

MOTHER'S DAY MENU

Eggs 360 \$13

Two eggs any style, choice of bread, & bacon, ham, or sausage, & home fries

Four Season Benedict \$16

Two poached eggs with sauteed spinach, mushrooms, broccoli, grilled tomatoes & house made Hollandaise

Classic Eggs Benedict \$16

Two poached eggs with ham & house made Hollandaise on top toasted English muffin

Irish Benedict \$17

Two Poached eggs with homemade corned beef hash, house made Hollandaise

Three Egg Omelet \$16

Your choice of cheese, home fries and Texas toast

Add bacon, ham, or sausage at \$ 2 each

Add spinach, goat cheese & roasted tomato, peppers, broccoli, mushrooms, or onion at \$1 each

New England Clam Chowder \$12

Classic Caesar \$12

Romaine, shaved Parmesan, garlic seasoned croutons

French Onion Soup \$10

Seasonal Mixed Greens \$14

Cucumber, tomato, red onion & pickled carrots with crispy fried onions

Baby Spinach & Goat Cheese Salad \$14

Baby spinach with strawberries, pickled red onions, dried blueberries, topped with an encrusted goat cheese medallion, & raspberry dressing

Add to any salad - Grilled or Cajun Chicken \$8 | Grilled or Cajun Shrimp \$13 | Lobster MKT price

Rosemary Garlic Lamb Chops \$42

Mashed potatoes & roasted asparagus

Monte Cristo Sandwich \$14

French toast sandwich with ham & Swiss cheese served with maple syrup

Fish & Chips \$15

Breaded haddock fillet dusted with malt vinegar powder & served with french fries and cole slaw

Garden Burger \$15

Grilled & served with lettuce, tomato, & red onion, choice of cheese on a brioche roll

360 Chicken Sandwich \$16

Toasted bun with house made pepper relish, lettuce, tomatoes, onion & choice of cheese, served with french fries

Crispy Skin Pan Seared Wild

Caught Salmon \$32

Rice pilaf, spring vegetable medley topped with a hoisin glaze

Local Lobster Roll on a Toasted

Brioche Bun \$36

Tender local lobster mixed with our house dressing with shredded lettuce & fries

Mushroom Porcupine/Wellington \$28

Stuffed portabella mushroom served over sautéed spinach with yellow pepper coulis topped with shredded filo dough