

THE INN

ON SHIPYARD PARK BRUNCH

BREAKFAST

fried sriracha bacon deviled eggs 7

the inn breakfast

two eggs any style, two maple sausages, two pieces of bacon, linguica hash, house toast 12

buttermilk chicken and waffles

house fried chicken, belgian waffle, bourbon maple syrup 12

stuffed french toast

fresh seasonal berries, sweet cream cheese, cranberry orange toast, powdered sugar 11

breakfast tacos

two flour tortillas, scrambled eggs, black beans, bacon, avocado, pico de gallo, cilantro-lime hollandaise, sautéed potatoes 12

pbr breakfast

two eggs any style, bacon, sausage or ham, sautéed potatoes, a pancake, ice-cold can of PBR 11

pbr breakfast (minus pbr) 10

LUNCH

wings or tenders

sweet asian chili, buffalo or mango habanero 11

mediterranean nachos

pita chips, hummus, tabouleh, tomatoes, olives, mushrooms, cucumbers, pico de gallo, tzatziki 13

twisted cobb

grilled chicken, baby spinach, romaine, bacon, grape tomatoes, avocado, corn, grilled pineapple, sriracha - bacon deviled eggs 15

brunch burger

cheddar cheese, bacon, chipotle aioli, fried egg, brioche bun, french fries 15

california turkey blt

roasted turkey, avocado, herbed mayo, country white 14

blackened fish tacos

haddock or salmon, cabbage blend, cheddar, black beans, avocado, pico de gallo, chipotle aioli, flour tortillas 15

local bake

white wine, lemon, herb crumb finish, basmati rice, fresh seasonal vegetable haddock 15 scallop 17

fish & chips

native white fish, french fries, slaw, tartar sauce 16

BUILD AN OMELET

three eggs and cheese, sautéed potatoes, dressed greens 8

traditional fillings

mushrooms, onions, green peppers, tomatoes, garlic, spinach, bacon, linguica, sausage, ham .50

gourmet fillings

asparagus, olives, basil, fresh mozzarella, feta, smoked gouda, pancetta 1

BENEDICTS

with sautéed potatoes

the classic

english muffin, poached egg, ham,
hollandaise 11

the porker

chive and potato hash cake, roasted pork
belly, caramelized onions, poached egg,
hollandaise, chives 14

the milan

asparagus and leek polenta cake, fried
zucchini, roasted red peppers, poached egg,
hollandaise 12

the salty crab

crab cake, grilled asparagus, poached egg,
old bay hollandaise 16

BRUNCH REMEDIES

bucket O mimosas

mionetto splits & a carafe of oj

inn bloody

stoli hot, homeade bloody mix salt n peppa rim, bacon

michelda

modelo, lime, hot sauce, worcestershire sauce

cold brew

vanilla vodka, frangelico, cold brew coffee

wake up martini

it's an espresso martini...

rise & shine martini

orange vodka, triple sec, oj

A LA CARTE

two eggs 3

fresh fruit 5

sautéed potatoes 3

maple sausage, bacon or ham 3

buttermilk pancakes 4

belgian waffle 3

add vanilla ice cream 2

linguica hash 5

steak tips 6

OUR COOKING TEMPS: RARE - cold red center MED/RARE - warm red MED - warm pink MED WELL - light pink WELL - cooked through

NO SUBSTITUTIONS. PLEASE ENJOY AND RESPECT THE INTEGRITY OF OUR CHEF CRAFTED ENTRÉES. ADDITIONAL SIDES MAY BE FOUND UNDER THE A LA CARTE AND SIDES SECTIONS.

PARTIES OF 8 OR MORE ARE CHARGED WITH AN AUTOMATIC 18% GRATUITY SPLIT PLATE CHARGE 2