

PELHAM HOUSE RESORT | BRUNCH

14 SEA STREET | DENNIS PORT | CAPE COD

Items Marked * = Free of Gluten

SMALL PLATES

Pelham House Clam Chowder | 11
Traditional New England Style

* **½ Dozen Dennis Oysters | 21**
Makers Mark Mignonette

* **Jumbo Poached Shrimp | 22**
Classic Cocktail Sauce, Lemon

Maple Brook Farm Burrata | 17
Red Belgian Endive, Heirloom Tomatoes,
Cape Gooseberries, Radish, Balsamic Kefir,
Grilled Country Bread

* **Heirloom Beet & Frisse Salad | 16**
Goat Cheese Mousse, Raw Honeycomb,
Spiced Walnuts, Beet Puree, Seasonal Citrus

Southwest Salad | 16
Baby Iceberg, Grilled Corn Salsa, Cotija Cheese,
Tortilla Crisps, Spicy Ranch

Fried Asparagus Frites | 18
Two Feather Brook Farms Eggs,
Classic Hollandaise, Sriracha Mayo, Toasted Chia

* **Crispy Fried Brussel Sprouts | 17**
Maple-Horseradish & Mustard Glaze,
Chili-Lime Cashews

Jerk Chicken Wings | 20
Pineapple Salsa, House Ranch

* **B.L.A.S.T- The Breakfast Taco | 17**
Apple Wood Smoked Bacon, Shredded Lettuce, Tomato,
Avocado, Scrambled Eggs, Cajun Remoulade

Pelham Toast | 17
Grilled Country Bread, Maple Brook Farm Stracciatella,
Pickled Tomato, Fried Avocado, Two Feather Brook
Farms Eggs Any Style

LARGE PLATES

Mushroom Benedict | 20
Feather Brook Farms Poached Eggs, Prosciutto, Spinach, Hollandaise,
Pomegranate & Balsamic Drizzle, Roasted Fingerling Potato

* **Harvest Omelet | 18**
Three Eggs, Roasted Sweet Potato, Shaved Brussel Sprouts, Kale, Apple,
Cheddar Cheese, Roasted Fingerling Potato, Choice of Toast

Pumpkin Stuffed French Toast | 16
Country Bread, Pumpkin Cream Cheese, Cinnamon-Honey Butter,
Warm Maple Syrup

The Traditional | 17
Two Feather Brook Farms Eggs Any Style, Choice of Toast
Choice of Two Sides (Truffle Fries +9)

* **Apple Pulled Pork Hash & Eggs | 20**
Two Feather Brook Farms Eggs Any Style, Apple Braised Pulled Pork,
Butternut Squash, Caramelized Onion, Classic Hollandaise, Roasted
Fingerling Potato

14 Sea Street Burger | 24
Feather Brook Farms Ground Beef, Onion Brioche Roll, PHR Pickles, Truffle
Mayo, Cabot Cheddar, Fries or Side Salad (Truffle Fries +9)
Add Feather Brook Farms Fried Egg 3

Roasted Butternut Squash & Buckwheat Vegan Burger | 19
Griddled Roll, Roasted Honey Crisp Apple, Red Cabbage Slaw, Vegan Special
Sauce, Fries or Side Salad (Truffle Fries +9)

PHR Lobster Roll | MKT
Toasted Bun, Lemon & Dill Aioli or Warm Buttered,
Fries or Side Salad (Truffle Fries +9)

Spicy Fried Chicken Sandwich | 22
Buttermilk Fried Chicken Breast, Onion Roll, PHR Pickles, Special Sauce,
Fries or Side Salad (Truffle Fries +9)

Jumbo Lump Crab Cake Sandwich | MKT
Cajun Remoulade, Baby Arugula, Pickled Peppers, Fries or Side Salad (Truffle
Fries +9)
Add Feather Brook Farms Fried Egg 3

