

## APPETIZERS

### HUSH PUPPIES WITH APRICOT HONEY BUTTER

CORNMEAL AND SCALLION FRITTERS  
\$6

### FRESH FRUIT AND BERRIES

SEASONAL FRESH FRUIT  
\$4

### HOT OATMEAL

BROWN SUGAR, CURRANTS, FRESH BERRIES  
\$6

### CHURROS WITH VALHRONA CHOCOLATE

DEEP-FRIED AND SPRINKLED WITH CINNAMON SUGAR  
\$5

### NEW ENGLAND CLAM CHOWDER

THE TRADITIONAL!  
\$6

## EGGSPECTATIONS AND SUCH

### BUTTERMILK BELGIAN WAFFLES

WITH FRESH BERRIES AND HOMEMADE WHIPPED CREAM  
\$9  
WITH NUTELLA AND HOMEMADE WHIPPED CREAM  
\$10

### OMELETTE\*

THREE EGGS, CHOICE OF TWO ITEMS: BACON, SAUSAGE, PEPPERS, ONIONS, MUSHROOMS, SPINACH, CHEDDAR OR SWISS CHEESE; ALSO AVAILABLE MADE WITH EGG WHITES  
\$10 (ADDITIONAL ITEMS \$.75 EACH)

### EGGS BENEDICT\*

POACHED EGGS, CANADIAN BACON AND HOLLANDAISE ON AN ENGLISH MUFFIN  
\$11

### HUEVOS RANCHEROS\*

SALSA FRESCA, SOUR CREAM, CRISPY FRIED TORTILLA AND BLACK BEAN HASH  
\$11

### THE BECCA\*

TOAD IN THE HOLE: FRENCH TOAST WITH ONE FRIED EGG AND SAUSAGE LINKS\*  
\$9

### TWO EGGS ANY WAY\*

HOME FRIES, TOAST  
\$6 (ADD BACON OR SAUSAGE FOR \$4)

## **SALADS**

### **MIXED GREEN SALAD**

MIXED GREENS, HOT HOUSE TOMATOES AND HOUSEMADE CROUTONS

\$6 (ADD CHICKEN FOR \$4)

### **CAESAR SALAD WITH PARMESAN REGGIANO**

ROMAINE LETTUCE WITH HOUSEMADE CROUTONS, CAESAR DRESSING AND ANCHOVIES

\$6 (ADD CHICKEN FOR \$4)

### **DINER STYLE COBB SALAD**

MIXED GREENS, HARD-BOILED EGG, BACON, TOMATOES, AVOCADO AND HOUSE DRESSING

\$12

## **LUNCH PLATES (SERVED WITH HOUSE SALAD AND HANDCUT FRIES)**

### **CHICKEN OR SHRIMP CRÊPES**

PULLED CHICKEN OR SAUTÉED SHRIMP WITH BECHAMEL SAUCE

\$14

### **THE PARK STREET**

SMOKED SALMON ON A CROISSANT WITH CREAM CHEESE, CAPERS AND RED ONIONS

\$12

### **THE MARY ALICE**

GRILLED HAM AND CHEESE ON BRIOCHE

\$10 (ADD ONE EGG OVER THE TOP FOR \$2.00\*)

### **B.L.T.**

HOUSEMADE BACON, ARUGULA, HOT HOUSE TOMATOES ON SEVEN GRAIN BREAD

\$8

### **THE SOPHIE ROSE**

SHAVED TURKEY, BACON, AVOCADO AND MAYO ON CLUB BREAD

\$10

## **DESSERTS**

CRÈME BRULÉE WITH CARAMELIZED ALMONDS 6.

CHOCOLATE POT DE CRÈME, WHIPPED CREAM 6.

FRIED WONTONS, ORANGE MASCARPONE 7.

BANANA BREAD PUDDING, CARAMEL, VANILLA ICE CREAM 7.

EXECUTIVE CHEF STEPHEN J. BUTTERS

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

\*COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.