THE BACK YARD
EST. 2018

HOURS OF OPERATION

TUESDAY – FRIDAY

4:00 PM – Midnight

SATURDAY

11:00 AM – Midnight

SUNDAY

11:00 AM – 10:00 PM

Happy Hour Specials

T-F 4pm – 6pm

Bites

Prosciutto & Date Stuffed Lychee $5

Tapenade $5

Ahi Tuna Bites With Black Sesame-Wasabi Aioli $8

Drink Specials

Nocturne Melon Blanc, 2021, France $7

Yalumba Grenache, 2020, Barossa, Australia $7

CAnE Cocktail With Your Choice Of House Spirit. $5

Beer List (pages 7-8) $2 off

Seasonal Soup Du Jour

Beef & Guinness Stew

The Traditional Dish Topped with Mashed Potatoes, Served With Housemade Black Bread and Butter.

12

Tagine

Moroccan Lentil & Chickpea Stew.

V/VG/GF

8

Provencial Oyster Stew

Made with Fresh Shucked Local Oysters.

12

7 Pepper Turkey Chili

Cavanagh's Infamous Chili Topped with Cheese and Sour Cream, Served with Ciabatta.

10

Daily Specials

(In House Only)

Tuesday

Hobby Boardgame Night

Come Socialize And Play An Eclectic Game Collection With Something For All.

Wednesday

Wine'D Down Wednesday

Half Off Bottles Of Wine.

(Limited To Wines On Our Bottle List)

Thursday

A Sausage For Everyone

Free Draught When You Order Any Sausage Platter.

(1 Per Person)

Friday

Tinned Fish Friday

Half Priced First Draft / Wine When You Order Any TF With Our Accoutrement.

(Limited To Groups Of 2)

Saturday

Breaking The Fast

11am – 3pm

Sunday

Breaking The Fast

11am – 3pm

ZERO PROOF, ZERO JUDGEMENT

Near Beer

$6

Two Roads Juicy IPA, Two Roads Brewing, Stratford, CT
Run Wild IPA, Athletic Brewing, San Diego, CA
Special Effects Hoppy Amber, Brooklyn Brewing, Brooklyn, NY

CAnE Collective

Check Out Some Of Our Fan's Favorite CAnE Collective Mixers. Combine With Spirits Or Enjoy With Just Soda Water for A Delightful Non-Alcoholic Drink.

Mocktails

$9

Kiss Them For Me
Guava Nectar, Pineapple, Egg White, Habanero Simple Syrup

Spicy Pearberry
Pear Nectar, Cinnamon Simple Syrup, Lemon, Cranberry Bitters

Spa Water
Soda or Tonic, Fresh Lemon, Lime, Cucumber

Sunglasses After Dark
Luxardo Cherry Juice, Lemon Juice, Peach Nectar, Chocolate Bitters

Tuscan Summer Ade
Unsweetened Black Tea, Sparkling Sicilian Lemonade, Orange and Rhubarb Bitters

SIGNATURE COCKTAILS

$12

Bag Of Barbies

Gin, Framboise, Lime, Cranberry Bitters, Egg White

Boulevardier: Choose Your Own Adventure

Turn To Page:

Dan Bourbon, Contratto Bianco Vermouth, Faccia Bruto Fernet Pianta, Plum Bitters

Viktoria Bourbon, Jammy Vermouth, Lux Prima Amaro, Angostura Bitters

Michael Bourbon, BROVO Orange Curacao, Bigallet China China Amer, Pechauds Bitters

Lara Bourbon, Dos Déus Origins, St. Maria al Monte Amaro, Rhubarb Bitters

El División Del Norte

Mezcal, Bly Ancho Chili Liqueur, Pomegranate Agave Liqueur, Black Walnut bitters

'Beggan For It

Kilbeggan Irish Whiskey, Dry Vermouth, Rhubarb Bitters

The Roundhouse

Rye, Cognac, Dry Curaçao, Luxardo, Cynar, Peychaud's and Orange Bitters

Smokey Windmill

Mezcal, Gin, Lemon, Celery Bitters

Spa Water

Gin or Vodka, Fresh Lemon, Lime, and Cucumber

Spellbound

Rye, Blackberry Liqueur, Sibona Amaro, Lemon, Walnut and Angostura Bitters

SEASONAL COCKTAILS

$12

Negroni: Choose Your Own Adventure

Turn To Page:

