

BRUNCH

TO SHARE

FRESH FRUIT SALAD | 15

seasonal melons, pineapple, watermelon, berries, yogurt, homemade granola

PECAN STICKY BUN | 6
made fresh in house

CINNAMON MONKEY BREAD | 8

HOUSE MUFFIN | 6

PASTRY BASKET | 16
one of each pastry

BRUNCH FAVORITES

BUTTERMILK PANCAKES | 13

real maple syrup, cinnamon honey butter

BLUEBERRY, BANANA BROWN SUGAR OR CHOCOLATE CHIP | 2

BRIOCHE FRENCH TOAST | 14

thick cut brioche, blueberry maple syrup,
cinnamon honey butter, vanilla bean whipped cream

BREAKFAST PIZZA* | 15

bacon, potatoes, sautéed onions,
hot sauce, fried egg

DUCKTRAP SMOKED FISH PLATE* | 18

smoked salmon & whitefish, cream cheese, crispy capers,
thick sliced tomato, shaved red onion

CHOICE OF PLAIN OR EVERYTHING BAGEL

SKILLET BREAKFAST* | 19

applewood smoked bacon, maple sausage, home fries,
two sunny side up eggs, cheddar cheese, baked in a cast iron skillet

BREAKFAST NACHOS* | 19

two fried eggs, chipotle braised pork, black beans,
warm salsa roja, corn tortilla chips

STEPHI'S BREAKFAST SANDWICH* | 15

choice of bacon, ham or sausage, two fried eggs, cheddar cheese,
smashed avocado, lettuce, tomato, toasted brioche bun

WARM QUINOA BREAKFAST BOWL* | 14

two poached eggs, shaved carrots, smashed avocado,
toasted sliced almonds, arugula pesto

WITH CHICKEN | 4 **WITH SHRIMP** | 5

BENEDICTS

SERVED WITH HOME FRIES AND MIXED GREENS

CLASSIC* | 15

shaved black forest ham, toasted
english muffin, traditional hollandaise

LOBSTER* | MP

maine lobster, sautéed spinach, toasted
english muffin, lobster hollandaise

FLORENTINE* | 15

garlicky spinach, toasted english muffin,
cured tomato hollandaise

SMOKED SALMON AND AVOCADO* | 19

toasted english muffin, lemon hollandaise

CORNBREAD CRUSTED CRAB CAKE* | 19

whole grain mustard hollandaise

THREE EGG OMELETTE

SERVED WITH HOME FRIES AND MIXED GREENS

HAM & CHEESE | 13

shaved black forest ham, aged cheddar

GREEK | 15

spinach, tomato, feta

CALIFORNIA | 14

avocado, bacon, queso fresco

SALADS & HANDHELDS

OVERSIZED STEPHI BRUNCH BURGER* | 16

ground sirloin, cheddar cheese, sunny-side up egg, caramelized onions, thick cut bacon, sautéed mushrooms, toasted brioche bun

PIMENTO GRILLED CHEESE | 14

fried green tomatoes, roasted peppers,
sharp cheddar, thick cut griddled brioche

STEPHI'S CLUB WRAP | 15

fresh roasted turkey breast, avocado, boursin cheese,
applewood smoked bacon, bibb lettuce,
red pepper jelly, chipotle aioli, pita wrap

ULTIMATE GRILLED VEGETABLE | 16

balsamic portobello mushrooms, yellow bell peppers,
zucchini, cured tomatoes, smoked gouda, toasted ciabatta

CHICKEN, PESTO & BRIE | 16

pulled rotisserie chicken, arugula pesto,
melted brie, tomato jam, frisée, toasted ciabatta

SERVED WITH CHOICE OF POTATO CHIPS, FRENCH FRIES OR MIXED GREENS

STEPHI'S CAESAR* | 12

hearts of romaine, brioche croutons,
creamy caesar dressing, shaved parmesan

COBB SALAD | 17

grilled chicken, romaine lettuce, grilled corn, tomatoes,
egg, cheese, red onion, bacon, avocado,
blue cheese dressing, crispy flour tortilla shell

ROAST TURKEY CHOPPED SALAD | 17

tomatoes, avocado, bacon,
toasted brioche, honey mustard dressing

CRUNCHY VEGETABLE SALAD | 16 *gf*

thinly sliced carrots, sweet cucumbers, celery, shaved cauliflower,
red peppers, feta cheese, baby arugula, lemon vinaigrette

SIDES

HOME FRIES | 5

APPLEWOOD SMOKED BACON | 5

MAPLE SAUSAGE | 5

TOAST | 4

choice of multigrain, marble rye, sourdough, brioche, english muffin

TOASTED BAGEL WITH CREAM CHEESE | 5

choice of everything or plain

@STEPHISTREMONT  

*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.

