

Margie's

BRUNCH

FOR THE TABLE

CHEESE & CHARCUTERIE 24
selection of cheeses and cured meats,
fig jam, olives, crackers and wholegrain mustard

CHIPS & DIP 10
french onion dip, house-made old bay chips

HOT WINGS 16
buffalo sauce, blue cheese dressing

TUNA CRISPY RICE 18
sriracha, soy, sesame, scallions

FRUIT BOWL 10

PUMPKIN SMOOTHIE BOWL 12
cashews, pumpkin, oat milk, maple syrup, cinnamon, nutmeg

EGGS & THINGS

EGGS ANY STYLE 18
bacon or sausage, toast, breakfast potatoes

EGGS BENEDICT 18
poached eggs, english muffin, canadian bacon,
hollandaise, breakfast potatoes

BACON & BRIE OMELETTE 17
applewood smoked bacon, french brie,
chives, breakfast potatoes

EGG WHITE FRITTATA 17
spinach, shallots, goat cheese, mushrooms, nice lil' salad

STEAK & EGGS 25
two eggs any style, breakfast potatoes, charred tomato

HONG KONG STYLE FRENCH TOAST 19
thick cut nutella stuffed brioche,
sweetened condensed milk glaze

DUTCH BABY 19
german style baked pancake, apple compote

CHICKEN & WAFFLE 22
buttermilk fried chicken breast, malted waffle, mike's hot honey

AVOCADO TOAST 12
grilled sourdough, lemon [add egg +2]

SWEET POTATO HASH 21
with two poached eggs

EXTRAS

FRIES 9
add parmesan, truffle oil +2

BREAKFAST POTATOES 8

MAPLE SAUSAGE 8

SMOKED BACON 8

TOAST 4

ENGLISH MUFFIN 3



FOR THOSE OF US WITH ALLERGIES
we take this pretty seriously, so please alert your
server of any allergies or dietary restrictions

SALADS

salad additions:
steak +10 chicken +8 salmon +10 shrimp +12

MARGIE'S HOUSE 12
mixed greens, tomato, cucumber,
red onion, honey balsamic

BABY GEMS CAESAR 14
parmesan, croutons, caesar dressing

BUDDHA BOWL 19
baby spinach, roasted sweet potatoes,
crispy chickpeas, avocado,
charred red onion, maple-tahini dressing

SANDWICHES

served on a brioche bun with house fried chips
or a nice lil' salad [fries +4]

VEGGIE BURGER 19
roasted cauliflower, toasted cumin and sunflower seeds,
chickpeas, almonds, herbs and spices,
spicy tomato jam, alfalfa sprouts

FRIED CHICKEN 16
remoulade, mike's hot honey, pickle

SESAME TUNA 23
seared ahi tuna, baby arugula, red onion jam, brioche bun

MARGIE'S BURGER 22
8oz pat la frieda, american cheese, burger sauce,
caramelized onions, brioche bun, pickles, fries
[add bacon +3, add egg +3]

BRUNCH COCKTAILS

12

ROCKAMOSA
tito's, orange, prosecco, pint glass

BLOODY MARY
tito's, housemade bloody mix, proper garnishes,
make it surf n turf - add shrimp cocktail +6

BLACKBERRY SPRITZ
victoria pink gin, blackberry, aperol, lemon

SCARLET SANGRIA
sparkling red wine, fresh fruit

MARGIE'S IRISH COFFEE
bushmills, coffee, homemade whipped cream

ESPRESSO MARTINI
tito's, mr. black, kahlua, espresso



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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WEEKLY LINE-UP

MONDAY-FRIDAY
EARLY BIRD SPECIAL
\$29.99 FROM 4PM-5PM
CHOICE OF SOUP OR SALAD AND ONE MAIN
GLASS OF HOUSE WINE OR BEER

TUESDAY
PRIME & WINE
\$40 PRIME RIB WITH SIDES
1/2 PRICE BOTTLES OF WINE

WEDNESDAY
\$2 OYSTERS
AT THE BAR 5PM-7PM

THURSDAY
STANDARDS
LIVE PIANO MUSIC 7PM

FRIDAYS
SESSIONS
LIVE MUSIC 8PM

SUNDAY
PARM NIGHT

SATURDAY & SUNDAY
WEEKEND BRUNCH
\$12 BRUNCH COCKTAILS

**INQUIRE ABOUT BOOKING YOUR
PRIVATE EVENT!**

BE SURE TO FOLLOW US
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& KEEP UP WITH ALL HAPPENINGS HERE >>>

