- Zero Gravity Little Wolf | Vermont | 6

## ON TAP

Ask about today's features from our 8 draft lines!

# B R E W M S