

# LETTUCE WRAPS

TWO PER ORDER

## TUNA\* 16

soy and miso tuna, pickled cucumbers, diced avocado, scallions, sesame seeds

## CHICKEN 12

slow braised with ancho chili, cilantro jicama slaw, lime crema

## LOBSTER 18

fresh cold water lobster, avocado, tarragon aioli, crispy shallots

## SHRIMP 14

old bay, pineapple slaw

## STEAK 15

marinated filet tips, kimchi, diced cucumbers, sesame seeds

# APPETIZERS

## BUFFALO CAULIFLOWER 12

lightly battered & fried, buffalo sauce, blue cheese aioli

## SMOKED SALMON CROSTINIS 15

smoked salmon spread, micro greens

## LAMB MEATBALLS 16

spiced tomato gravy, tzatziki

## SWEET POTATO FRITTERS 10

crunchy coated, soft center

## BEER BRINED CHICKEN WINGS 14

bbq spiced, sriracha blue cheese

## WHIPPED FETA 14

mixed olive tapenade, cucumber, crostini

## PRETZEL STICKS 12

salted, soft baked, beer cheese

## IRISH PUB FRIES 14

waffle fries, melted cheeses, corned beef, bacon, sour cream

# ENTREES

## AVOCADO TOAST\* 14

mashed avocado, tomato, two eggs sunny side up, house salad

## STRAWBERRY FRENCH TOAST 12

fresh strawberries, whipped cream

## STANDARD BREAKFAST\* 14

three eggs any style, choice of meat, breakfast potatoes, toast

## CARROT CAKE PANCAKES 15

cinnamon spiced, carrot infused, whipped cream cheese frosting

## CLASSIC BENEDICT\* 14

hollandaise, Canadian bacon, poached egg, breakfast potatoes

## GOAT CHEESE & SPINACH OMELETTE 14

goat cheese, spinach, sun dried tomatoes, breakfast potatoes

## BROCCOLI & CHEDDAR FRITATTA 13

broccoli crowns, sharp cheddar, house salad

# SOUPS AND SALADS

ADD ONS: CHICKEN 5 SHRIMP 5 STEAK\* 8 SALMON\* 8

## TOMATO BISQUE 8

roasted red and yellow tomatoes, vegetable stock, cream

## CLAM CHOWDER 10

chopped clams, bacon, potatoes, cream broth

## HOUSE 14

heirloom cherry tomatoes, radish, cucumber, red onions, house dressing

## KALE 16

crispy chickpeas, avocado, sunflower seeds, dried cherries, carrot ginger dressing

## CAESAR 14

roasted garlic anchovy dressing, fresh romaine, garlic croutons, shaved parmesan

## COBB 18

shaved romaine, bacon, avocado, boiled egg, onion, tomato, cheddar, buttermilk ranch

## SALMON\* 22

strawberry, goat cheese, spinach, arugula, toasted almonds, lemon poppyseed dressing

## STEAK\* 21

grilled beef tenderloin, romaine and spring mix, bacon, onion, heirloom tomatoes, avocado, house made ranch dressing

consuming raw or undercooked foods may increase risk of food borne illness \*

# BRASS RABBIT

ALL DAY MENU



# SANDWICHES

CHOICE OF WAFFLE FRIES OR HOUSE SALAD

## ANGUS BURGER\* 16

cheddar, tomato, lettuce, pickles, crispy onions, house sauce, brioche bun

## SMOKEY BLUE BURGER\* 16

blackening spice, smoked blue cheese, bacon jam, lettuce, tomato

## LAMB BURGER\* 18

local ground lamb, feta, pickled onions, tzatziki sauce, brioche bun

## CHICKEN 14

pretzel bun, swiss, applewood bacon, honey dijon mayo, lettuce, tomato

## LOBSTER SLIDERS 27

warm butter poached lobster, soft toasted New England buns

## CLUB 14

turkey, applewood bacon, lettuce, tomato, green goddess aioli

## BUFFALO FISH 16

battered cod, blue cheese aioli, shredded lettuce, sub roll

## REUBEN 15

house cooked and hand cut corned beef, marbled rye, swiss, house sauce sauerkraut

## GARDEN WRAP 14

toasted tortilla, melted cheese, salsa, broccoli, cabbage slaw, mixed greens, sour cream, tomato chutney

# SIDES

## BREAKFAST POTATOES 5

## ENGLISH MUFFIN 5

## FRUIT CUP 5

## TWO EGGS\* 5

## TOAST 5

## BACON 6

## PORK SAUSAGE 6

## TURKEY SAUSAGE 6

## CANADIAN BACON 6