

BRUNCH MENU

PELHAM HOUSE RESORT

RAW BAR

***½ DOZEN DENNIS OYSTERS | 21**
MAKERS MARK MIGNONETTE

***½ DOZEN JUMBO POACHED SHRIMP | 23**
CLASSIC COCKTAIL SAUCE, LEMON

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER 8 | 11
TRADITIONAL NEW ENGLAND STYLE

MAPLE BROOK FARMS BURRATA | 21
CHARRED CARA-CARA ORANGE, TOASTED PISTACHIO, CHIA SEEDS,
FRESH POMEGRANATE, SUMAC, ARUGULA, GRILLED COUNTRY BREAD

SPRING SALAD | 17
MIXED GREENS, HEIRLOOM TOMATO, GRILLED ASPARAGUS, CRISPY
CHICKPEAS, LEMON THYME VINAIGRETTE

THE ZESTY STRAWBERRY | 16
BABY SPINACH, QUINOA, FRESH STRAWBERRIES, PICKLED RHUBARB,
RED ONION, BALSAMIC GLAZE, MANGO JALAPEÑO VINAIGRETTE

ENHANCEMENTS

*LOBSTER SALAD | MKT *GRILLED SPICY CHICKEN BREAST | 9
*PAN SEARED SCALLOPS | MKT *ROASTED COD LOIN | 17

SMALL PLATES

MEDITERRANEAN HUMMUS | 18
ROASTED GARLIC- SUMAC HUMMUS, MAPLE BROOK FARMS MARINATED
FETA CHEESE, ZA'ATAR SPICED CRACKERS, ASSORTED VEGETABLES

***FRIED TRI-COLORED CAULIFLOWER | 19**
BBQ SPICED, CHIPOTLE-LIME AIOLI

CRISPY POINT JUDITH CALAMARI | 20
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

BREAKFAST TOAST | 18
GRILLED COUNTRY BREAD, HUMMUS, SLICED AVOCADO, ARUGULA,
BALSAMIC, TWO EGGS ANY STYLE

SMOKED SALMON BAGEL | 19
GRIDDLED PLAIN BAGEL, SMOKED SALMON, CHIVE CREAM CHEESE,
ORANGES, MACHA GREENS

BERRY YOGURT BOWL | 17
VANILLA YOGURT, MIXED BERRY COMPOTE, FRESH BERRIES, HONEY OAT
GRANOLA

SIDES

*FRENCH FRIES | 5 *TWO EGGS ANY STYLE | 4
*FRUIT CUP | 6 *APPLEWOOD SMOKED BACON | 5
*WHITE BEAN SALAD | 5 *ROASTED FINGERLING POTATO | 6
*SIDE SALAD | 8 TOAST | 3
*TRUFFLE FRIES | 15 COUNTRY BREAD, TEXAS WHITE, TEXAS WHEAT
FRESH TRUFFLE, TRUFFLE KETCHUP

HANDHELDS

CHOOSE ONE SIDE | TRUFFLE FRIES +6

14 SEA STREET BURGER 2.0 | 24
8 OZ CBS PATTY, HOUSE MADE BUN, CARAMELIZED ONION & BACON
JAM, TRUFFLE KETCHUP, PHR PICKLES, CABOT CHEDDAR CHEESE
ADD FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5

SO-CAL VEGAN BURGER | 22
SWEET POTATO, CARROT AND RED BEAN VEGGIE BURGER, POTATO ROLL,
JICAMA GREEN CABBAGE SLAW, VEGAN CURRY AIOLI

PHR LOBSTER ROLL | MKT
TOASTED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

FRIED CHICKEN SANDWICH | 22
BUTTERMILK FRIED CHICKEN, HOUSE MADE BUN, MAPLE AIOLI, CHEDDAR
CHEESE, ARUGULA, TOMATO

JUMBO LUMP CRAB CAKE SANDWICH | MKT
SMOKED ONION REMOULADE, SLICED RADISH, PICKLED CABBAGE SLAW
ADD FARM FRIED EGG +2

PHR BREAKFAST SANDWICH | 16
PLAIN BAGEL, HOMEMADE POTATO TOT, SCRAMBLED EGG, CHEDDAR
CHEESE, THICK CUT BACON, CHIPOTLE-LIME AIOLI