Dan Barr Hill Gin, Capitoline White Vermouth, Plum Bitters
Lara Gin Mare, Dos Déus Origins, Génépy, Thyme
Michael Yuzu Gin, Cardamaro, Honey Liqueur, Tiber Apertivo
Viktoria Forager Gin, Maria Al Monte, Hoodoo Chicory Liqueur

Daiquiris

Traditional Rum, Fresh Lime, Simple
Spicy Old Line Rum, Diamond Rum, Fresh Lime Juice, Habanero Simple Syrup
Sweet Doctor Bird's Rum, Diamond Rum, Fresh Lime Juice, Cassis Liqueur

Polomojito

Mi Campo Tequila, broVo Witty Dry Vermouth, Mint Simple Syrup, Topped With Sparkling Pink Grapefruit

CAnE Cocktail

Crafted With Our Friends At CAnE Collective Seasonal Mixers. Combine With Your Choice Of Spirit.

WINE

Sparkling

Domaine Bousquet Brut Rose	Chardonnay / Pinot Noir, NV, Mendoza, Argentina	9	32
Mas Fi Brut	Macabeo-Xarello-Parellada Blend, NV, Cava, Spain	11	40
Eudald Massana Noya Cava Brut	Macabeo-Xarello-Parellada Blend, NV, Cava, Spain		48

White

Tiefenbrunner	Pinot Grigio, 2022, Dolomiti, Italy	11	40
Wapisa	Sauvignon Blanc, 2022, Rio Negro Patagonia, Argentina	12	44
Nocturne	Melon Blanc, 2021, France	10	36
Terre Brûlée Le Blanc	Chenin Blanc, 2021, Swartland, South Africa	9	32
Broadbent Dão	White Blend , 2020, Dao, Portugal	10	36
Jaine	Chardonnay, 2021, ColumbiaValley, California	10	36
Masseria Li Veli	Verdeca , 2022, Salento, Italy	14	52
Txomin Etxaniz Txacoli	Hondarrabi Zuri, 2022, Getariako Txacolina, Spain		44
Domaine de la Chauviniere Muscadet	Melon de Bourgogne, 2020, Loire Valley, France		36
St. Innocent	Pinot Blanc, 2021, Willamette Valley, Oregon		40
Rafael Tirado Laberinto	Sauvignon Blanc, 2020, Maule Valley, Chile		46
Emilio More Polvorette	Godello, 2021, Bierzo, Spain		42
La Cana *375ml	Albarino, 2021, Rías Baixas, Spain		30
Musar Jeune	White Blend, 2021, Bekaa Valley, Lebanon		50
1900 Battle of Spioenkop	Chenin Blanc, 2012, Western Cape, South Africa		54
Domaine Cheveau	Chardonnay, 2019, Mâcon-Fuissé, France		52

Back Yard Bottles

Join Our Subscription Wine Program To Receive Monthly Assortments Of 6 Curated Wines

1 Month $110 3 Months $300 6 Months $540

WINE

Rosé

Villa Wolf	Pinot Noir, 2022, Pfalz, Germany	10	36
Barnard Griffin	Sangiovese, 2022, Columbia Valley, Washington	11	40
Commanderie de la Bargemone	Rosé Blend, 2022, Provence, France	12	44
Agenais Christophe Avi,	Rosé Blend, 2020, France		48
Domaine Dupeuple	Pere Rosé Gamay, 2020, Beaujolais, France		45

