

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

BUTTERNUT LOBSTER BISQUE | 12 / 14
FENNEL-SEAFOOD SAUSAGE CRUMBLE, CANDIED PUMPKIN SEEDS,
GARLIC- BUTTER CROUTON

MAPLE BROOK FARMS BURRATA | 21
HAZELNUT-MISO VINAIGRETTE, WARM SWEET POTATO, ROASTED
HAZELNUTS, COMPRESSED APPLES, GRILLED COUNTRY BREAD

***AUTUMN SALAD | 16**
MIXED GREENS, DUKKHA, SEASONAL VEGETABLES, CALAMANSI
VINAIGRETTE

FALL CHICORY CAESAR | 17
ANCHOVY RYE CRUMBLE, PECORINO, ALEPPO CHILI,
TRADITIONAL DRESSING

ENHANCEMENTS

*GRILLED SPICY CHICKEN BREAST | 9 *LOBSTER SALAD | MKT
*GRILLED SHRIMP | 15 *PAN SEARED SCALLOPS | MKT
*PAN SEARED LOCAL CATCH | MKT

SMALL PLATES

SQUASH HUMMUS | 18
SMOKED PAPRIKA SQUASH HUMMUS, SPICED BENNE AND PUMPKIN SEEDS,
GRILLED PITA BREAD, ASSORTED VEGETABLES

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

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

EVERYTHING BAGEL EGGS ATLANTIC | 22
EVERYTHING SEASONED BAGEL, SMOKED SALMON, TWO POACHED EGGS,
SPINACH, LEMON CAPER HOLLANDAISE, DILL

POTR CANDIED BACON CORNBREAD FOR TWO | 23
LOBSTER NEWBURG SAUCE, CHIVES, CAYENNE PEPPER, CHARRED CORN,
THREE EGGS ANY STYLE

VANILLA & APPLE BUTTER PARFAIT | 15
VANILLA YOGURT, APPLE BUTTER, HONEY GRANOLA, SLICED APPLES

***SNOW CRAB LOUIE | MKT**
LOUIE DRESSING, HEN EGG, CHERRY TOMATOES, GRILLED BROCCOLINI,
AVOCADO, GREEN

SIDES

*HOUSE FRIES | 5 *TWO FARM EGGS ANY STYLE | 4
CHICORY CAESAR | 8 *APPLE WOOD SMOKED BACON | 5
*SIDE GREEN SALAD | 7 *ROASTED FINGERLING POTATO | 6
*TRUFFLE FRIES | 15 TOAST | 3
FRESH TRUFFLE, TRUFFLE KETCHUP COUNTRY BREAD, TEXAS WHITE, TEXAS WHEAT

HANDHELDS

CHOOSE ONE SIDE | TRUFFLE FRIES +6

14 SEA STREET BURGER 3.0 | 24
8 OZ CBS PATTY, POTR BUN, CARAMELIZED ONION, HOUSE SAUCE, 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

SPICY FRIED CHICKEN SANDWICH | 22
BUTTERMILK FRIED CHICKEN BREAST, POTR BUN, PHR PICKLES, SPECIAL
SAUCE

JUMBO LUMP CRAB CAKE SANDWICH | MKT
OLD BAY REMOULADE, FENNEL - ASIAN PEAR SLAW, POTR BUN
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

***VEGAN BREAKFAST BOWL | 19**
VEGAN CHORIZO AND POTATO HASH, RED PEPPERS, ONIONS, SLICED
AVOCADO, ROASTED GARLIC CASHEW LABNEH

HOT FRIED CHICKEN AND FRENCH TOAST | 23
BRIOCHE, GOCHUJANG MAPLE GLAZE, WARM APPLE BUTTER

FARMER'S OMELETTE | 18
TOMATO, ONION, BUTTERNUT SQUASH, MUSHROOM, BRUSSEL
SPROUTS, SMOKED GOUDA, ROASTED FINGERLING POTATO, CHOICE
OF TOAST

THE BENEDICT | 20
ENGLISH MUFFIN, SMOKED APPLE WOOD BACON, TWO POACHED
EGGS, TOMATO, SPINACH, ROASTED FINGERLING POTATO
TRADITIONAL HOLLANDAISE

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,
HOLLANDAISE, TWO PELHAM FARM EGGS ANY STYLE

THE TRADITIONAL | 17
TWO FARM EGGS ANY STYE, ROASTED FINGERLING POTATO, APPLE
WOOD SMOKED BACON, GRIDDLED TOMATO, CHOICE OF TOAST