ALL SANDWICHES CAN BE PREPARED ON GLUTEN FREE BREAD

LARGE PLATES

THE TRADITIONAL | 17
TWO EGGS ANY STYLE, ROASTED FINGERLING POTATO, APPLEWOOD
SMOKED BACON, GRIDDLED TOMATO, CHOICE OF TOAST

BROWN BUTTER MISO BENEDICT | 22
PORTUGUESE BOLO, APPLEWOOD SMOKED BACON, SPINACH,
POACHED EGG, BROWN BUTTER MISO HOLLANDAISE

OMELETTE | 18
ROASTED MUSHROOMS, PEAS, SHAVED BRUSSELS SPROUTS, GOAT
CHEESE, ROASTED FINGERLING POTATO, CHOICE OF TOAST

LEMON RICOTTA STUFFED FRENCH TOAST | 18
SLICED STRAWBERRIES, BALSAMIC GLAZE, WHIPPED BUTTER, REAL
MAPLE SYRUP

BISCUITS & SAUSAGE GRAVY | 20
POTR BUTTERMILK BISCUITS, HOMEMADE SAUSAGE GRAVY, TWO EGGS
ANY STYLE, FINGERLING POTATOES

***SHORT RIB HASH | 21**
SLOW BRAISED SHORT RIB, ONIONS, PEPPERS, FINGERLING POTATO,
TWO EGGS ANY STYLE

ITEMS MARKED * = FREE OF GLUTEN

**Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.*

COCKTAILS

BERRIES AND BUBBLES | 17

GREY GOOSE STRAWBERRY & LEMONGRASS VODKA, ELDERFLOWER, STRAWBERRY PURÉE, MINT, LEMON & PROSECCO

SPRING FEVER SANGRIA | 19

KETEL ONE CUCUMBER & MINT VODKA & WHITE WINE INFUSED WITH FRESH FRUITS, WATERMELON LIQUEUR, BUTTERFLY PEA FLOWER SIMPLE & GINGER ALE

PINK DAHLIA | 17

GRAY WHALE GIN, ITALICUS, GUAVA PURÉE, LIME & SODA

PELHAM PAINKILLER | 17

BACARDI RUM, ORGEAT, COCONUT PURÉE, PINEAPPLE & BASIL
ADD MYERS DARK RUM FLOATER | +2

HEAT IS RISING MARGARITA | 18

TANTEO JALAPEÑO TEQUILA, BAUCHANT, PINEAPPLE PURÉE, LIME, AGAVE

PURPLE RAIN MARGARITA | 18

21 SEEDS ORANGE TEQUILA, BAUCHANT, LIME & BUTTERFLY PEA FLOWER SIMPLE

SWEET TEA OLD FASHION | 18

REDEMPTION RYE, ICED TEA, LEMON, SIMPLE & MINT

CLASSICS

MIMOSA | 15

CALIFORNIA BRUT WITH ORANGE JUICE
OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE, OJ

BELLINI | 15

CALIFORNIA BRUT WITH PEACH PURÉE

MANMOSA | 17

PINT GLASS WITH KETEL ONE ORANJE VODKA, OJ, AND BUBBLY

MAKE YOUR OWN MIMOSA KIT | 60

A BOTTLE CALIFORNIA BRUT
SERVED WITH THREE JUICES & SEASONAL FRUITS:
ORANGE, PINEAPPLE, CRANBERRY

UP-GRADE TO VEUVE CLICQUOT BRUT CHAMPAGNE | 90

APEROL SPRITZ | 17

APEROL, PROSECCO, SODA WATER

PELHAM BLOOD MARY | 18

TITO'S VODKA, HOUSEMADE BLOODY MARY MIX, 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, HOUSEMADE BLOODY MARY MIX, SALT RIM

