



CLASSIC BREAKFAST

TRADITIONAL

Two Cage Free Eggs Any Style, Hash Brown, Choice of Bacon, Pork Sausage, or Canadian Bacon **13**

BUTTERMILK PANCAKES

Three Golden Pancakes, Pure Maple Syrup, Whipped Butter, Seasonal Fruit Compote, Powdered Sugar **12**

BEEF CURED SALMON BAGEL

House Cured Salmon, Crème Fraîch, Pickled Onion, Capers, Chives, Side of Mixed Greens **14**

OMELET

Three Cage Free Eggs, Your Choice of Three: Onion, Peppers, Mushroom, Tomato, Spinach, Ham, Sausage. Cheddar, Pepper Jack, American or Boursin Cheese. Hash Brown **13**

Additional Items **.75 ea**

Egg Whites Additional **1.50**

HEAD START

Irish Steel Cut Oats, Fresh Fruit, Granola, Choice of Milk **12**

BREAKFAST SANDWICH

Two Cage Free Eggs Any Style, Sesame Seed Brioche Roll, Honey Ham, Cheddar Cheese, Fresh Fruit Skewer **12**

BELGIAN WAFFLE

Crisp Golden Brown Waffle, Fresh Fruit, Whipped Cream, Slivered Almonds, Whipped Butter, Pure Maple Syrup **13**

*METRO BREAKFAST BUFFET 18.95

Scrambled and Specialty Eggs, Selection of Breakfast Meats, Griddled House Specialty Breads, Breakfast Potatoes, Fresh Fruit, Greek Yogurt Station, Assorted Cereals, Assortment of Deli Meats and Cheeses, Fresh Baked Breakfast Breads, Muffins, Danish, Croissants, and Breads. Includes Regular or Decaffeinated Coffee, Milk or Hot Tea and a Glass of Juice

*Buffet may not be offered, ask your Server for daily availability

BREAKFAST WITH A TWIST

EGGS BENEDICT

Two Cage Free Poached Eggs, Toasted English Muffin, Kale, Oven Roasted Tomato, Tasso Ham, Hollandaise, Hash Brown or Mixed Greens **14**

FRUIT ON THE BOTTOM GREEK YOGURT

House Made Preserve, Honey, Granola **12**

STEAK AND EGG

Grass Fed Beef Rib Eye, Sunnyside Up Cage Free Egg, Potato Galette, Hollandaise, Mixed Greens **20**

SMOKED DUCK HASH

Confit Duck Leg, Roasted Root Vegetables, Two Cage Free Scrambled Eggs, Chives, Choice of Toast **14**

SIDES

Bacon – 5
Pork Sausage – 5
Canadian Bacon – 4
One Egg – 2.5
Bagel – 4
Muffin – 4
Croissant – 3.5
Danish – 3.5

BEVERAGES

Orange, Grapefruit, Pineapple, Cranberry, Apple Juice – 3
Coffee or Tea – 3
Cappuccino or Espresso – 3.5

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Dine

STARTERS

FINNAN HADDIE CHOWDER

Traditional Scottish Chowder with Smoked Haddock, Potato and Smoked Bacon: 9

TOMATO SOUP

Better than Mom's! Complete with half a grilled cheese for dipping 10

CAESARS' SALAD

Romaine, Croutons, Parmesan, Anchovy 9
Add Amish chicken 5

WEDGE SALAD

Iceberg with Bleu Cheese, Tomato, Bacon & Avocado 10

SALT ROASTED BEETS

Red Beets with Goat Cheese Cream, Candied Hazelnuts & Brioche Croutons 10

FRIED CALAMARI

Rhode Island style; marinated in Buttermilk then coated in Seasoned Flour, fried, and served with Cherry Peppers, Garlic Oil, Parsley and fresh Marinara sauce. 10

BLUE CRAB DIP

Warm Blue Crab, Spinach and Artichoke Dip; with Baguette Crostini 8

ROASTED CAULIFLOWER

Garden fresh and cut "steak like", served with Grapefruit, Black Olives, Fresh Herbs & White Anchovies 7

SANDWICHES

GRASS FED BURGER

Perfectly simple with Rain Crow Ranch Grass Fed Beef, 2 y/o Wisconsin Cheddar, LTO, on a Sesame Seed Bun with hand cut Fries 14

