

BRUNCH MENU

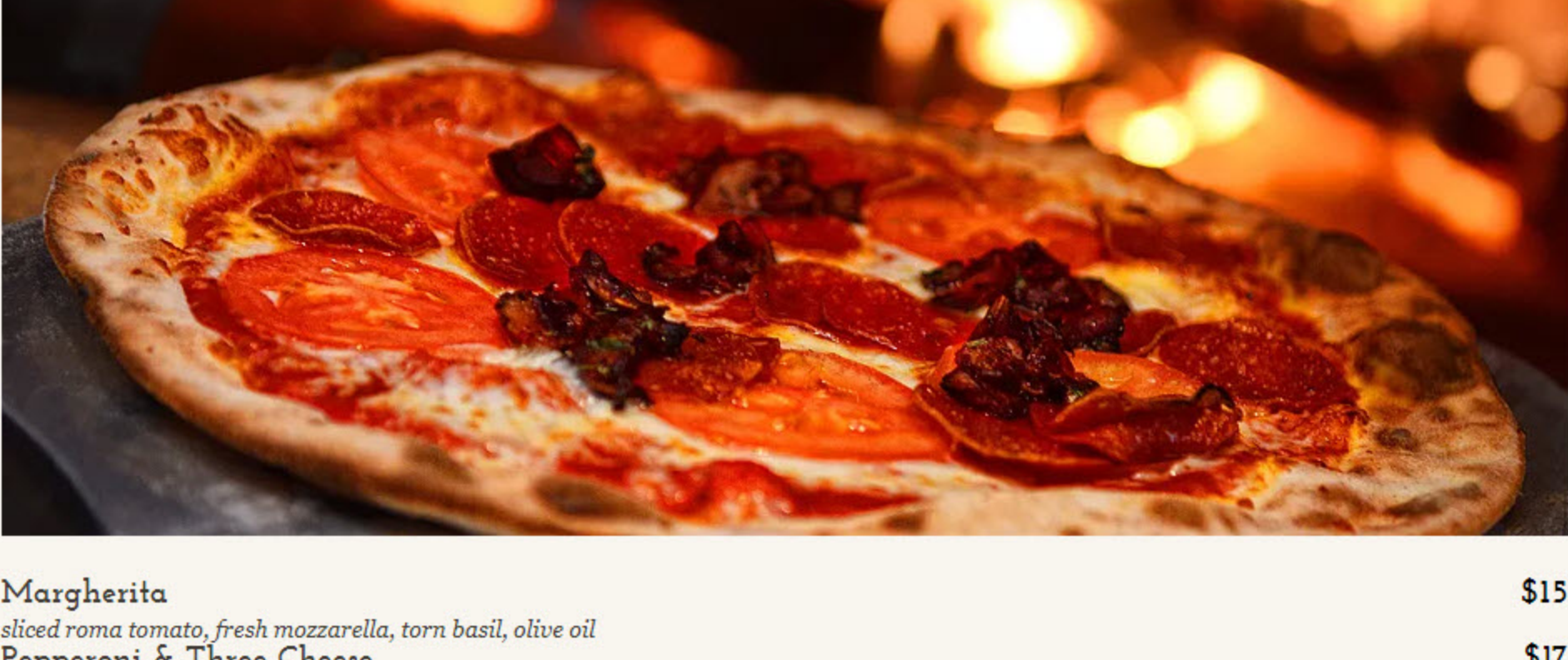
From the Raw Bar

	
Beausoleil New Brunswick , Canada	\$ 5
Kumamoto Shelton, Washington	\$ 5
Kusshi Deep Bay, British Columbia	\$ 5
Drakes Bay Ensenada, Baja California	\$ 3
Blue Point Delaware Bay, New Jersey	\$ 3
Cherrystone Clam Stratford, Connecticut	\$ 3
Citrus Poached Prawn Cocktail	\$16
<i>Fresh horseradish, cocktails sauce, lemon</i>	
Ceviche Verde	\$15
<i>Oregon rock cod, bay shrimp, lime, cilantro, scallion, jalapeno, red onion, organic corn chips</i>	
Fresh Dungeness Crab Cocktail	\$18
<i>cocktail sauce, lemon</i>	
Ahi Tuna Tartare	\$17
<i>sesame, soy, scallion, avocado, pickle ginger, tobiko, wonton chips</i>	


