



BRUNCH

[br(eakfast) + (l)unch]
sundays 11am to 6pm
November 12th 2017

BAR & KITCHEN

MAKE YOUR OWN SEAFOOD BOIL!



BENEDICTS DOMINICANO

COMES ON GARLIC MOFONGO WITH LEMON
PEPPER POTATOES, PICKLED ONIONS, FARM
GREENS, BLACK PEPPER HOLLANDAISE

*mofongo (garlicky mashed green plantain, a latin Caribbean staple)

CHOOSE 1 PROTEIN:

BRAISED TENDER OXTAIL	15
POLLO GUISADO (BRAISED CHICKEN)	14
SALCHICHON (DOMINICAN SALAMI)	14
CANGREJO AZUL (BLUE CRAB MEAT)	16
ROASTED MUSHROOM (VEGETARIAN)	13

LEMON SHRIMP SALAD	12
FUYU PERSIMMON, BEAUTY APPLE, PEPITAS, MANGO, FARM GREENS, APPLE VINAIGRETTE	

BRAISED OXTAIL POTATO HASH	15
BRENTWOOD CORN, CHILE PEPPER, SWEET PLANTAIN, BLUE LAKE BEAN, POACHED EGG, BLACK PEPPER HOLLANDAISE	

RED VELVET FLAPJACKS	13
BROWN SUGAR CREAM CHEESE WHIP, MACERATED BLACKBERRY, COCONUT PORTER MAPLE SYRUP	

CHILAQUILES CARIBE	14
LEMONGRASS CHILE CHICKEN, CORN TORTILLA, JALAPENO, FETA CHEESE, MAPLE BACON LARDON, CITRUS CREMA, FRIED FARM EGG	

AHI TUNA TOAST	13
RAW AHI TUNA, AVOCADO, PINEAPPLE SALSA, KIMCHI PONZU, TOASTED SESAME, GREEN ONION, FARM GREENS	

RAW OYSTERS ON A HALF SHELL	13/25
CHEF'S SEASONAL MIGNONETTE, LEMON	

FRIED OYSTER BREAKFAST TORTA	12
SWEET PLANTAIN, HAVARTI, FRIED EGG, KIMCHI CILANTRO SLAW, FARM GREENS, "MAYOKETCHUP" BBQ AIOLI	

*SUB LEMON PEPPER WAFFLE FRIES 2 EXTRA

STEP 1- CHOOSE YOUR POUNDS OF CRUSTACEANS

HEAD-ON GULF SHRIMP	18.99LB
ALASKAN SNOW CRAB	23.99LB
LOUISIANA CRAWFISH	14.99LB
PEI MUSSELS	12.99LB

STEP 2- BUTTER SAUCE THAT BABY!

ROMESCO (CHEF'S FAVE)
HOUSE CAJUN
ROSEMARY "STEPH" CURRY

STEP 3- SPICE IT UP YOUR WAY

MILD
HOT
FIRE
INFERNO

STEP 4- ADD IT IN

ANDOUILLE SAUSAGE	3
BRENTWOOD CORN	2
RED POTATO	2
LEMON PEPPER BUTTER	1
SRIRACHA LIME BUTTER	1

COME CHECK OUT OUR POKE BAR
DURING LUNCH M-F 11AM TO 2:30PM
OR HAVE US CATER YOUR NEXT PARTY

*Consuming raw or undercooked seafood, shellfish
or eggs may increase your risk of foodborne illness