



WEEKEND BRUNCH

Cinnamon Monkey Bread drizzled with icing 10

Daily Muffin or Pecan Sticky Bun freshly baked in house 7

Buttermilk Griddle Pancakes 18

maple syrup and cinnamon honey butter
*with choice of blueberry, chocolate chip,
or banana* 1

Fritttered French Toast 18

creamy blend of mascarpone cheese and raspberry
jam between battered french toast and pan fried

Belgian Waffle 18

strawberries, maple syrup and house whipped cream
with chocolate chips 1

Eggs Benedict* 20

with shaved black forest ham and poached eggs on
an english muffin, topped with lemon hollandaise

Crab Cake Benedict* 23

sautéed crab cakes with poached eggs,
topped with jalapeño hollandaise

Skillet Breakfast* 19

applewood smoked bacon, maple sausage, home fries,
eggs and cheddar cheese, baked in a cast iron skillet

Smoked Salmon Platter 19

smoked salmon, toasted bagel, sliced tomato,
red onion, fried capers and whipped cream cheese
choice of plain or everything bagel

Truffled Croque Madame* 22

butter griddled brioche bread, shaved black forest ham
with melted gruyère cheese and truffled béchamel,
topped with a fried egg and served with mixed greens

Eggs Shakshuka* 19

two eggs baked in a zesty north african tomato sauce with
feta cheese, onions, jalapeños, peppers, garlic and spices,
served with grilled bread

Carnitas Scramble* 18

three farm fresh eggs with slow roasted pulled pork,
caramelized onions, applewood smoked bacon, cheddar
cheese, cilantro, scallions, pico de gallo and guacamole

Vegetable Omelette 18

tomato, spinach, broccoli and aged cheddar

Ham and Cheese Omelette 18

smoked black forest ham and aged cheddar

BRUNCH COCKTAILS

Stephanie's Mimosa 13

champagne and fresh squeezed orange juice

The Executive Mimosa 14

champagne, orange vodka, orange liqueur
and orange juice served on the rocks

Royale 15

french champagne and lejay cassis served in a flute

Stephi's Chelada 9

ballast point habanero sculpin with stephanie's famous
bloody mary mix and fresh citrus, served on the rocks
in an ancho chili rimmed glass

**Stephanie's Famous Build Your Own
Delicious Bloody Mary**

ask your server for a clipboard

SIDES

Toast 4 **Home Fries** 6 **Sausage or Bacon** 7

Toasted Bagel plain or everything bagel with cream cheese 6

gf = gluten free



APPETIZERS

Ahi Tuna Tartare* 20

cucumber wrapped chopped sashimi grade tuna with avocado, sesame chili oil, spicy mayonnaise and wasabi, topped with crispy wontons and peanuts

Lobster Guacamole 21

freshly made with avocado, grilled corn, and chopped tomato, topped with maine lobster and served with warm corn chips

SOUPS & SALADS

New England Clam Chowder 11

thick and creamy with native clams, bacon, potatoes and herbs

Warm Bucheron Goat Cheese Salad *gf* 20

brûléed bucheron with fresh arugula and roasted tri-color beets, tossed with toasted pistachio vinaigrette

Grilled Tenderloin Steak Salad* 23

tenderloin steak with fried spinach and kale, roasted fingerling potatoes, crispy shallots and green beans, tossed in peppercorn parmesan dressing

Cobb Salad 20

grilled chicken, romaine lettuce, corn, tomatoes, egg, cheese, red onion, bacon and avocado served in a crispy flour tortilla shell and tossed with blue cheese dressing

Mom's Chicken Soup *gf* 10

tender pulled chicken, carrots, celery and onion, with house made chicken broth

Classic Caprese Panzanella Salad 21

large and small early heirloom tomatoes, fresh mozzarella, torn basil, toasted pine nuts and fried ciabatta, tossed with house pesto dressing

Classic Chunky Chicken Salad 18

roasted chicken, mayonnaise, toasted almonds, capers and chopped romaine lettuce, served on toasted house made irish soda bread

Fruit Salad 17

seasonal melons, pineapple, watermelon, grapes and berries, topped with greek yogurt and granola

Classic Caesar Salad 15

romaine lettuce with toasted croutons and shaved parmesan, tossed in a traditional caesar dressing
with grilled chicken 5 *with grilled shrimp* 9 *with maine lobster salad* 14

SANDWICHES

Old Fashioned Turkey Club 18

fresh roasted turkey breast with bacon, tomato, sliced avocado, lettuce and mayonnaise, served on toasted challah with potato chips

Albacore Tuna Melt 18

white albacore tuna tossed in mayonnaise with melted swiss cheese, house made pickles and sliced tomatoes on toasted marble rye, served with potato chips

Stephanie's Grilled Cheese 14

with melted white cheddar, monterey jack, bacon, vine ripened tomatoes and smashed avocado on toasted brioche, served with potato chips

Fried Chicken Sandwich 18

batter dipped chicken breast with melted cheddar, shredded iceberg lettuce, sliced tomato and fresh salsa verde, served on scali bread with potato chips

Open Faced Mezze Sandwich 17

hummus, tzatziki, tomato, feta cheese, chickpeas and fried sunflower seeds and sprouts, served with pita bread and mixed greens

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

**These items are served raw, undercooked or may be cooked to your liking.*

Consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness.