

BREAKFAST

DAILY 6AM - 11AM

EGGS

BUILD YOUR OWN OMELET...12

Served with Home Fries and Toasted Bread

CHOOSE ONE

Ham | Bacon | Sausage

CHOOSE ONE

American | Cheddar | Swiss Cheese

CHOOSE ONE

Avocado | Peppers | Onion | Spinach | Tomato | Mushroom | Broccoli

Additional Topping 1

EGGS YOUR WAY

Two Eggs Served with Toasted Bread, Home Fries,
and Your Choice of Breakfast Meat

11

HAM & EGGS

Toasted Bread, Home Fries

11

CORNED BEEF HASH AND EGGS

House Made Hash, Two Eggs Over Easy

12

FARMERS OMELET

Spinach, Onions, Mushroom, Peppers.
Served with Home Fries and Toasted Bread

11

CHEESE OMELET

American, Cheddar or Swiss.
Served with Home Fries and Toasted Bread

11

BACON, EGG & CHEESE SANDWICH

On a Brioche Bun with House French Fries

11

BREAKFAST BURGER*

American Cheese, Bacon, Egg over easy

16

SWEET

BELGIAN WAFFLES

Topped with Powdered Sugar

12

CHALLAH FRENCH TOAST

Served with Bourbon Caramel Apples

12

CHEESE BLINTZES

Raspberry Coulis, White Chocolate

12

BUTTERMILK PANCAKES...7

Topped with Powdered Sugar

Blueberry 8 | Strawberry 8 | Chocolate Chips 9 | Bourbon Caramel Apples 9

SIMPLE

Cereals 5 | Oatmeal 5 | Grits 5

DESSERTS

Chocolate Cake

8

Gelato

7

Carrot Cake

8

NY Cheesecake

8

SIDES

Applewood Smoked Bacon 5 | Canadian Bacon 5 | Sausage 5 | Smoked Ham 5 | Fresh Fruit 5 | Home Fries 5

One Egg 3 | Toasted Bread 3 | Bagel 3 | Corned Beef Hash 5 | Turkey Sausage 5 | Lox 7

A 20% gratuity will be added to all parties of six or more.

*These items may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

ALL DAY

DAILY 11AM - 2AM

STARTERS

WINGS

Choice of Classic Wing Sauce or BBQ Sauce

14

CHICKEN TENDERS

Choice of Buffalo, BBQ, Korean, or Honey Mustard Sauce

12

BEEF AND SWISS QUESADILLA

Au Jus, Horseradish Cream

9

CHICKEN BACON RANCH QUESADILLA

Cheddar Jack Cheese, Scallion, Tomato

12

POUTINE

French Fries, Mushroom Gravy, Cheese Curds

9

BREAKFAST

BELGIAN WAFFLES

Topped with Powdered Sugar

12

EGGS YOUR WAY

Two Eggs Fried or Scrambled,
Bacon or Sausage
and House French Fries

11

BACON, EGG & CHEESE SANDWICH

On a Brioche Bun with House French Fries

11

SOUP

SOUP OF THE DAY

Please Ask Your Server

8

FRENCH ONION SOUP

Caramelized Onions,
Gruyere Cheese, Crostini

8

CHILI

Beef, Cheddar, Scallions,
Tortilla Chips

8

SALADS

CAESAR SALAD

Aged Parmesan Cheese, Herb Croutons...12

*Add Grilled Chicken 15 / *Add Grilled Steak 19

HOUSE SALAD

Cucumber, Tomatoes, Shredded Carrots, Onion
and Herbed Croutons...10

*Add Grilled Chicken 15 / *Add Grilled Steak 19

ARUGULA ROASTED BEET SALAD

Goat Cheese, Toasted Walnuts, Roasted Carrots, Sherry Vinaigrette...14

BURGERS

Served with House French Fries and a Pickle

HAMBURGER*

Lettuce, Tomato, Onion

12

CHEESEBURGER*

Choice of Cheese, Lettuce, Tomato, Onion

15

BREAKFAST BURGER*

American Cheese, Bacon, Egg over easy

16

BEYOND MEAT VEGETARIAN BURGER

Non-GMO plant based ingredients

17

All burgers cooked to Medium Well.

