



# BRUNCH

ORGANIC SMOKED SALMON . . . . .	\$18
seven grain bread, hardboiled egg, traditional garnishes	
BUTTERMILK PANCAKES . . . . .	\$14
fresh fruit, maple syrup {+\$3 for mixed berries inside}	
BRIOCHE FRENCH TOAST . . . . .	\$15
maple syrup, whipped butter, sausage	
FRESH FRUIT PLATE . . . . .	\$10
greek yogurt, seasonal selections	
CHOPPED COVE SALAD {DERBY INSPIRED} . . . . .	\$18
avocado, bacon, egg, crunchy vegetables, peppercorn dressing	
BUTTER HEAD SALAD . . . . .	\$13
blue cheese crumbles & dressing, red onion, grape tomatoes	

### ADD TO ANY SALAD

Chicken . . . . .	\$7
Grilled Shrimp . . . . .	\$9

SPINACH TOMATO FRITTATA . . . . .	\$17
simple greens, choice of toast, {+\$2 for egg whites}	
LOBSTER OMELET* . . . . .	\$23
maine lobster meat, garden herbs, local greens, cherry tomatoes	
MASON DIXIE EGGS* . . . . .	\$16
poached eggs, cheddar grits, local greens, tomato chutney {+\$2 grilled ham}	
EGGS ON MUFFINS* . . . . .	\$17
{benedict}, canadian bacon	
{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 {bacon bits \$2}	
ROASTED BASS "WICH" . . . . .	\$19
cove slaw, garden tarter sauce, simple greens	
GRILLED CHICKEN "BLT" . . . . .	\$18
green tomato marmalade, baby arugula, bacon, tomatoes, haystack potatoes	
side lemon aioli	
LOBSTER ROLL . . . . .	\$28
fresh lobster meat, buttered bun, hand cut fries, quickles	

## SIDES

BACON, TURKEY BACON, SAUSAGE OR HAM . . . . .	\$6
TOAST . . . . .	\$2
HOME FRIES . . . . .	\$5
HAND CUT FRIES . . . . .	\$8

## DRINKS

ORANGE JUICE . . . . .	\$8
GRAPEFRUIT JUICE . . . . .	\$8
TOMATO JUICE . . . . .	\$7
LOCAL APPLE CIDER . . . . .	\$8
LEMONADE . . . . .	\$4
ICED TEA . . . . .	\$5
ARNOLD PALMER . . . . .	\$5

## COFFEE & TEA

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

## LIBATIONS

BARON'S BLOODY . . . . .	\$14
celery, cucumber, olives, lemon	
DIABLO BOODY . . . . .	\$16
sauza, jalapeno, lime, salt rim	
BUCKS FIZZ . . . . .	\$15
sparkling wine, fresh orange juice	

*Proud to use Browder Farms organic eggs*