

- BRUNCH PACKAGE SIT DOWN -

\$50 per person plus tax & gratuity

House Made Tarragon Biscuits (1 per person)

APPETIZERS (served family style) (choice of 3)

- * DEVILED EGGS
- * CAESAR SALAD
- * GREEN SALAD
- * SEASONAL SALAD
- * BAKED CLAMS
- * HONEY TRUFFLE RICOTTA
- * FRIED CALAMARI
- * TUNA TARTARE
- * ROCK SHRIMP (+\$2)

ENTREES (choice of 4)

- S&B Burger** - thick cut bacon, red wine onion jam, tomato aioli, gruyere cheese, fries
- Farmers Burger** - Spinach, black bean, mushrooms, lentils, tomato chutney, mint, cilantro, pickles, fries
- Farm Plate** - (seasonal prep)
- Pasta Primavera** - (seasonal prep)
- S&B Mussels** - PEI mussels, bourbon, burnt orange, cream, scallions
- Chicken** - (seasonal prep)
- Maine Mussels** - PEI mussels, Maine lobster, tomato lobster broth
- Salmon** - (seasonal prep)
- Shrimp & Grits** - Marinated tiger shrimp, andouille sausage, southern style grits, pepper stew
- Greens & Grains Bowl** - Baby kale, roasted fall vegetable medley, dried cranberries, farro, quinoa, mustard vinaigrette
- Tuna** - (seasonal prep)
- Pork Chop** - (+\$3) (seasonal prep)
- Warm Lobster Roll** - Butter poached lobster, pickled celery, salt & vinegar potato chips
- Scallops** - (seasonal prep)
- Filet Mignon** - (+\$5)

DESSERT (choice of 2) + (coffee or tea)

- * 2 COOKIES
- * 2 SCOOPS OF ICE CREAM
- * BREAD PUDDING
- * CREME BRÛLÉE
- * CHEESE CAKE