Small Plates

	
New England Clam Chowder	\$6/\$9
<i>crispy bacon, crumbled old bay chips, parsley</i>	
French Onion Soup	\$ 9
<i>48 - hour beef stock, three cheese gratin, sourdough crostini</i>	
Crispy Calamari	\$14
<i>artichoke hearts, lemon, carrots, jalapeno, cocktail sauce, tartar sauce</i>	
MoMo's Famous Onion Strings	\$ 8
<i>served with chipotle ketchup</i>	
Buffalo Sweetbreads	\$15
<i>dijon ranch, green onion</i>	
Duck Pate Plate	\$15
<i>pistachio, green peppercorn campagne, rillette</i>	
Dungeness Crab Cake	\$15
<i>basil aioli, arugula salad, mango chutney, red pepper coulis</i>	

Wood-Fired Pizzas

	
Margherita	\$15
<i>sliced roma tomato, fresh mozzarella, torn basil, olive oil</i>	
Pepperoni & Three Cheese	\$17
<i>mozzarella, smoked mozzarella, asiago</i>	
Grilled Vegetable & Pesto	\$16
<i>roasted summer squash, bell peppers, ripe olives,mozzarella, ricotta salata</i>	
Prosciutto Di Parma	\$17
<i>smoked gouda, calabrese chile, arugula</i>	
Sausage & Mushroom	\$17
<i>roasted garlic, mozzarella, provolone, oregano</i>	
Smoked Salmon Flatbread	\$18
<i>pesto, capers, minced onion, crema, tobiko</i>	


Salads

	
Iceberg Wedge	\$10
<i>chunky bleu cheese dressing, crispy crumbled bacon, tomato, scallion</i>	
Roasted Beets	\$12
<i>shaved fennel, chevre, pistachio, strawberry, sherry wine vinegar, pomegranate molasses</i>	
Heirloom Tomato	\$12
<i>black mission fig, cambozola cheese, lemon thyme vinaigrette, candied walnuts</i>	
Little Gem Caesar	\$10
<i>shaved grana padano, sourdough croutons</i>	
MoMo's Shrimp Louie	\$16
<i>cucumber, tomato, egg, avocado, onion, caper, lemon</i>	
Roasted Chicken & D'Anjou Pear	\$14
<i>candied walnuts, cambozola, raisins, dried cranberries, mustard vinaigrette</i>	
Seared Ahi Tuna Nicoise	\$19
<i>grilled little gem, lemon vinaigrette, egg, green bean, potato, anchovy</i>	
Cobb	\$14
<i>crispy bacon, roasted chicken, tomato, avocado, grated egg, blue cheese crumbles, red wine vinaigrette</i>	

Sandwiches

	
Roasted Turkey Club Wrap	\$14
<i>crisp bacon, avocado, lettuce, tomato, lemon aioli, old bay chips</i>	
Grilled Chicken & Portobello Mushroom	\$16
<i>pesto aioli, roasted red pepper, provolone cheese, arugula</i>	
The House Burger	\$15
<i>smoked tomato jam, special sauce, iceberg lettuce, grilled onion, roma tomato, pickle ADD: sharp cheddar, swiss, blue Cheese -1 ADD: crispy bacon, fried egg, avocado - 2</i>	
New York Strip French Dip	\$19
<i>thinly sliced, provolone cheese, horseradish aioli, 48 - hour au jus</i>	

Brunch

	
Janet's Famous Granola	\$10
<i>greek yogurt, fresh berries</i>	
Corned Beef Hash & Eggs	\$17
<i>poached eggs, hollandaise sauce, bell peppers, onions, crispy potatoes</i>	
Savory Waffle Sandwich	\$16
<i>cheddar waffle, sausage patty, pepper jack cheese, scrambled eggs, syrup</i>	
Brioche French Toast	\$17
<i>custard marinated, mixed fresh berries, maple syrup, applewood bacon</i>	
Schnitzel & Eggs	\$19
<i>two eggs over easy, apple slaw, breakfast potatoes</i>	
American Breakfast	\$16
<i>scrambled eggs, crispy bacon, breakfast potatoes, sourdough toast</i>	

Eggs Benedict	
two poached eggs over english muffins with hollandaise sauce, breakfast potatoes	

	
Fresh Dungeness Crab	\$24
<i>chive, lemon</i>	
Eggs Blackstone	\$16
<i>apple wood smoked bacon, griddled tomato</i>	
Eggs Benedict	\$16
<i>griddled canadian bacon</i>	
Eggs Florentine	\$16
<i>sautéed spinach & sliced tomato</i>	