

starters

crispy dayboat calamari 11.
aioli • spicy marinara

fried green beans 7.
wasabi ranch dipping sauce

house cured pastrami salmon 12. **GF**
capers + red onion + flatbread

peel 'n eat shrimp cocktail 10. **GF**
half pound • cocktail sauce • lemon

hartford clam chowder 9.
bacon • clam • potato • tomato cream

simple salad 7. **GF**
local lettuce • fines herbs • sherry vinaigrette

entrees

hangtown fry \$18.
soft scrambled egg + bacon + cheddar + crispy fried shrimp + hot sauce butter + toasted baguette

huevos rancheros \$14. **GF**
stewed black beans • poached eggs • pico de gallo + avocado • basmati rice • warm tortilla

Classic Benedict \$14.
La Quercia prosciutto • english muffin • tomato + poached egg • hollandaise • cottage fries
substitute crab cake for prosciutto +6.

lump crab benedict \$18.
lump crab cake • roasted asparagus + hollandaise • poached egg • cottage fries

cornflake crusted french toast \$12.
cinnamon • vanilla malted • local maple

dutch baby pancake \$12.
baked pancake + rhubarb strawberry compote + fresh whipped cream

the kitchen sink \$9. **GF**
mixed beans • tomato • feta cheese • cucumber + crisp corn tortilla • romaine • balsamic vinaigrette
add chicken + \$5. add shrimp + \$7.

chicken & waffles \$16.
crispy chicken thigh • malted waffle + strawberry butter • maple syrup

gemelli bolognese \$16.
braised beef, veal and pork • tomato fondue +housemade ricotta

turkey club \$12.
smoked turkey breast • tomato • avocado +lettuce • bacon • mayo • whole wheat

DISH burger \$14. **GF**
8 oz. prime burger • lettuce • tomato • red onion + dish burger sauce • french fries

heirloom tomato pie \$14.
slow roasted heirloom tomatoes • basil pesto + fresh mozzarella • pastry crust

poached chicken salad \$16. **GF**
slow poached chicken breast + vegetable cauliflower salad + watercress + spicy sesame viniagrette

designer omelette \$12. **GF**

three egg omelette with your choice of two fillings, served with cottage fries + toasted baguette. Egg whites available upon request. Additional items add \$2.

cheddar cheese	feta cheese	spinach
tomatoes	mushrooms	bacon
ham	peppers	caramelized onion

MAKE IT A BOOZY BRUNCH

choice of one entree and two brunch cocktails for \$30.

classic bloody mary \$9.
... add jumbo shrimp cocktail + \$5.

tequila cold brew \$9.
cold brew coffee + espolon tequila
chocolate liqueur

strawberry mule \$9.
strawberry infused Tito's vodka
Hosmer Mt. ginger beer + lime

French 75 \$9.
Bulldog gin • lemon
simple syrup • champagne

bull's blood \$9.
patron silver tequila • cilantro
jalapeno • bloody mary

gran mimosa \$9.
fresh squeezed orange juice
Gran Marnier • champagne

mango madness \$9.
Skyy mango vodka • slow roasted bing cherries
prima perla prosecco

coffee \$3. • cappucino \$4. • espresso \$3.5 • Harney & Sons fine teas \$ 3.5

Full Children's Menu Available

thoroughly cooking beef, poultry, seafood, shellfish & eggs reduces the risk of food borne illness • bread served upon request • **GF** gluten free items available