Red

Yalumba	Grenache, 2020, Barossa, Australia	10	36
Mas Donis Old Vine	Red Blend, 2019, Montsant, Spain	9	32
Alanera Rosso Veronese	Red Blend, 2019, IGT, Italy	11	40
Glenelly	Cabernet Sauvignon, 2019, Stellenbosch, South Africa	10	36
Pedroncelli	Petite Sirah, 2020, Dry Creek Valley, Sonoma, California	12	44
Chateau De Fontenille	Red Blend, 2020, Bordeaux, France	12	44
Donati Family Vineyard Claret	Red Blend, 2019, Paicines, California	14	52
Alois Lageder	Sciava, 2022, Südtirol – Alto Adige, Italy		42
Cantina Del Pino	Barbera d'Alba, 2019, Alba, Italy		54
Joseph Drouhin Chorey-Les-Beaune	Pinot Noir, 2017, Burgundy, France		75
Borsao Cabriola	Red Blend, 2018, Campo de Borja, Spain		36
Wirra Wirra Scrubby Rise	Shiraz, 2019, McLaren Vale, Australia		34
Chateau Peyrat	Red Blend, 2020, Graves, Bordeaux, France		50
DV Catena	Malbec Blend, 2021, Mendoza, Argentina		45
Seghesio	Zinfandel, 2021, Sonoma, California		54
Jeux de Clés Rouge	Grenache, 2020, France		68
Zolo *375ml	Malbec, 2019, Mendoza, Argentina		30
Beyerskloof Diesel	Pinotage, 2014, Stellenbosch, South Africa		100

BEER LIST

ASK ABOUT SPECIAL RELEASES

What It's Called	Who Made It	Where It's From	What You're Drinking	How Strong It Is	How Much It Costs
Tiny Purple Fishes	Mobtown Brewing Company	Baltimore, MD	Ale - Amber	6.1%	$ 6
Resurrection	The Brewer's Art	Baltimore, MD	Ale - Belgian-Style Brown	7.0%	$ 7
Old Chub	Oskar Blues	Longmont, CO	Ale – Scotch	8.0%	$ 7
2XMas	Southern Tier	Lakewood, NY	Ale - Winter Warmer	8.0%	$ 7
Joker	Ace	Sebastopol, CA	Cider – Dry	6.9%	$ 6
Guava	Ace	Sebastopol, CA	Cider – Guava	5.0%	$ 6
Blackberry Cider	Chesapeake	Annapolis, MD	Cider - Fruited (Blackberry)	6.0%	$ 6
Blood Orange	Austin Eastciders	Austin, TX	Cider - Fruited (Blood Orange)	5.0%	$ 6
Cranberry	Wyndridge	Dallastown, PA	Cider - Fruited (Cranberry)	5.5%	$ 7
Grapefruit Hibiscus	Potter's Craft Cider	Charlottesville, VA	Cider - Session	4.2%	$ 7
Double Blend	Downeast	Boston, MA	Cider - Unfiltered	6.9%	$ 7
Florida Man	Cigar City	Tampa, FL	Double IPA	8.5%	$ 6
Bmore Hazy	Oliver Brewing	Baltimore, MD	Double IPA - Hazy	8.0%	$ 7
Nanticoke Nectar	RAR	Cambridge, MD	IPA	7.4%	$ 6
Vulpulin	**Sly Fox**	**Pottstown, PA**	**IPA**	**6.0%**	**$ 8**
Field Study	Tröegs	Hershey, PA	IPA – American	6.2%	$ 6
Astrodon	Peabody Heights	Baltimore, MD	IPA – Hazy	7.0%	$ 7
Vista	**New Trail Brewing Co.**	**Williamsport, PA**	**IPA - Hazy**	**6.8%**	**$ 10**
Barbarian Haze	3 Floyds	Munster, IN	IPA – Hazy	6.5%	$ 6
Hop Series	**Tröegs**	**Hershey, PA**	**IPA – Seasonal**	**var %**	**$ 8**
South Side Rye	Denizen's	Riverdale Park, MD	IPA – Rye	7.2%	$ 6
Day Time	Lagunitas	Petaluma, CA	IPA – Session	4.0%	$ 5
Mr. Trash Wheel's Lost Python Ale	Peabody Heights	Baltimore, MD	IPA – Session	4.5%	$ 5
Speed Wobbles	Key Brewing	Dundalk, MD	IPA – Session	4.6%	$ 6
Tart N Juicy	Epic Brewing	Denver, CO	IPA - Session, Fruited (Tropical)	4.8%	$ 7
Quayside Kölsch	Fair Winds Brewing	Lorton, VA	Kölsch	4.5%	$ 6
Old Oriole Park	**Peabody Heights**	**Baltimore, MD**	**Lager**	**4.5%**	**$ 6**
Shower Beer	Champion	Charlottesville, VA	Pilsner - Czech	4.5%	$ 5
Eliot Ness	Great Lakes	Cleveland, OH	Lager – Amber	6.1%	$ 6

