



# brunch

DAILY SELECTIONS OF SOUPS & STEWS . . . . .	M/P
housemade daily, farm stand vegetables	
ORGANIC SMOKED SALMON . . . . .	\$17
seven grain bread, hardboiled egg, traditional garnishes	
BUTTERMILK PANCAKES . . . . .	\$13
fresh fruit, maple syrup {+\$3 for mixed berries inside}	
BRIOCHE FRENCH TOAST . . . . .	\$15
thick-cut bread, warm nutella spread, peppered sausage	
FRESH FRUIT PLATE . . . . .	\$9
greek yogurt, seasonal selections	
COVE SALAD {DERBY INSPIRED} . . . . .	\$18
avocado, blue cheese, bacon, egg, crunchy vegetables, peppercorn dressing	
BUTTER HEAD SALAD . . . . .	\$13
blue cheese crumbles & dressing, red onion, grape tomatoes	

#### ADD TO ANY SALAD

Chicken . . . . .	\$6
Grilled Shrimp . . . . .	\$8

OPEN FACED FARM EGG DAILY OMELET* . . . . .	\$17
market inspired daily omelet, simple greens, choice of toast, {+\$2 for egg whites}	
LOBSTER OMELET* . . . . .	\$21
maine lobster meat, garden herbs, local greens, cherry tomatoes	
MASON DIXIE EGGS* . . . . .	\$15
poached eggs, cheddar grits, braised greens, tomato chutney {+\$2 grilled ham}	
EGGS ON MUFFINS* . . . . .	\$16
{benedict}, smoked pork loin	
{royale}, smoked salmon {+\$2}	
{florentine}, sauteed spinach and mushrooms	
BARON'S BURGER* {8OZ. PRIME HOUSE BLEND} . . . . .	\$18
hand cut fries, choice of cheese, quickles, challah bun{add bacon bits \$2}	
ROASTED BASS "WICH" . . . . .	\$19
cove slaw, garden tarter sauce, simple greens	
GRILLED CHICKEN "BLT" . . . . .	\$17
lemon aioli, baby arugula, bacon, tomatoes, haystack potatoes	

## SIDES

BACON, TURKEY BACON, SAUSAGE OR HAM . . . . .	\$5
TOAST . . . . .	\$2
HOME FRIES . . . . .	\$4
HAND CUT FRIES . . . . .	\$8
LOCAL GREENS & ROASTED FENNEL . . . . .	\$7
SIMPLE FARM GREEN SALAD . . . . .	\$9

## DRINKS

ORANGE JUICE . . . . .	\$7
GRAPEFRUIT JUICE . . . . .	\$7
TOMATO JUICE . . . . .	\$6
LOCAL APPLE CIDER . . . . .	\$8
LEMONADE . . . . .	\$4
ICED TEA . . . . .	\$4
ARNOLD PALMER . . . . .	\$4

## COFFEE & TEA

COFFEE . . . . .	\$4
ESPRESSO . . . . .	\$4
CAPPUCCINO . . . . .	\$6
LATTE . . . . .	\$6
SELECTIONS FROM PLAIN-T . . . . .	\$4

## LIBATIONS

THE MORNING AFTER . . . . .	\$12
iced coffee, bourbon, frangelico	
SAG THYME . . . . .	\$13
sauza, saint germain, grapefruit, thyme	
BARON'S BLOODY . . . . .	\$14
celery, cucumber, olives, lemon	
SKIPPER'S BLOODY . . . . .	\$18
clam juice & poached shrimp, lemon	
DIABLO BLOODY . . . . .	\$16
sauza, jalapeno, lime, salt rim	
BUCKS FIZZ . . . . .	\$14
prosecco, fresh orange juice	

*Proud to use Browder Farms organic eggs*