

ESB

Brunch

Starters

Broccoli Rabe Spring Rolls 11
provolone & ricotta cheese, italian sausage, honey mustard sauce

Crab Fritters 9
applewood smoked bacon, grilled corn, jicama salad, upland cress, chipotle aioli

Breakfast Tacos 10
scrambled eggs, jack cheddar cheese, bacon, sausage, pico de gallo

Crispy Calamari 13
cherry peppers, scallions, sweet chili aioli, pomodoro

Soup & Salad

Heirloom Tomato Salad 14
buffalo mozzarella, evoo, balsamic reduction, micro basil ♦

Caesar Salad 8
romaine hearts, shaved parmesan, garlic croutons

Corn & Crab Bisque 8
blue crab, grilled corn, chive oil ♦

Bistro Salad 8
mixed greens, red onions, carrots, dried cranberries, goat cheese, citrus vinaigrette ♦

Soup Du Jour 4/8
our daily creation

Traditional Cobb Salad 13
chicken, corn, blue cheese, tomato, bacon, egg, avocado, green goddess dressing ♦

Eggs & Mains

The Whole Farm 13
three eggs any style, sausage, bacon, french toast, home fries

Eggs Benedict 11
canadian bacon, poached eggs, hollandaise, english muffin, home fries

Crab Cake Benedict 14
lump crab, spinach, poached eggs, hollandaise, home fries

Bistro Eggs Any Style 9
two eggs, home fries, toast choice of bacon, sausage or ham

Turkey Club 11
house roasted turkey breast, bacon, tomato, cheddar, mayo choice of soup or salad

Belgian Waffle 10
fresh berries, strawberry compote, whipped cream

Smothered Breakfast Burrito 10
pork chili verde, scrambled eggs, home fries

Smoked Pork Hash & Eggs 13
two eggs any style, asparagus, home fries, toast

Lobster Omelette 15
fresh Maine lobster, tomato, basil, mozzarella cheese, home fries, toast

Spinach & Mushroom Omelette 9
swiss cheese, wild mushrooms, spinach, home fries, toast

Everything Omelette 11
ham, bacon, tomatoes, onion, red bell pepper, mushrooms, spinach, cheddar, home fries, toast

Steak & Eggs 14
two eggs any style, grilled bavette, chimichurri, home fries, toast

Bistro Burger 13
black angus beef, cheddar cheese, fries add bacon or sweet potato fries +1.00

French Toast 10
caramelized bananas, whipped cream

Buttermilk Pancakes 10
seasonal berries, whipped cream

Breakfast Pizza 12
hollandaise sauce, scrambled eggs, ham, jack cheddar cheese, spinach, potatoes

Executive Chef: Garry Payne

♦Made with gluten free ingredients♦

Many of our dishes can be easily altered to meet your dietary needs.

Please inform your server of any allergies or intolerances so we may prepare your selections to the best of our ability.

Lunch • Dinner • Sunday Brunch • Private Events • Martini Bar

18% service charge will be added to parties of 8 and more