

Brunch

Saturday and Sunday 10AM to 4PM

RAW BAR

WELLFLEET OYSTERS (GF) (DF)* **\$3/each**
Mignonette, Cocktail Sauce 33/ dozen

DAMARISCOTTA OYSTERS (GF) (DF)* **\$3.5/each**
Mignonette, Cocktail Sauce 38.50/ dozen

CHILLED SHRIMP (GF) (DF)* **\$4 / each**
Cocktail Sauce

CHILLED LOBSTER TAIL (GF) (DF)* **\$20**
Lemon Espelette Aioli

SALMON POKE* **\$18**
Ponzu, Sushi Rice, Seaweed Salad

STATE STREET PLATTER (GF) (DF)* **\$80**
8 Oysters, 6 Shrimp, Ceviche, Salmon Poke, Cocktail Sauce, Mignonette

LONG WHARF PLATTER (GF) (DF)* **\$110**
12 Oysters, 8 Shrimp, Ceviche, Chilled Lobster Tail, Salmon Poke, Cocktail Sauce, Mignonette, Lemon Aioli

BAKERY

STICKY BUN **\$8**
Pecan, Toffee, Brioche

BUTTER BISCUITS **\$8**
Whipped Honey Butter & House Made Preserves

BEIGNETS **\$6**
Dark Chocolate-Blueberry Sauce, Powdered Sugar, Chocolate Chips

APPETIZER

HONEY YOGURT PARFAIT (GF) **\$10**
Kiwi, Mixed Berries, Chia Seeds, Granola, Toasted Coconut

AVOCADO TOAST (DF) **\$13**
Pickled Mango, Pico De Gallo, Cilantro

FRIED CHICKEN BISCUIT **\$13**
Chicken Thigh, Butter Biscuit, Sausage Gravy

NEW ENGLAND CLAM CHOWDER **\$11**
House-Made Oyster Cracker

CRAB RANGOON DIP **\$16**
Sweet Chili Slaw, Wonton Chips, Scallions

Korean BBQ Wings **\$16**
Chili, Honey, Ramp Kimchi Aioli

SALUMI BOARD (DF) **\$18**
House-Marinated Olives & Pickles, Whole Grain Mustard Finocchiona | Coppa | Prosciutto

CHEESE BOARD **\$18**
Candied Nuts, House-Made Preserves Camembert | Toma | Drunken Goat

SALADS

House Caesar **\$15**
Roasted Garlic, Anchovy Dressing
add chicken +6 | add steak tips +13 | add shrimp +13

Little Greens & Herbs (GF/DF) **\$15**
Blackberries, Radish, Sunflower Seeds, Strawberry-Basil Vinaigrette
add chicken +6 | add steak tips +13 | add shrimp +13

Arugula & Roasted Beets (GF) **\$16**
Honey Burrata, Pecans, Citrus Vinaigrette
add chicken +6 | add steak tips +13 | add shrimp +13

ENTREE

BREAKFAST SANDWICH **\$17**
Fried Egg, Bacon Jam, Smashed Avocado, White Cheddar, Brioche, Crispy Potatoes

THREE-EGG OMELET (GF) **\$17**
Seasonal Vegetables, Cheddar, Fresh Herbs, Crispy Potatoes
Add Ham + \$3

BLUE LINE BREAKFAST **\$16**
Two Eggs, Sausage, Crispy Potatoes, Toast

EGGS BENEDICT* **\$16**
Poached Eggs, Shaved Ham, English Muffin, Hollandaise, Crispy Potatoes

CORNEBEEF HASH (GF) * **\$16**
Poached Eggs, Hollandaise

EGGS IN PURGATORY	\$15
San Marzano, Roasted Red Pepper, Ricotta, Crostini	
BLUEBERRY PANCAKES	\$15
Whipped Honey Butter, Maple Syrup	
COOKIES & CREAM FRENCH TOAST	\$16
Oreo Chantilly, Chocolate Chip Cookies	
BEER-BATTERED FISH & CHIPS	\$24
Lemon-Caper Tartar, House Slaw	
HARVEST GRAIN BOWL (DF) (V)	\$20
Farro, Quinoa, Sweet Potato, Brussels Sprouts, Swiss Chard, Avocado, Ginger-Miso Dressing add chicken +6 add shrimp +13	
LOBSTER ROLL	\$36
Lemon Aioli, Chives, Brioche	
BRUNCH BURGER*	\$18
American Cheese, Applewood Bacon, Secret Sauce, B&B Pickles, Caramelized Onion, English Muffin	
SPICY CHICKEN SANDWICH	\$17
Coleslaw, B&B Pickles, House-Made Hot Sauce, Ranch Aioli, Brioche	

PIZZA

Angry Queen	\$16
San Marzano, Mozzarella di Bufala, Basil	
Soppressata	\$17
San Marzano, Salami, Burrata, Shallots, Chili Oil	
North End	\$17
Spicy Italian Sausage, Broccoli Rabe, Ricotta, Balsamic	

SIDES

LONG CUT BACON	\$6
BREAKFAST SAUSAGE	\$6
CRISPY POTATOES	\$6
HOUSE-CUT FRIES	\$6
SHORT STACK PANCAKES	\$6
chocolate chips +1.50	

BRUNCH COCKTAILS

Crimson Hour	\$14
Reposado Tequila, Crimson Berry Tea, Lime	
Midnight Jitters	\$14
Cinnamon Rum, Licor 43, Cold Brew, Maple, Whipped Cream	
HOUSE BLOODY MARY	\$13
Tito's, House Mix, Sriracha Salt	
BELLINI	\$12 glass / 48 pitcher
Peach Nectar, Lemon, Bubbles	
MIMOSA	\$12 glass / 48 pitcher
Orange Juice, Bubbles	
Cranberry-Rosemary Mimosa	\$13 glass / 52 pitcher
Cranberry, Rosemary, Bubbles	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify our staff of any allergies. An 18% gratuity will be added to a party of 6 or more. To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers, we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our team in the back of the house. Under current MA state law kitchen employees cannot share in the restaurants tip pool. This charge is voluntary and, as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.