**BRUNCH**

**BREAKFAST**

**BREAKFAST BURRITO - 15**  
SCRAMBLED EGGS | CHORIZO | AVOCADO | CHEDDAR  
SOUR CREAM | CHIPOTLE AIOLI | BRAVAS HOME FRIES

**EGGS BENEDICT - 19**  
BLACK FOREST HAM | ASPARAGUS | ENGLISH MUFFIN  
HOME FRIES | HOLLANDAISE

**STEAK & EGGS - 25**  
7oz COULOTTE STEAK | TWO EGGS | HOME FRIES | MORNAY SAUCE

**HUEVOS RANCHEROS - 15**  
TWO SUNNY SIDE UP EGGS | CARNITAS | PEPPERJACK | AVOCADO  
RANCHEROS SAUCE | SOUR CREAM | CILANTRO | TORTILLA

**EGGS & HASH - 16**  
HOUSE SMOKED BRISKET | YUKON GOLD POTATO | ONIONS  
PEPPERS HERBS | POACHED EGGS

**dbar BREAKFAST PLATE - 15**  
THREE EGGS ANY STYLE | BRAVAS HOME FRIES | TOAST  
CHOICE OF BACON OR AVOCADO

**ITALIAN SAUSAGE & ZUCCHINI FRITATTA**  
HOUSEMADE ITALIAN SAUSAGE | ZUCCHINI | CHERRY TOMATO  
ARUGULA | PARMESAN

**BUFFALO CHICKEN GREEN & BLUE SALAD - 15**  
MIXED GREENS | ASIAN PEAR | MARCONA ALMONDS  
BLUE CHEESE VINAIGRETTE

**BLACK FOREST HAM & CHEESE OMELET - 15**  
BLACK FOREST HAM | SMOKED GOUDA | BROCCOLI  
BRAVAS HOME FRIES

**LUNCH**

**8oz dbar BURGER* - 18**  
WITH CHEDDAR | ADD BACON - 3 | ADD EGG - 3

**FRIED CHICKEN SANDWICH - 16**  
PEPPERJACK | BACON | KALE SLAW

**B.L.T - 16**  
SOURDOUGH | KUMATO TOMATO | ROMAINE  
BACON | FRIES | GARLIC BACON AIOLI

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**SIDES**

**FRUIT - 9**

**FRENCH FRIES - 5**

**BACON - 6**

**AVOCADO TOAST - 7**

**AVOCADO - 4**

**ADD AN EGG - 3**

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**BRUNCH DRINKS**

**BLOODY D ~ 10.5**  
SIGNATURE BOLD SPICED BLOODY MARY MIX | VODKA  
ADD WASABI | ADD BLUE CHEESE AND BLACK PEPPER

**MIMOSA MARTINI ~ 11**  
ORANGE VODKA | ORANGE JUICE | GRAND MARNIER | SPARKLING

**RIO STAR ~ 11**  
RUBY RED GRAPEFRUIT | ELDERFLOWER | APEROL

**BEE’S KNEES ~ 11**  
EVAN WILLIAM’S HONEY BOURBON | RUM CHATA

**CARAMEL DREAM ~ 11**  
ESPRESSO | CARAMEL VODKA | RUM CHATA

**MIMOSA - 10.5**  
FRESH ORANGE JUICE

**MANGOMOSA - 10.5**  
MANGO NECTAR

**POMOSA - 10.5**  
POMAGRANATE JUICE

**BELLINI - 10.5**  
WHITE PEACH NECTAR

**RUSSIAN SUDS - 11**  
STOLI O | ORANGE JUICE

**KIR ROYAL - 9.5**  
CHAMBORD

**GRAND MIMOSA - 11**  
ORANGE JUICE | GRAND MARNIER

**VITA C MIMOSA - 10.5**  
CRANBERRY JUICE | ORANGE JUICE

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Our skilled, hard-working kitchen team is equally important to the quality of our dining experience. A kitchen appreciation charge of 3% of your food purchase is added to every bill. This allows our kitchen staff, who under MA law are restricted from participating in gratuities, to share in the success of the restaurant without us increasing pricing. This is voluntary and if you wish to have this removed, just ask.

Owner - Brian Piccini  |  Chef/Partner - Chris Coombs  |  General Manager - Myles Stout  |  Chef de Cuisine - Bruno Maia