

# Brunch

Saturday and Sunday 10AM to 4PM

## BRUNCH

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**Berries & Granola** \$6  
Local Honey, Greek Yogurt

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**Avocado Toast** \$9  
Sourdough, Heirloom Tomatoes, Basil, Fig Glaze

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**R. House Breakfast Sandwich\*** \$13  
Over Easy Farm Egg, Applewood-Smoked Ham, Gruyere, Dijon, Home Fries, Croissant

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**Farmstand Omelet** \$14  
Roasted Butternut Squash, Brie, Arugula, Home Fries, English Muffin

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**Benedict\*** \$14  
Two Poached Eggs, Creamed Kale, Bacon, Roasted Tomato Hollandaise, English Muffin, Home Fries

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**Sweet Potato Hash\*** \$14  
Two Baked Eggs, Roasted Apples, Mushrooms, Crispy Sage

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**Pork & Beans** \$16  
Two Fried Eggs, Slow-Smoked Pork Shoulder, Navy Beans

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**Tavern Breakfast** \$14  
Two Farm Eggs, Bacon, Sausage, Home Fries, English Muffin

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**House-Made Sausage\*** \$15  
Two Fried Eggs, Cheddar Bratwurst, Smoked Tomato, Cipollini Onions, Creamy Polenta

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**Smoked Salmon Breakfast Pizza\*** \$14  
"Everything" Cream Cheese, Pickled Red Onions, Fingerling Potatoes, Crispy Capers

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**Crispy French Toast** \$13  
Lemon Ricotta, Macerated Berries, Maple Syrup, Brioche

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**Tomato Bisque** \$8  
Basil, Gruyere, Croutons

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**Local Leaf Salad** \$11  
Macerated Apricots, Toasted Hazelnuts, Goat Cheese, Stone Fruit Vinaigrette  
Add Chicken +6 | Chilled Shrimp +9 | Add Sirloin +10

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**Extra Dirty Caesar** \$11  
Romaine, Black Kale, Parsley, Anchovy Croutons  
Add Chicken +6 | Chilled Shrimp +9 | Add Sirloin +10

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**Kale & Barley Bowl** \$13  
Roasted Mushrooms, Parsnips, Carrots, Parmesan, Sherry Vinaigrette  
Add Chicken +6 | Chilled Shrimp +9 | Add Sirloin +10

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**Seared Salmon Salad\*** \$17  
Roasted Brussels Sprouts, Butternut Squash, Arugula, Chili-Roasted Pepitas, Apple Cider Vinaigrette

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**R. House Burger\*** \$15  
8oz. Prime Ground Beef, Sharp Cheddar, Bacon, Caramelized Onions, Stone & Skillet English Muffin

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**Grilled Chicken Sandwich** \$15  
Mozzarella, Bacon, Coleslaw, Crispy Onion Strings, Sweet Pickle Aioli

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**Quinoa Burger** \$13  
Arugula, Tomato, Balsamic Onion, Black Peppercorn Aioli, Brioche

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**Italian Panini** \$14  
Mortadella, Capicola, Salami, Gardiniera, Mozzarella

## SIDES

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**Bacon** \$4

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**Sausage** \$4

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**Home Fries** \$5

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**Fresh Fruit** \$4

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**Stone & Skillet English Muffin** \$3

## BRUNCH COCKTAILS

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**Classic Bloody Mary** \$10  
New Amsterdam Vodka, Celery, Olive, Lemon, House Bloody Mary Mix

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**Maria Basilico** **\$11**  
Basil-Infused Vodka, Meletti Amaro, Cucumber, House Bloody Mary Mix

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**Bellini** **\$11**  
Peach Nectar, Sparkling Wine

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**Mezcal Mary** **\$13**  
Serrano-Infused Mezcal, Pineapple, House Bloody Mary Mix

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**Mimosa** **\$10**  
Orange Juice, Sparkling Wine

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**Peanut Butter Banshee** **\$12**  
Peanut Butter Cereal Rum, Giffard Banana Du Bresil, Tempus Fugit Creme de Cacao, Milk

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**Fruit Loop Cosmo** **\$12**  
Fruit Loop-Infused Vodka, Clement Creole Shrub, Lime, Cranberry

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**Applejack Sidecar** **\$12**  
Apple Cereal-Infused Applejack Brandy, Clement Creole Shrub, Lemon

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**Death By Sazerac** **\$13**  
4 Roses Bourbon, Cascade Rouge Absinthe. Pey-Chaud's, Sparkling Wine

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**Rusty Peg Leg** **\$12**  
Santa Teresa 1796 St. George Raspberry, Orange Blossom, Lime, Mint

## APPETIZERS

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**Market Oysters\*** **\$3 ea /33 dz**

Pink Peppercorn Mignonette, Classic Cocktail Sauce \*Ask your server about our daily selection

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**Lobster Sliders** **\$6 ea**  
Arugula, Buttered Old Bay Brioche

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**Cape Cod Clams\*** **\$1.50ea**  
Roasted Jalapeno Mignonette

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**Shrimp Cocktail** **\$13**  
Cocktail Sauce

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**Ahi Tuna Tartare\*** **\$14**  
Avocado Mousse, Cucumber, Soy, Sesame, Sriracha, Crispy Wontons

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**Chilled Lobster Tail** **\$16**  
Saffron-Lemon Aioli

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**Crispy Shrimp Rangoon** **\$12**  
Sweet & Spicy Sambal

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**Calamari "Fritto Misto"** **\$15**  
Fresnos, Scallions, Lemon

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**Deviled Eggs** **\$10**  
Bacon, Blue Cheese, Avocado, Tiny Tomatoes, Chive Oil

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**Steak Tartare** **\$13**  
Caper Aioli, Dijon, Cornichons, Shallots, Quail Yolk, Fines Herbes, Grilled Bread

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**Charcuterie Board** **\$15**  
Chef's Selection of Cured Meats and Daily Terrine, Seasonal Accompaniments, Grilled Bread

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**New England Cheese Board** **\$15**  
Three Local Cheeses, Traditional Accompaniments