Salad Enhancements

Lobster Salad | MKT

Grilled Spicy Chicken Breast | MKT

SIDES

French Fries | 5

Southwest Salad | 7

Russian Korean Carrot Salad | 5

Truffle Fries- Fresh Truffle, Truffle Mayo | 14

House Made Pastry of the Day | 5

Two Feather Brook Farms Eggs Any Style | 6

Apple Wood Smoked Bacon | 5

Apple Pulled Pork Hash | 5

Toast, Choice of- Country Bread, Texas White, Texas Wheat | 3

Roasted Fingerling Potato | 6

BRUNCH DRINKS

COCKTAILS

HOLIDAY CHEERS | 16

JOSH PROSECCO, ST. GERMAIN, CRANBERRY

MR. GRINCH | 16

REDEMPTION HIGH RYE BOURBON, KIWI, LIME

THE NOR'EASTER | 18

PLANTATION 3 STAR RUM, PLANTATION DARK RUM, CHINOLA PASSIONFRUIT LIQUEUR, CRANBERRY, ORANGE, LIME

SLEIGH BELL SLING | 16

GRAY WHALE GIN, ORGEAT, TURMERIC, LIME, BITTERS

ROSY CHEEKS | 18

TITO'S VODKA, POMEGRANATE JUICE, FEVER TREE LEMON LIME SODA

MRS. CLAUSE MARGARITA | 18

VOLCAN TEQUILA, BLOOD ORANGE SIMPLE, BAUCHANT ORANGE LIQUEUR, LIME JUICE

MIMOSAS

MIMOSA | 14

CALIFORNIA BRUT WITH ORANGE JUICE

OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE, OJ

BELLINI | 14

CALIFORNIA BRUT WITH PEACH PUREE

MANMOSA | 16

PINT GLASS WITH KETTLE ONE ORANJ, OJ AND BUBBLY

MAKE YOUR OWN MIMOSA KIT | 80

A BOTTLE CHANDON BRUT

CHOICE OF THREE JUICES: ORANGE, PINEAPPLE, RUBY RED GRAPEFRUIT, CRANBERRY

UP-GRADE TO VEUVE CLICQUOT BRUT CHAMPAGNE | 110

BLOODY MARYS

PELHAM BLOOD MARY | 16

TITO'S VODKA, HOMEMADE BLOODY MARY MIX WITH ALL THE CLASSIC GARNISHES

ADD POACHED JUMBO SHRIMP | 4.50

ADD APPLEWOOD SMOKED BACON | 1.50

ADD BLUE CHEESE OLIVE | 1

ADD PEPPER STUFFED OLIVE | 1

ADD PICKLE STUFFED OLIVE | 1

BLOODY MARIA | 18

TANTEO TEQUILA, HOMEMADE BLOODY MARY MIX WITH A JALAPEÑO SALT RIM

BEER

DRAFT

BLOOD ORANGE WHEAT, JACK'S ABBY BREWING, FRAMINGHAM, MA | 4% | 8

PULP DADDY IPA, GREATER GOOD BREWING, WORCESTER, MA | 8% | 12

HANDLINE KÖLSCH, DEVILS PURSE BREWING, DENNIS, MA | 5% | 8

SHIPYARD PUMPKINHEAD ALE, PORTLAND, ME | 4.5% | 10

GRIPAH GRAPEFRUIT IPA, CISCO BREWERS, NANTUCKET, MA | 5.5% | 9

BEACH BLONDE ALE, CAPE COD BEER, HYANNIS, MA | 4.9% | 8

OUTERMOST IPA, HOG ISLAND BREWING, ORLEANS, MA | 6.2% | 9

GREEN STATE LAGER, ZERO GRAVITY, BURLINGTON, VT | 4.9% | 9

CLOUD CANDY, MIGHTY SQUIRREL, WALTHAM, MA | 6.5% | 11

GUINNESS DRAFT, GUINNESS BREWING, DUBLIN, IRELAND | 4.2% | 10

BOTTLES

BUDWEISER 6 | BUD LIGHT 6 | COORS LIGHT | 6 MILLER LITE 6 | STELLA 8 | MICH ULTRA 7 | CORONA EXTRA 8 | SAM ADAMS SEASONAL 8 | BECKS NA 6

CANS

DOWNEAST CIDER | 8

HIGHNOON SELTZERS | PINEAPPLE, WATERMELON, MANGO, PEACH | 10

WHITE

SAUVIGNON BLANC

WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 48

SILVER OAK 'TWOMEY', NAPA/SONOMA, CALIFORNIA 15 | 56

CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 20 | 80

PINOT GRIGIO

CAVALIERE D'ORO, VENETO, ITALY 11 | 40

SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 64

CHARDONNAY

JOSH CELLARS, CALIFORNIA 11 | 40

CAVA DE LUGNY, MACON-LUGNY, FRANCE 13 | 48

SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

SINGLE WHITES

PINOT GRIS, TRIMBACH, ALSACRE, FRANCE 15 | 56

REISLING, DR. LOOSEN, MOSEL, GERMANY 11 | 40

CHENIN BLANC + VIOGNIER, PINE RIDGE, NAPA VALLEY, CALIFORNIA 12 | 44

ELITE ENOMATIC WHITE WINES BY THE GLASS

CHABLIS, DOMAINE WILLIAM FEVRE, BURGUNDY, FRANCE 18 | 72

SANCERRE, DOMAINE CELESTIN, BLONDEAU, LOIRE VALLEY, FRANCE 18 | 72

CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88

CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

RED

PINOT NOIR

ANGELINE, CALIFORNIA 11 | 40

ELOUAN, OREGON 14 | 52

THE FOUR GRACES, WILLIAMETTE VALLEY, OREGON 16 | 60

MERLOT

J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

DUCKHORN 'DECOY', SONOMA, CALIFORNIA 13 | 48

CABERNET SAUVIGNON

JOSH CELLARS, CALIFORNIA 12 | 44

JOE CARR, NAPA VALLEY, CALIFORNIA 15 | 56

JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68

RED BLENDS

CONUNDRUM, CALIFORNIA 11 | 40

GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48

MALBEC

ARUMA, MENDOZA, ARGENTINA 14 | 52

ELITE ENOMATIC RED WINES BY THE GLASS

ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESSERT', CALIFORNIA 25 | 100

PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 32 | 128

CABERNET SAUVIGNON, FAR NIENTE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA 30 | 120

CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

BUBBLY

CHAMPAGNE

VEUVE CLICQUOT BRUT, REIMS, FRANCE 18 | 85

VEUVE CLICQUOT ROSÉ, REIMS, FRANCE 19 | 90

MOET & CHANDON IMPERIAL, EPERNAY, FRANCE 19 | 90

RUINART 'BLANC DE BLANCS', REIMS, FRANCE | 156

DOM PERIGNON, EPERNAY, FRANCE | 300

PROSECCO

JOSH CELLARS, ITALY 11 | 50

SPARKLING

DOMAINE CHANDON, BRUT, CALIFORNIA 13 | 60

DOMAINE CHANDON, BRUT ROSÉ, CALIFORNIA 14 | 65

CUVÉE BRUT, J VINEYARD, HEALDSBURG, CALIFORNIA 15 | 70

ROSÉ

CHATEAU MINUTY, COTES DE PROVENCE, FRANCE 14 | 52

WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

PLEASE ASK YOUR SERVER TO SEE A FULL WINE LIST