gf = gluten free

BRUNCH COCKTAILS

BUILD YOUR OWN BLOODY MARY

ask your server for a clipboard

BUBBLE SERVICE | 40

a bottle of prosecco served with your choice of orange, grapefruit, cranberry and peach juices

WITH A MAGNUM LA MARCA PROSECCO | 70

STEPHI'S MIMOSA | 12

champagne, fresh squeezed orange juice

EXECUTIVE MIMOSA | 13

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

SIGNATURE COCKTAILS | 13

ARTEMIS' APEROL SHIPWRECK

michter's bourbon, aperol, montenegro amaro, lemon

MINT TO BE

hendricks gin, st. germain, lemon, muddled cucumber and mint

STEPHI'S PEACH ICED TEA

peach infused citrus vodka, agave, lemon, peach bitters

WINTER MAI TAI

bacardi white rum, dark rum, spiced syrup, orgeat, aromatic bitters, pineapple, orange

TEQUILA MOCKINGBIRD

don julio reposado, yellow chartreuse, pomegranate, cranberry, lemon, mint

NEWBURY '94

tito's handmade vodka, domaine de canton, rosemary syrup, angostura bitters, grapefruit, smoked rosemary

SIGNATURE MARTINIS | 14

DOLI

house infused pineapple vodka

PEAR NAKED LADIES

sailor jerry spiced rum, pear puree, lime, angostura bitters, ginger beer, dry champagne

BECKY'S BLUEBERRY PIE

blueberry infused vodka, cassis, frangelico, lemon, cinnamon syrup

UNION PARK LATTE

vanilla vodka, white chocolate liqueur, espresso, house whipped cream

BEER

DRAFT

HARPOON IPA (South Boston, MA) 7

STELLA ARTOIS (Belgium) 7

ALLAGASH WHITE (Portland, ME) 7

HARPOON SEASONAL 7

BOTTLES

BUD LIGHT (St. Louis, MO) 5

COORS LIGHT (Golden, CO) 5

MILLER HIGH LIFE (Milwaukee, WI) 5

HEINEKEN (Netherlands) 6

AMSTEL LIGHT (Netherlands) 6

CORONA (Mexico City, Mexico) 6

ST. PAULI GIRL (N/A) (Germany) 6

SAM ADAMS BOSTON LAGER (Boston, MA) 7

BALLAST POINT GRAPEFRUIT SCULPIN (San Diego, CA) 7

LAGUNITAS IPA (Petaluma, CA) 7

OMISSION PALE ALE (Portland, OR) *gf* 7

CANS

BUDWEISER (St. Louis, MO) (16 oz) 5

DOWNEAST CIDER (Charlestown, MA) 7

FOUNDERS ALL DAY IPA (Grand Rapids, MI) 7

BLACK HOG GRANOLA BROWN ALE (Oxford, CT) 7

NARRAGANSETT LAGER (Pawtucket, RI) (16 oz) 4

GUINNESS STOUT (Dublin, Ireland) (14.9 oz) 7

WINE

SPARKLING WINE AND CHAMPAGNE

GLASS | BOTTLE

PROSECCO, LaMarca (Italy) 10 | 40

BRUT, Domaine Chandon (California) NV 12 | 44

VEUVE CLIQUOT, "Yellow Label" (Reims) 95

BRUT ROSÉ, Canella (Italy) NV (187ml) 15 | (750ml) 58

WHITE

PINOT GRIGIO, DiLenardo (Italy) 2017 10 | 40

SAUVIGNON BLANC, Whitehaven (Marlborough) 2017 12 | 48

GRÜNER VELTLINER, Höppler (Austria) 2017 11 | 44

BORDEAUX BLANC, Chateau Ducasse (France) 2017 11 | 40

CHARDONNAY, Edna Valley (Central Coast) 2016 10 | 40

RIESLING, Kessler "R" (Germany) 2016 12 | 44

SANCERRE, Domaine Cottat (Loire Valley) 2017 16 | 59

PINOT GRIGIO, Maso Canali (Trentino) 2017 45

CHARDONNAY, Frei Brothers (Russian River) 2016 48

ROSÉ

GLASS | BOTTLE

ROSÉ, Chateau de Campuget (Côtes du Rhône) 2017 11 | 44

RED

PINOT NOIR, MacMurray Ranch (Sonoma) 2015 13 | 52

MALBEC, Terrazas (Mendoza) 2017 10 | 38

MERLOT, Michael Pozzan "Annabella" (Napa) 2015 12 | 48

CABERNET SAUVIGNON, Louis Martini (Sonoma) 2015 12 | 48

RIOJA, Cune, (Spain) 2014 11 | 44

CHIANTI CLASSICO RISERVA, San Felice (Tuscany) 2016 11 | 40

GRENACHE, Blend, Orin Swift "Abstract" (California) 2016 58

CHÂTEAU LYONNAT (Bordeaux) 2015 55

ZINFANDEL Ravenswood "Old Vine" (Lodi) 2015 55