BRUNCH

BREAKFAST SPECIALTIES

2 organic fresh eggs 15
any style
breakfast potatoes / toast

organic fresh egg omelet 18
3 farm fresh egg omelet
breakfast potatoes / toast

choice of
tomato / onion / scallions / roasted peppers / baby spinach
mushroom / broccoli / cheddar / swiss / boursin / goat cheese
ham / bacon / sausage / smoked salmon

lobster omelet 25
boursin cheese / asparagus / caramelized onion / hollandaise sauce
breakfast potatoes

traditional eggs benedict 21
english muffin / canadian bacon
hollandaise sauce / breakfast potatoes / asparagus
substitute smoked salmon 23

steak & eggs 32
grilled skirt steak / 2 eggs any style
asparagus / roasted tomato / truffle-herb hollandaise sauce
breakfast potatoes

bacon & eggs 22
2 poached eggs / grilled & glazed thick cut bacon
grilled sourdough / roasted tomato / arugula
smoked pimenton hollandaise

shakshouka 21
2 poached eggs / tomato ragout / spices

GRIDDLE

belgian waffle 15
berries / vanilla whipped cream / powder sugar

buttermilk pancakes 15
berries / maple syrup / powder sugar

brioche french toast 15
rum spiked banana / walnuts / chocolate sauce

APPETIZER

new england clam chowder 11
bacon / potato / onion / leek / celery

classic steak tartare 16
capers / shallots / confit egg yolk / brioche

gem lettuce caesar 14
anchovies / sourdough crouton / parmigiano reggiano

handmade celery root agnolotti 15/25
hen of the woods / celery / brown butter

east coast oyster 3.25 each 35 doz

MAIN COURSES

amish chicken 24
braised kale / sweet potato / pommery mustard jus

asana burger 22
caramelized onions / aged cabot cheddar / shallot- boursin aioli

local lobster roll 24
celery / gem lettuce / brioche roll

steak frites 25
skirt steak / french fries / sauce au poivre

oven roasted local cod 26
cauliflower / hazelnuts / capers / pickled raisins

handmade celery root agnolotti 15/25
hen of the woods mushrooms / celery / brown butter

ASANA