

## BRUNCH

(Served 10am – 2pm ONLY)

### FRENCH TOAST

Banana, Rum & Pecan  
Vanilla Whipped Cream,  
Vermont Maple Syrup  
8

### ENGLISH BREAKFAST

Two Eggs, Maple Sausage  
Apple Wood Smoked Bacon  
Chipotle & Guinness Baked Beans  
Challah Toast  
10

### VICTORIA EGGS BENEDICT

Biscuit, Poached Eggs, Prosciutto  
Blue Crab, Citrus Hollandaise  
12

### LOBSTER AND GRITS

Lobster, Apple Wood Smoked Bacon &  
Oyster Mushroom Stew  
14

### HUEVOS RANCHEROS

Sunny Side Eggs,  
Corn Tortilla,  
Black Bean Chorizo Sausage,  
Ranchero Sauce  
8

### ROSTI

Smoked Salmon, Scrambled Eggs  
Gruyere Potato Cake  
Crème Fraiche, Dill  
9

Roasted Mushroom & Leek, Scrambled Eggs  
Gruyere Potato Cake  
8

Add Apple Wood Smoked Bacon 9.50

### SIDES 3 each

Yukon Gold Potato Hash

Double Smoked Bacon

Maple Smoked Sausage

Mary's Buttermilk Biscuits with House Made Jam

Sautéed Wild Mushrooms

Anson Mill Farms Jalapeño & Cheddar Grits

## STARTERS

(Served 10am – 10pm)

### RAW OYSTERS

Chef's Market Selection  
Cocktail Sauce  
Black Pepper Mignonette  
Half Dozen *market price*

### CORNMEAL FRIED OYSTERS

Heirloom Tomato, Sweet Corn and Okra Salad 13

### BUTTERMILK FRIED CHICKEN PICK UP STICKS

Chipotle Aioli 5

### ASPARAGUS FRIES

Red Pepper Remoullade 5

### GRAND MARNIER CHICKEN LIVER PATE

Challah Toast, Apricot & Ginger Chutney 7

### CHEESE PLATE

Selection of Artisanal Cheese  
House Made Pickles, Grain Mustard  
Red Grapes, Grilled Baguette 15

### CHARCUTERIE PLATE

Speck Ham, House Smoked Duck Breast, Sopressata,  
House Made Pickles, Grilled Baguette 12

## DUCK FAT FRIES

### BUCKET

Roasted Garlic Aioli, Truffle Sea Salt 7

### POUTINE

Duck Fat Fries, Duck Confit  
Gruyere Cheese, Duck Gravy  
Small 8  
Large 12

## SOUP

### JUMBO LUMP CRAB CHOWDER

Jalapeno and Roasted Corn 9

## SALADS

(Served 10am – 10pm)

### CAESAR SALAD

Romaine Lettuce  
Roasted Garlic & Parmesan Dressing 8  
With New Bay Shrimp 16

### COBB SALAD

Bacon, Blue Cheese, Hard Boiled Egg  
Avocado, Tomatoes, Balsamic Vinaigrette 9  
With Roasted Chicken 12  
With New Bay Shrimp 17

### DAKOTA RANCH

### STEAK SALAD

Sweet Gem Lettuce, Applewood Smoked Bacon,  
Maple Pecans, Red Onion,  
Amish Cheddar Buttermilk Dressing 19

## SANDWICHES

### "MUSHROOM & SWISS"

SNAKE RIVER FARMS KOBE BURGER  
Gruyere Cheese, Caramelized Onions, Mushrooms  
House Pickles, Lettuce, Tomato, Aioli  
Smoked Paprika Fries 14  
With Truffle Cheese 16

### LEMON BASIL JUMBO LUMP

CRAB CAKE SANDWICH  
Tomato, Basil Aioli, Sweet Gem Lettuce  
*market price*

### LOBSTER GRILLED CHEESE

Brie Fondue, Maine Lobster 16

ALL SANDWICHES COME WITH CHOICE OF ONE SIDE:

JALAPEÑO CHIPS

FRESH FRUIT

HAND CUT FRIES

BABY SPINACH SALAD, MAPLE BALSAMIC VINAIGRETTE

Add \$2 for DUCK FAT FRIES

## ENTRÉES

(Served 5pm – 10pm)

### VICTORIA FISH & CHIPS

Allagash White Beer Battered Cod  
Crab Remoullade  
15

### LEMON BASIL

JUMBO LUMP CRAB CAKE  
Tomato, Sweet Corn Mustard Sauce  
*market price*

### GRILLED 10oz RIB EYE STEAK

Chimichurri, Mashed Potato,  
Grilled Vidalia and Grape Tomato Relish,  
Baby Zucchini, Sunburst Squash  
27

### ROASTED DUROC PORK LOIN

Country Ham, Morel Mushroom Glace, Fingerling  
Potato, Asparagus  
23

### TAGLIATELLE PASTA

Lemon, Parmesan and Thyme, Spring Vegetables  
13  
With Braised Veal Breast  
18  
With Sautéed Shrimp  
22

### GRILLED RAINBOW TROUT

Romesco Sauce, Asparagus,  
Lemon and Parsley Fingerling Potato  
19