SANDWICHES

Served with House French Fries and a Pickle

TURKEY CLUB

Turkey, Bacon, Lettuce, Tomato, Mayonnaise,

Fries, Pickle..... 15

BLT

Applewood Smoked Bacon, Lettuce, Tomatoes and

Mayonnaise, Fries, Pickle 12

GRILLED CHICKEN SANDWICH

Brioche Bun, Provolone Cheese, Spinach,

Roasted Red Peppers, Pesto Aioli, Fries, Pickle 14

PASTRAMI

Caraway Seeded Rye, Brown Mustard, Cole Slaw,

Fries, Pickle..... 15

REUBEN

Caraway Seeded Rye Bread, Corned Beef, Swiss Cheese,

Sauerkraut, Russian Dressing, Fries, Pickle 16

LOBSTER ROLL

Brioche Roll, Bibb Lettuce, Fries, Pickle 22

PHILLY CHEESESTEAK

Mushroom, Peppers, Onion and Cheese Sauce,

Fries, Pickle..... 14

ENTREES

SALMON CAKES

Lemon Caper, Aioli, Garlic, Red Mashed Potatoes,

Seasonal Vegetables..... 18

CHICKEN POT PIE

Roasted Chicken, Root Vegetables, Potatoes,

Fresh Herbs, Puff Pastry..... 16

LOBSTER MAC & CHEESE

Cheddar, Gruyere, Brandy Cream, Herb Bread Crumbs..... 19

FRIED CHICKEN & WAFFLE

Whipped Butter, Maple Syrup..... 18

HOUSE MADE SMOKED BBQ RIBS

Half Rack 19 | Full Rack 29 *Choice of two sides*

HOUSE MADE BBQ BRISKET

Choice of two sides..... 17

FARM STAND PASTA

Local Seasonal Vegetables, Vegetable Broth,

Fresh Basil and Toasted Pine Nuts 16

KOSHER ENTREES OPTION

Ask your server

DESSERTS

Chocolate Cake

8

Carrot Cake

8

Gelato

7

NY Cheesecake

8

SIDES

French Fries 5 | Seasonal Vegetable 4

Mashed Potatoes 5 | Cole Slaw 4 | Caesar Salad 6

House Salad 5 | Bagel 3 | Lox 7

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LATE NIGHT

DAILY 2AM - 6AM

STARTERS

BEEF CHILI

Beef, Cheddar, Scallions, and Tortilla Chips
8

CHICKEN TENDERS

Choice of Buffalo, BBQ, Korean or Honey Mustard Sauce
12

BREAKFAST

BELGIAN WAFFLES

Topped with Powdered Sugar
12

EGGS YOUR WAY

Two Eggs Fried or Scrambled, Bacon or Sausage
and House French Fries
11

SANDWICHES

Served with House French Fries and a Pickle

BACON, EGG & CHEESE SANDWICH

On a Brioche Bun 11

GRILLED CHICKEN SANDWICH

Brioche, Provolone, Spinach, Roasted Red Peppers and Pesto Mayonnaise 14

HAMBURGER

Classic, Grilled to Perfection 12

CHEESEBURGER

Choice of American, Cheddar, Swiss or Bleu 15

BEYOND BURGER

Non-GMO plant based ingredients..... 17

TURKEY CLUB

Bacon, Turkey, Lettuce, Tomato and Mayonnaise 15

BLT

Applewood Smoked Bacon, Bibb Lettuce, Tomatoes and Mayonnaise 10

All burgers cooked to Medium Well.

KOSHER ENTREES

Ask your server about our Kosher offerings

DESSERTS

Chocolate Cake

8

Gelato

7

Carrot Cake

8

NY Cheesecake

8

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DRINKS

SPECIALTY COCKTAILS

ROYAL COFFEE

Hennessy, Cointreau, Simple Syrup, Brown Syrup, Coffee,
Served warm with whipped topping 15

BSB OLD FASHIONED

Fearless Bourbon, Honey Syrup, Lemon Juice, Brown Sugar,
Angostura Bitters, Served neat with mint and a citrus garnish 12

CHOCOLATE MARTINI

French Vanilla Ciroc, Amaretto, Crème de Cacao, Kahlua, Milk, Shaken
with a white chocolate drizzle 14

PASSION FRUIT MARGARITA

Corralejo Resposado, Triple Sec, Lime Juice,
Passion Fruit Puree served with a mint leave 12

BLACKBERRY MINT MOJITO

White Rum, Triple Sec, Blackberry Puree,
Muddled Mint and Blackberry, Lime 12

SANGRIA

House Cabernet, Peach Schnapps, Muddled Lemon,
Lime, Orange and Berries 14

GIN MULE

Gin, Elderflower, Ginger Beer, Lime Juice 12

BEER

MILLER LITE	6	SAMUEL ADAMS	7
COORS LIGHT	6	HEINEKEN	7
O'DOUL'S	6	STELLA ARTOIS	7
BUD	6	CORONA	7
BUD LIGHT	6		

RED

PINOT NOIR/MARK WEST	8
PINOT NOIR/CLOS DU BOIS	10
CABERNET SAUVIGNON/ROBERT MONDAVI	9
CABERNET SAUVIGNON/J. LOHR	11
MERLOT/RED DIAMOND	8
MERLOT/COPPOLA DIAMOND	11

WHITE

CHARDONNAY/STAGS LEAP	11
CHARDONNAY/DREAMING TREE	9
PINOT GRIGIO/ESTANCIA	11
PINOT GRIGIO/CUPCAKE	8
RIESLING/BROTHERHOOD	10
RIESLING/CHATEAU ST. MICHELLE	8
SAUVIGNON BLANC/KIM CRAWFORD	11

SPARKLING WINE & CHAMPAGNE

MOSCATO D'ASTI/FATTORIA SAN GIULIANO VENETO ...	13
CHAMPAGNE/J ROGET BRUT	7
PROSECCO/LA MARCA	11

BOOZY MILKSHAKES

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\$14
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KAHLUA COOKIES AND CREAM

Vanilla Ice Cream
Crushed Oreos
Kahlua
Whipped Cream
Cherry

BANANAS FOSTER

Banana Ice Cream
Myers Dark Rum
Caramel Sauce

DRUNKEN MONKEY

Vanilla Ice Cream
Banana
Reese's Peanut Butter Cups
Hazelnut Liqueur

JAMESON COFFEE MILKSHAKE

Coffee Ice Cream
Espresso
Jameson Whiskey
Whipped Cream

CARAMEL WAFFLE MILKSHAKE

Vanilla Ice Cream
Salted Caramel
Jim Beam
Belgian Waffle

FROZEN GRASSHOPPER

Green Tea Ice Cream
Chocolate
Crème de Menthe
Vodka

WEEKLY SPECIAL

Ask your server about our weekly creation