BOLD DENOTES 16 OUNCES

BEER LIST

What It's Called	Who Made It	Where It's From	What You're Drinking	How Strong It Is	How Much It Costs
Purple Haze	Abita	Abita Springs, LA	Lager - Fruited (Raspberry)	4.2%	$ 7
Seasonal Mead	**Charm City Meadworks**	**Baltimore, MD**	**Mead – Seasonal**	**var%**	**$ 10**
Astrodino	Peabody Heights	Baltimore, MD	Pale Ale	6.0%	$ 6
41 Year Lapse	Mobtown Brewing Company	Baltimore, MD	Pale Ale	5.3%	$ 6
Salted Caramel	Anderson Valley	Boonville, CA	Porter - Barrel Aged	9.5%	$ 8
Bourbon Barrel Aged Black Satin	**Blue Earl**	**Smyrna, DE**	**Porter - Chocolate Hazelnut**	**6.9%**	**$ 10**
Tank 7	Boulevard	Kansas City, MO	Saison - American	8.5%	$ 7
Atalanta	Orpheus Brewing	Atlanta, GA	Saison – Plum	5.25%	$ 8
Cherry Gose	Anderson Valley	Boonville, CA	Sour – Fruited	4.2%	$ 7
Cherry Limeade Sour	Black Flag	Columbia, MD	Gose - Fruited	4.8%	$ 7
Squeegee Master	Silver Branch Brewing	Silver Spring, MD	Gose – Traditional German	4.7%	$ 7
Bmore Sour	Oliver Brewing	Baltimore, MD	Sour - Fruited (Blackberry, Raspberry)	5.2%	$ 7
Bite Me	**Big Oyster Brewery**	**Lewes, DE**	**Sour – Watermelon Cucumber**	**4.5%**	**$ 9**
Sour Me Series	**DuClaw**	**Baltimore, MD**	**Sour**	**5.5%**	**$ 8**
Slush Punch	**Lone Pine Brewing Co**	**Portland, ME**	**Sour – Imperial Fruited**	**7.5%**	**$ 8**
In The Flesh Series	**Two Brothers Brewing Company**	**Warrenville, IL**	**Sour – Seasonal Fruited**	**Var %**	**$ 8**
Salt Box Series	Charm City Meadworks	Baltimore, MD	Sour Cyser - Seasonal	5.7%	$ 8
Lil'Bens Milk Stout	Antietam Brewery	Hagerstown, MD	Stout - Milk	5%	$ 7
Java Head	Tröegs	Hershey, PA	Stout – Coffee	7.5%	$ 6
Imperial Biscotti Chili Hazelnut Break	**Evil Twin**	**Stratford, CT**	**Stout – Imperial**	**11.5%**	**$ 10**
The Lost Generation	**Peabody Heights**	**Baltimore, MD**	**Stout - Imperial (Chocolate, Coffee and Hazelnut)**	**11.0%**	**$ 10**
Nitro	Left Hand	Longmont, CO	Stout - Milk	6.0%	$ 6
Trippel	New Belgian	Fort Collins, CO	Tripel	8.5%	$ 7
Unforgivable Curses	Peabody Heights	Baltimore, MD	Tripel	9.0%	$ 7
Monkey Series	Victory Brewing Co	Downingtown, PA	Tripel	var %	$ 8
Allagash White	Allagash Brewing Co	Portland, ME	Wheat Beer	5.2%	$ 6
Oberon / Rind Over Matter (seasonal)	Bell's Brewery	Comstock, MI	Wheat Beer	5.8%	$ 7
Groove City	RAR	Cambridge, MD	Wheat Beer - Hefeweizen	5.2%	$ 6
Hefeweizen	**Väsen Brewing Company**	**Richmond, VA**	**Wheat Beer - Hefeweizen**	**5.5%**	**$ 8**

BOLD DENOTES 16 OUNCES

DRAUGHT BEER

We take pride in offering Local and Regional Beers for our Draught Program.

