

## ~hors d'oeuvres~

### \* OYSTERS

mignonette... 3

### \* CLAMS

cucumber ice... 2

### PEEL AND EAT SHRIMP

old bay, cocktail, horseradish... 8 per ¼lb

### \* SMOKED SALMON PLATE

traditional garnish, buttered bread... 17

### DUTCH BABY PANCAKE

fromage blanc, jam... 10

### BEIGNETS & JAM... 7

### CHEESE BOARD

selection of 5 with accompaniments... 22 al a carte 5/each

## ~eggs~

### \* SCOTCH EGG

gribiche, cornichon, greens... 8

### \* SOFT COOKED OMLETTE

fine herbs, crème fraiche, parmesan, greens... 9

## ~entrées~

### \* CROQUE MADAME... 13

fried egg, house ham, gruyere

### \* B & B DOUBLE CHEESEBURGER... 12

american, house pickles, mayo, onions, fries

### \* FISHING CAMP BREAKFAST... 15

pan seared trout, fried egg, back bacon, home fries, greens, hollandaise

### \* STEAK & EGGS... 16

mushrooms, lardon, red wine

### \* FULL ENGLISH BREAKFAST... 18

back bacon, sausage, black pudding, marrow bone,  
griddled tomato & mushrooms, beans on toast, bubble & squeak

## ~sides~

four dollars each

BACK BACON

SAUSAGE

BUBBLE & SQUEAK

MARROW BONE & TOAST

HOME FRIES & HOLLANDAISE

BOWL OF BAKED BEANS

TOAST & JAM

FIELD GREENS, PARMESAN, VINAIGRETTE (six dollars)

*\* Items are served raw or undercooked or may contain rare or undercooked ingredients.*

*Consuming raw or undercooked seafood, poultry, meats, shellfish or eggs, may increase your chance of foodborne illness.*