HOLD THE HANGOVER

MOCKTAILS

MIRAGE MOJITO | 12

PINEAPPLE, LIME, SIMPLE, MINT & SODA

STRAWBERRY FIELDS | 12

STRAWBERRY PURÉE, ORANGE BLOSSOM & LEMONADE

SAILORS DELIGHT | 12

GRAPEFRUIT, LIME, BUTTERFLY PEA FLOWER SIMPLE & SODA

COLD BREW

COLD BREW | 6
NITRO COLD BREW | 6
DECAF COLD BREW | 6



BRUNCH DRINKS

WINE BY THE GLASS

BUBBLES

PERLAGE, "CANAH" PROSECCO, SUPERIORE DOCG BRUT, VENETO, ITALY 14 | 52
NV DOMAINE ARNAUD LAMBERT, CREMANT DE LOIRE, LOIRE VALLEY, FRANCE 17 | 64
VEUVE CLIQUOT, BRUT, CHAMPAGNE, FRANCE 21 | 80
VEUVE CLIQUOT, BRUT ROSE, CHAMPAGNE, FRANCE 21 | 80

ROSÉ

LANDHAUS MAYER, ROSÉ, NIEDEROSTERREICH, AUSTRIA 15 | 56
WHISPERING ANGEL, ROSÉ, CÔTES DE PROVENCE, FRANCE 18 | 68

WHITES

PINOT GRIGIO

RIFF, PINOT GRIGIO DELLE, VENEZIE, VENETO, ITALY 14 | 52

SAUVIGNON BLANC

FOURNIER PERE & FILS, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE 15 | 56
RONGOPAI, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 17 | 64
DOMAINE DE VILLARGEAU, LES ABEILLES, "BABY SANCERRE", FRANCE 22 | 84

CHARDONNAY

GUENOC WINERY, CHARDONNAY, CALIFORNIA 14 | 52
LUMEN, CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA 19 | 72

FROM AROUND THE WORLD

ALOIS LAGEDER, PINOT BIANCO, SUDTIROL ALTO ADIGE, ITALY 16 | 60
EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON 17 | 64
VILLA SPARINA, GAVI DE GAVI DOCG, PEIDMONT, ITALY 16 | 60
MENDAE, RUEDA VERDEJO, CASTILLA Y LEON, SPAIN 16 | 60

REDS

PINOT NOIR

PAVETTE, PINOT NOIR, CALIFORNIA 15 | 56
HOLLORAN VINEYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON 18 | 68
BOUCHARD PERE & FILS, BOURGOGNE RESERVE, BURGUNDY, FRANCE 21 | 80

CABERNET SAUVIGNON

PAVETTE, CABERNET SAUVIGNON, CALIFORNIA 15 | 56
BONANZA BY CAYMUS, CABERNET SAUVIGNON, CALIFORNIA 18 | 68
LEVIATHAN BY ANDY ERICKSON, CALIFORNIA 22 | 84

FROM AROUND THE WORLD

APLA, RED BLEND, GREECE 16 | 60
TERRAZAS, MALBEC, ARGENTINA 16 | 60
DOMAINE BRUSSET, CÔTES DU RHONE ROUGE, RHONE VALLEY, FRANCE 16 | 60
CHATEAU PEY LA TOUR, BORDEAUX, BORDEAUX, FRANCE 18 | 68
PAITIN, STARDA LANGHE NEBBIOLO, PIEMONTE, ITALY 17 | 64

PLEASE SEE OUR WINE LIST FOR OUR
COMPLETE LIST OF OFFERINGS

ON DRAFT

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 9

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 9

SUMMER ALE | SAM ADAMS, BOSTON, MA 5.3% | 10

BLUE MOON BELGIUM WHITE | DENVER, CO 5.4% | 10

GRIPAH | CISCO BREWERS, NANTUCKET, MA 5.5% | 10

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

CLOUD CANDY NE IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 12

HAIR RAISER DOUBLE IPA | EXHIBIT A, FRAMINGHAM, MA 8% | 14

BLUEBERRY HONEY ALE | TIMBERYARD BREWING CO, BROOKFIELD, MA 8.3% | 13

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 12

BOTTLES & CANS

BUDWEISER | 7

BUD LIGHT | 7

COORS LIGHT | 7

CORONA EXTRA | 9

MILLER LITE | 7

MICHELOB ULTRA | 8

STELLA ARTOIS | 9

DOWNEAST CIDER | 8

HIGH NOON SELTZERS | 11

PINEAPPLE, WATERMELON, PEACH, MANGO

ATHLETIC BREWING N/A | 7

UPSIDE DAWN, RUN WILD IPA