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

FALLING FOR YOU SANGRIA | 18

SPICED RUM, RED WINE, APPLE CIDER, MAPLE CINNAMON SIMPLE SYRUP & GINGER ALE

APPLE OF MY EYE | 17

VAN GOGH DUTCH CARAMEL VODKA, APPLE CIDER & GINGER ALE

SECOND SUMMER SMASH | 17

GUNPOWDER CITRUS GIN, POMEGRANATE, LIME, SIMPLE, MINT, BERRIES & GINGER BEER

BOG-ARITA | 19

MI CAMPO REPOSADO TEQUILA, BAUCHANT, SAGE SIMPLE, CRANBERRY & LIME

BLOOD ORANGE WITH HEAT MARGARITA | 19

TANTEO JALAPEÑO TEQUILA, BAUCHANT, BLOOD ORANGE SIMPLE & LIME

HARVEST SOUR | 17

REDEMPTION RYE, APPLE CIDER, LEMON, SAGE SIMPLE, FEE FOAM & BITTERS

AUTUMN OLD FASHION | 19

TAFFER'S BROWNE BUTTER BOURBON, BANANA LIQUEUR, MAPLE CINNAMON SIMPLE & CHOCOLATE BITTERS

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, & 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 BLOODY MARY | 18

TITO'S VODKA, HOUSEMADE BLOODY MARY MIX, CLASSIC GARNISHES

ADD POACHED JUMBO SHRIMP | 4.50

ADD APPLEWOOD SMOKED BACON | 1.50

ADD BLEU CHEESE OLIVE | 1

ADD PEPPER STUFFED OLIVE | 1

ADD PICKLE STUFFED OLIVE | 1

BLOODY MARIA | 18

TANTEO JALAPEÑO TEQUILA, HOUSEMADE BLOODY MARY MIX, TAJIN SALT RIM

HOLD THE HANGOVER

MOCKTAILS

CRANBERRY CIDER | 12

APPLE CIDER, CRANBERRY, SAGE SIMPLE & CINNAMON SUGAR RIM

BERRY BLAST | 12

BERRIES, MINT, LEMON, HONEY, & GINGER BEER

SOUTHERN BELLE | 12

ICED TEA, LEMON & PEACH PURÉE, TOPPED WITH SODA

SPIKE IT! +\$4

ADD TITOS VODKA OR REDEMPTION BOURBON

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

CHATEAU PEYRASSOL, ROSÉ, CÔTE DE PROVENCE, FRANCE 18 | 68

WHITES

PINOT GRIGIO

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

SAUVIGNON BLANC

FOURNIER PÈRE & 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

MACROSTIE, CHARDONNAY, SONOMA COAST, CALIFORNIA 15 | 56

LUMEN, CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA 19 | 72

FROM AROUND THE WORLD

EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON 17 | 64

VILLA SPARINA, GAVI DE GAVI DOCG, PEIDMONT, ITALY 16 | 60

REDS

PINOT NOIR

PAVETTE, PINOT NOIR, CALIFORNIA 15 | 56

HOLLORAN VINEYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON 18 | 68

CABERNET SAUVIGNON

PAVETTE, CABERNET SAUVIGNON, CALIFORNIA 15 | 56

BONANZA BY CAYMUS, CABERNET SAUVIGNON, CALIFORNIA 18 | 68

FROM AROUND THE WORLD

ZOE, RED BLEND, PELOPONNESE, GREECE 16 | 60

TERRAZAS, MALBEC, ARGENTINA 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

HANDLINE KÖLSCH | DEVIL'S PURSE, DENNIS, MA 5% | 8

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

SAM SEASONAL | SAM ADAMS, BOSTON MA 5% | 10

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

BLUE MOON BELGIAN WHITE | DENVER, CO 5.4% | 9

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

KING SUE | TOPPLING GOLIATH, DECORAH, IA 7.8% | 13

ROTATING SELECTION | JACK'S ABBEY | FRAMINGHAM, MA | 10

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

ROTATING SEASONAL SELECTION | 10

BOTTLES & CANS

BUDWEISER | 7

BUD LIGHT | 7

COORS LIGHT | 7

CORONA EXTRA | 9

MILLER LITE | 7

MICHELOB ULTRA | 8

SAM ADAMS BOSTON LAGER | 8

STELLA ARTOIS | 9

DOWNEAST CIDER | 8

HIGH NOON SELTZERS | 11

PINEAPPLE, PEACH

NON ALCOHOLIC

ATHLETIC BREWING N/A | 7

UPSIDE DAWN, RUN WILD IPA

HEINEKEN ZERO N/A | 7