

EGGS

OMELETTE 16

Served with smoked salmon and goat cheese OR prosciutto & Atwell's Gold Cheese

CREAMY SCRAMBLED EGGS 15

With choice of prosciutto or smoked salmon

ŒUFS EN MEURETTE 16

The Burgundian Classic - two poached eggs topped with red wine, bacon, shallots and mushroom sauce

FABIO'S EGGS 15

Scrambled egg whites with spicy tomato sauce, atop country bread with the yolk placed in the center.

BACALHAU À BRÁS 15

The traditional Portuguese egg dish made with salt cod, olives, herbs and fried shoestring potatoes

CROQUE MADAME 15

The classic bistro sandwich, made with ham, gruyère, and a fried egg.

HASH & EGGS 15

Breakfast sausage, crispy potatoes, onions, peppers and atwells gold

EGGS BENEDICT "our way" 15

Two poached eggs, southern braised greens atop a creamy grit cake

BUTTERMILK PANCAKES 14

With strawberry jam

SIDES 4

BRAISED GREENS

ANSON MILLS GRITS

BISCUITS & GRAVY

VEGGIES

FRUIT

BACON

APPETIZERS

JAMESTOWN FISH SOUP 10

A spicy soup made with the daily catch, tomato, saffron, fennel hot pepper and a gruyère frico.

ARUGULA SALAD 12

Arugula salad and roasted beets dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese.

HAMACHI CRUDO* 18

Japanese hamachi dressed with mango vinegar - with osetra caviar, pickled peppers and green tomato jam.

BACCALA MANTECATO 12

Whipped house made salt cod on a grilled crostini with herb salad, lemon and chili.

CAPONATA 12

The Sicilian eggplant dish with pignoli, sultanas, capers, tomato, olives, and basil with shaved ricotta salata

PORK BELLY 13

Berkshire pork glazed with urfa pepper and oyster sauce - served with pickled green and wax beans



MAIN COURSES

RIBEYE / EGGS 32

Grilled grass fed ribeye with a fried egg and spiced fries.

BLACK LINGUINE & CLAMS 24

Linguine «nero» with clams «in bianco,» simply tossed with clam juice, garlic, oil, black pepper & parsley.

MUSSELS & LINGUINE 24

Black linguine tossed in a spicy mussel sauce made with white wine, tomato and garlic

CALAMARI & LINGUINE 24

Black linguine with Galilee calamari, stewed with white wine, tomato, marjoram and espelette pepper.

FRIED CHICKEN SANDWICH 15

Buttermilk fried chicken, slaw and fried egg served on a biscuit with pimento cheese

SUNDAY LUNCH 18

Various antipasti: pickled vegetables, prosciutto, Narragansett mozzarella, artichokes & mixed greens

MUSSELS & FRIES 22

Local, plump Blue Gold mussels steamed in a spicy lemongrass shellfish broth

BURGER / EGG/PORK BELLY 20

Pat LaFreida Shortrib Burger, fried egg, and Berkshire pork belly. - with Atwell's Gold or Gorgonzola cheese

BRUNCH COCKTAILS

JAMESTOWN FISH COCKTAIL II

Spumante, Pears, Pear Liqueur

CORPSE REVIVER Nº2 II

Bombay, Cocchi, Combier, Absinthe

FRENCH 75 II

Barr Hill Gin, Lemon, Champagne

BELLINI II

Canella Peach, Spumante

APEROL SPRITZ II

Spumante, Aperol, Soda



COFFEE & ESPRESSO

by Ninth Street

Coffee ● Decaf ● Espresso ● Cappuccino

TEAS

Sencha - Japan

Genmaicha - China

Tieguanyin Oolong - China

Assam - India

Darjeeling 2nd Flush - India
Earl Grey- India

HERBALS

Lavender Mint- Greece, France

Mint- Greece

Jasmine Pearls- China

Rooibos - South Africa

Elderflower - Hungary

Lemon Verbena - Europe

Linden - United States