

THE SALTWATER GRILLE

Sunday brunch 11.30-3:30

raw

Daily selection of oysters	m.p
Clams on the 1/2 shell	2.00
Shrimp cocktail	15.00
Jumbo lump crab cocktail	17.00
Tower 2ppl / 4ppl	35 / 70
<i>oysters, clams, shrimp, Jonah crab claws</i>	

fuel

Coffee, espresso, cappuccino, hot chocolate, w/ espresso, steep teas: *green, white, black, chamomile, decaf, OJ*, grapefruit, tomato juice

Starter

Endive and pear salad with great hill blue cheese	12.00
Fresh fruit plate	8.00
Shrimp and grits	15.00
The Saltwater Grille salad- <i>Romaine, frisee, beets, green beans, radish, asparagus, fennel, feta, radicchio, truffle vinaigrette</i>	12.00
Iceberg wedge, bacon, blue cheese salad.	11.00
Romaine, goat cheese, pistachio salad	12.00
Shrimp and corn chowder	9.00
Five onion soup with Gruyere croutons	9.00
Mussels, grain mustard, fresh herbs, grilled country bread	10.00
Mac & cheese, ham, & Vermont cheddar	12.00

main

Apple cinnamaon pancakes with warm syrup and bacon	10.00
Cinnamon raisin Brioche French toast warm maple syrup and bacon	10.00
Ducktrap smoked salmon with toasted bagel and herbed cheese	15.00
Grilled sirloin burger with caramelized onions, Vermont cheddar and fries	12.00
Orecchiette, mushrooms, asparagus tips, parmesan Reggiano & truffle oil	17.00
Rock shrimp with fettuccine, roasted red peppers and rose sauce	19.00
Bar steak & fries with sauce béarnaise	21.00

Sides

Bacon, ham steak or chicken sausage	5.00
Home fries	4.00
Bagel toasted with herbed cream cheese	5.00
Country toast	2.00

cheese

3 for 12 6 for 20
Seasonal selections from farms across the country, all served with crostini and our house made fig jam.

meat

14.00
Selection of local and imported meats and game terrines with house made mustard and cornichon.

eggs

Ham & cheddar omelet	10.00
Vegetable Fritata	14.00
Eggs Benedict	16.00
2 eggs any style	10.00
Bar steak & eggs	22.00

The cure

Bloody Mary	9.00
Traditional cocktail w/ a kick	
Bellini	10.00
Champagne, peach puree, & schnapps	
Strawberry Bellini	10.00
Campari & OJ	8.00
Champagne CURE	12.00
Champagne, V.S. cognac, OJ, & grenadine	

20% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Executive chef Jason Milanese

Sous chef Craig Leonard