

Sunday Brunch Menu

11:30 AM to 3:00 PM

Starters

Seasonal Fruit Plate

Fresh Seasonal Fruits 14

Fruit & Yogurt Parfait

Served with House-made Granola and Toasted Coconut

Smoked Salmon Plate

Served with Capers, Hardboiled egg, Red Onion, And Dill Cream Cheese, Served with a Bagel

Salads

Spinach & Kale

Craisins, Sliced Apples, Roasted Butternut Squash, Goat Cheese, Candied Pecans, With Raspberry Vinaigrette,

16

Caesar

Parmesan Cheese & Herbed Croutons

15

Entrees

Avocado Toast

Heirloom Tomatoes, Fresh Mozzarella, Drizzled with Balsamic Glaze, On Multi Grain Toast Add On: Two Sunny Side Up Eggs \$5

Chicken & Waffles

Served with Honey Butter, Drizzled with a Bourbon Infused Maple Syrup

18

Lobster Eggs Benedict

Chunks of Lobster, Poached Eggs, Hollandaise Sauce, Old Bay Seasoning atop a Toasted English Muffin

22

Steak & Eggs

Your Way, Served with Skillet Potatoes

Ferryman's Breakfast

Two Eggs Any Style, Your Choice of Meat, Served with Breakfast Potatoes, And Choice of Toast

*Our Culinary Team takes great pride offering menu selections that are good for you and good for the planet; sourcing fish and seafood from sustainably managed stocks. Before placing your order, please inform your server if a person in your party has a food allergy. Gluten free options available. Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions.