Please ask your Bartender for Today's Selections.

Find us on Untappd:

CELLARED BEER

Three Philosophers, Belgian Quad

Ommegang, Cooperstown, NY

750ML, 9.7%, 2017

Be Mine, Cherry Chocolate Quad

Barrel Of Monks, Boca Raton, FL

1 Pint and 9.4 oz, 10%, 2022

Le Coq, Imperial Extra Double Stout

Harvey's Brewery, Lewes, East Sussex England

11.2 oz, 9% 2003

Dark Spot, Barrel Aged Imperial Stout

Union Craft Brewing Company, Baltimore, MD

500ML, 12.5% 2022

XX Olde World Mild Ale, Barrel Aged Strong Ale

Union and Oliver Breweries, Baltimore, MD

22 oz, 12%, 2018

TOTS

6

Choose Your Style:
Plain Jane
Maryland
Voodoo
Fiery
Jamaican

Choose Your Sauce:
Lemon Dill Aioli
Sweet Baby Rays
Carolina Gold
Housemade Spicy Ketchup
Ranch
Buffalo Sauce

Choose Your Extras:
Crock of Crab Dip – 10
Bacon – 2
Bleu Cheese Crumbles– 2
Cheese (Brie) – 2
Sour Cream – 1
Salsa – 1

HAND HELDS

Salmon BLT
Hot Smoked Pepper Salmon, Heirloom Tomatoes, Bacon, Lemon Dill Aioli, Arugula. Served on Sundried Tomato Ciabatta.
16

Back Yard Paninis
Traditional: Munster Cheese
Caprese: Mozzarella, Basil Pesto, Confit Garlic, Confit Tomato
"The Franklin": Gruyere, Bacon, Confit Garlic, Confit Tomato
6 / 8 / 10

Smoked Turkey Sandwich
Sliced Smoked Turkey topped with Brie Cheese, Granny Smith Apples, Arugula, Honey, and Dijon.
Served on a Fresh Ciabatta.
12

The Green House
Garden Vegetables, Artisan Cheese, Hummus, and Seasonal Spread on Fresh Ciabatta.
10

The Green Gobbler
Our Signature Green House Sandwich with Turkey. Served on Fresh Ciabatta.
12

Confit Tomato Chicken Sandwich
Marinated Chicken Breast topped with Prosciutto, Confit Tomatoes, Muenster, and Dijon Mustard.
Served on a Brioche Roll.
12

Lara's "This is Not a Philly Steak Sandwich" Steak Sandwich
Medium Rare Steak with Roasted Red Peppers, Sharp Provolone
Served on Fresh Ciabatta.
16

Le Coq et Cochon
Marinated Chicken Breast layered with Gruyere, Ham, and Dijon Mustard. Served on a Brioche Roll.
12

The Coop
Pulled Chicken, Toasted Almonds, Dried Apricots, Celery and Red Onions. Served on Fresh Ciabatta.
10

El Hefe
Slow Roasted Pork, Sliced Ham, Zucchini Pickles, Gruyere, Confit Garlic, and Dijon. Served on Fresh Ciabatta.
15

Handhelds include your choice of either:
Kettle Chips (Sea Salt, Salt & Vinegar, Jalapeño, or Voodoo),
Small Salad (3), Housemade Seasonal Pasta Salad (4), Tots (4).

BOWLS

Soup(s) Du Jour

Seasonal Housemade Selections.

MP

Traditional MD Lump Crab Dip

Served with Crostini.

12

The Back Yard Salad

A Hearty Bowl of Arugula with Sweety Drop Peppers, Cucumber, Red Onion,
Heirloom Cherry Tomatoes, Toasted Walnuts and Shaved Provolone.
Dressed in Basil Pesto with your choice our Infused Olive Oils.

