

Brunch Menu

Light Bites

Smoked Norwegian Salmon

Bagel, capers, onions, heirloom tomato and cream cheese

10

Kale & Quinoa Salad

Baby kale, quinoa, Narragansett Creamery ricotta and carrot vinaigrette

12

Beet Salad

Watercress, Cara Cara orange, Great Hill Farm blue cheese, candied walnuts and tarragon vinaigrette

12

Caesar

Romaine hearts, pecorino cheese, focaccia croutons and marinated anchovy

11

Add chicken 5 scallop 8 shrimp 8

Baltimore Crab Cakes

Jumbo lump blue crab, Asian slaw and cilantro vinaigrette

12

Sweets

Yogurt and Fruit

Granola and fruit

6

Steel Cut Oatmeal

5

Blueberry Stack

9

Spiced Banana French Toast

9

*Raw fish, shellfish and undercooked meats may pose health risks to some individuals

*Please inform your server of any allergy food related or not that you may have

Brunch Menu

Main

Eggs Your Way

3 eggs, home-fries, Italian toast and bacon

10

Open Faced Portuguese Sandwich

Graziano sausage, scrambled eggs, peppers and onions with mozzarella cheese

12

Omelet Florentine

Baby spinach, heirloom tomato and house cheese blend with Italian toast

9

Eggs Benedict

Poached eggs, hollandaise, slab bacon and chorizo hash

11

Steak & Eggs

*Ribeye, fried eggs, house cut fries and
maitake mushrooms*

14

Frittata

Eggs, zucchini, squash, tomato and Italian toast

10

Shrimp Scampi Rosa

Gulf shrimp, capers, white wine, lemon, and marinara tossed with chiatarra

16

The 2120

*House blend burger, thick-cut bacon, Plymouth Cheese reserve cheddar, pickled red onion and roasted
garlic aioli on brioche*

13

Sides

House Cut Fries 4

Smoked Salmon 8

Ribeye 12

Toast 2

Bagel with Cream Cheese 5

Fruit 5

Buttermilk Pancakes 6

Bacon or Sausage 6