8

Seasonal Grain Bowl

A Hearty Bowl of Natural, Seasonal Grains over Arugula with Confit Tomatoes and Chickpeas Served Warm.

8

Add to the Salad or Grain Bowl:

Poached Egg – 2
Bacon – 4
Peppered Salmon Filet – 12
Shrimp – 8
Chicken – 4
Steak – 8
Coop – 6
Vegan Italian Hot Sausage – 6
Pork Medallion - 6
Your Choice of Tinned Fish – MP

PLATES

Fresh Seasonal Burrata

Plated with Crostini, Confit Tomatoes, Cornichons, and EVOO.

10

Hummus and Garden Vegetable Plate

Hummus Served with Fresh Seasonal Vegetables and
Everything Flatbreads.

9

Housemade Seasonal Vegetable Dip

Served Warm with Toasted Ciabatta and Bell Peppers.

9

Kielbasa, Andouille, or Vegan Italian Hot Sausage and Pretzel Platter

Served with Fonduta and Mustard.

16 (Pretzel Only 7)

Pork Medallions

Spice-rubbed Medium Pork Tenderloin Served with
Turmeric Laban, Chickpeas, and Cucumbers

16

DETROIT-STYLE PIZZA

The Detroiter

Red Base, Pepperoni, Pepperoncini

20

Pesto Chicken

White Base, Chicken, Basil Pesto, Confit Tomato, Confit Garlic

22

Buffalo Chicken

White Base, Buffalo Sauce, Chicken, Bleu Cheese Crumbles

21

BBQ Chicken

White Base, Sweet Baby Rays, Chicken, Red Onions

20

Lara's "This is Not a Philly Steak Pizza" Steak Pizza

Red Base, Medium Rare Steak, Sharp Provolone, Roasted Red Peppers

24

The TRUFF

White Base, Mike's Hot Honey, TRUFF Hot Sauce, White Truffle Oil, Prosciutto

20

Build Your Own

Pick Your Base, and Choose Your Toppings

15

Red

Marinara, Mozzarella, Brick Cheese

White

Mozzarella, Brick Cheese

Pizza Toppings

Proteins

Bacon 4
Prosciutto 4
Tinned Fish MP
Chicken 4
Shrimp 8
Vegan Sausage 6
Chicken (Buffalo, Pesto, BBQ) 4
Pepperoni 4
Steak 8

Extra Cheese

Mozzarella 1
Muenster 1
Bleu Cheese Crumbles 2

Veggies And Sauces

Basil Pesto 1
Fresh Jalapeños 1
Red Onions 1
Confit Garlic 1
Heirloom Tomatoes 1
Roasted Red Peppers 1
Confit Tomatoes 1
Pepperoncini 1
Sweety Drop Peppers 2

CHEESE AND CHARCUTERIE

A Curated Selection Of Cheeses, Cured Meats,
And Accoutrements.

Choose Combinations Of Up To 3 Each Of
Cheeses And/Or Meats.

M/P

IMPORTED GOURMET TINNED FISH

ANCHOVIES

Anchovies in Olive Oil with Garlic and Pepper	Olasagasti, Product of Spain	15
Cantabrian Anchovy and Tuna Pate	Olasagasti, Product of Spain	15

CODFISH

Codfish in Olive Oil with Garlic	La Rose, Product of Spain	17

GARFISH

Garfish in Spiced OO ⋆	Ati Manel, Product of Portugal	12
Garfish in OO	Ramon Pena, Product of Spain	12

MACKEREL

Spiced Mackerel	Nuri, Made in Portugal	15
Mackerel with Roasted Garlic	Patagonia, Product of Spain	10
Mackerel in Organic EVOO	Matiz, Product of Spain	10
Mackerel in OO	Jose, Caught in Portugal	13
Horse Mackerel in OO w/spices	Tricana, Product of Portugal	15
Mackerel Filets in Curry and Piri Piri	Good Boy, Product of Portugal	13
Horse Mackerel with Garlic and Parsley	Good Boy, Product of Portugal	14

SARDINES

Sardines in Tomato Sauce with OO ⋆	Sardinha, Product of Portugal	14
Grilled Sardines in Marinade Sauce	Asturias y Rias Baixas, Product of Spain	20
Small Sardines in OO	Berthe, Product of Portugal	15
Wild Sardines in Lemon	Matiz, Caught in the Eastern Atlantic	8
Smoked Small Sardines in Spanish OO	Matiz, Caught in the Eastern Atlantic	9
Wild Small Sardines with Sweet Piquillo	Matiz, Product of Spain	8
Sardines in OO	Donostia, From Galicia, Spain	7
Smoked Small Sardines in EVOO	Jose, Product of Portugal	12
Sardines in Hot Vegetable Oil	Porthos, Product of Portugal	15
Spiced Sardine Pate	Jose, Product of Portugal	8

IMPORTED GOURMET TINNED FISH

Sardines in Spiced Olive Oil with Pickles	La Gondola, Product of Portugal	12
Sardines in OO with Truffle	Berthe, Product of Portugal	16
Sardines in Sunflower Oil	Bon Appetit, Product of Portugal	9
Small Sardines in EVOO ⋆	Jose, Product of Portugal	13

SEA SPRAT

Smoked Brisling No. 2 Baltic Sea Sprat	Fangst, Canned in Latvia	10

TROUT

Trout in Onion Relish ⋆	ABC+, Product of Portugal	28
Ontario Trout with Dill	Scout, Product of Canada	12
Smoked Trout Fillets in OO	Jose, Product of Portugal	16

TUNA

Cantabrian Anchovy and Tuna Pate	Olasagasti, Product of Spain	15
Tuna Fillets in EVOO with Capers	Tenorio, Product of Portugal	15
Tuna Fillets in EVOO with Tomato and Basil	Tenorio, Product of Portugal	15
Tuna Belly in OO	Conservas Santo, Made in Portugal	25
Tuna Ventresca in Olive Oil	Miverva, Product of Portugal	20
Tuna Filet with Azorean Pepper	Santa Catarina, Product of Portugal	14
White Tuna Fillets in OO (8 oz)	Donostia, Product of Spain	16

MOLLUSKS

Octopus in OO	Donostia, Product of Spain	12
Small Squid in OO	Donostia, Product of Spain	13
Organic Mussels in OO and Vinegar	Matiz, From Galicia, Spain	10
Razor Shell Clams	Donostia, Harvested in Chile	11
Jumbo Squid (Diced) in Garlic ⋆	Pitéu, Product of Spain	10

We Recommend Adding Our Accoutrements

$4

BREAKING THE FAST

Offered Saturday and Sunday from 11am – 3pm

Scrambles $10

Served Over a Bed of Fresh Arugula

Italian: Roasted Red Peppers, Onions, Confit Garlic, Nut-Free Basil Pesto, Sharp Provolone

Southwest: Fresh Jalapeños, Black Beans, Red Onions, Heirloom Tomatoes, Muenster

Easing Into Your Day

Pint Of Bacon $6

Yes, We Did.

Breakfast Sandwich $6

3 Scrambled Eggs & Muenster on Toasted Ciabatta

Add Bacon Or Ham ***$10,*** *Steak* **$12**

Bene-Tots $12

3 Eggs Over Easy, Lemon Dill Aioli, on a Bowl of Tots

Premium Additions:

Chicken – 4, Peppered Salmon Filet – 12, Shrimp – 8, Vegan Italian Hot Sausage – 6

Steak – 8, Bacon – 4, Pork Medallion - 6

Your Choice of Tinned Fish - MP

Ploughman $12

3 Eggs, Your Choice of Scrambled or Over Easy, 2 Slices of Bacon, with Ciabatta Crostini.

Smoked Peppered Salmon Plate $14

(With Mimosa Kit $42)

Smoked Peppered Salmon With Arugula, Roasted Red Peppers, Capers, Chopped Red Onion.

Served With Crostinis.

Mimosa Kit $34

Bottle Of Sparkling Served with Two Choices Of Our Juices And Nectars

Press It, Press It Real Good

Epicurean Fresh Ground Counter Culture Coffee Served In Your Own French Press

Single $4 – Double $7 – Table $12