CRAB CAKE

More Crab, less Cake, with Maryland Lump Blue Crab, Lettuce, Tomato, Old Bay Aioli and hand cut Fries 16

BLT

It's all about the Bacon! Applewood Smoked with Tarragon Aioli, crisp Romaine and fresh Tomato on toasted Ciabatta Bread with house-made Chips 12

VEGGIE BURGER

Tested & approved by our friends in California. House-made patty created with Black Beans, Mushrooms, Egg and Oats, topped with LTO and Roasted Red Pepper Aioli. Served with Hand Cut Fries 10

PATTY MELT

Rain Crow Ranch Grass Fed Beef topped with 2y/o Wisconsin Cheddar and Caramelized Onions on Brioche with Hand Cut Fries 13

SPICY CHICKEN SANDWICH

Amish Chicken Breast dredged in seasoned flour, topped with Pepper Jack Cheese, LTO, & Mayonnaise, Served with Hand cut Fries 13

ENTRÉES

AMISH CHICKEN POT PIE

Old fashioned crust with Velouté, Leeks, Peas & Carrots 16

PAPPARDELLE BOLOGNESE

Traditional Italian Meat Sauce, Chili Flakes, Parmesan & Pappardelle Pasta 15

SHORT RIB

Rain Crow Ranch Short Ribs braised in red wine served with Root Vegetables, Mashed Potatoes and a touch of Horseradish 28

NY STRIP STEAK

Rain Crow Ranch, Grass Fed Strip marbled and juicy. Served with Tumeric Potatoes, Romesco & Arugula 32

FROM THE COASTS TO THE MIDWEST

Fresh Fish & Seafood flown in daily

COPPER SHOALS RED DRUM

Pan-Seared with Tomato Braised ChickPeas, Spinach & Chickpea Cake 26

MONKFISH

Pan-Roasted wrapped with Prosciutto & Sage, Eggplant, Putanesca 27

ARCTIC CHAR

Pan-Seared with Fennel, Saffron Aioli & Citrus 25

SCOTTISH SALMON

Farm raised in open waters of the North Atlantic, with Leeks, Red Wine and Black Pepper 24

DIVER SCALLOPS

Scallops, pan-seared, on a bed of roasted Brussels Sprouts, Butternut Squash & Bacon 28

STEAMED SHELLFISH

Garlic Grilled Baguette, Grabciche, White Wine 24

Dine

STARTERS

FINNAN HADDIE CHOWDER

Traditional Scottish Chowder with Smoked Haddock, Potato & Smoked Bacon 9

BLUE CRAB DIP

Warm Blue Crab fused with Spinach & Artichoke; Baguette Crostini 8

CAESAR SALAD

Fresh Romaine, Croutons, Parmesan & Anchovy 9
Add amish chicken 5

FRIED CALAMARI

Rhode Island style: Tossed with Cherry Peppers & Garlic Oil, accompanied by fresh Marinara sauce. 10

WEDGE SALAD

Iceberg, Bleu Cheese, Tomato, Bacon & Avocado 10

TOMATO SOUP

Better than Mom's! Complete with a half grilled cheese sandwich for dipping 10

SALT ROASTED BEETS

Red Beets with Goat Cheese Cream, Candied Hazelnuts & Brioche Croutons 10

CRISPY PIGS TAILS

Confit in Duck Fat then fried, complimented by Fruit Moustarda & Pickled Onion 12

BEEF TARTARE

Top Round, 'Traditional Accompaniments' with Bone Marrow Toast 13

ROASTED CAULIFLOWER

Fresh Cut in Large Segments with Grapefruit, Black Olives, Fresh Herbs & White Anchovies 7

FROM THE COASTS TO THE MIDWEST

Fresh Fish & Seafood flown in daily

COPPER SHOALS RED DRUM

Pan-Seared with Tomato Braised ChickPeas, Spinach & Chickpea Cake 26

MONKFISH

Pan-Roasted wrapped with Prosciutto & Sage, Eggplant, Putanesca 27

ARCTIC CHAR

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SCOTTISH SALMON

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DIVER SCALLOPS

Scallops, pan-seared, on a bed of roasted Brussels Sprouts, Butternut Squash & Bacon 28

STEAMED SHELLFISH

Garlic Grilled Baguette, Grubiche, White Wine 24

ENTRÉES

BEEF WELLINGTON

Our Filet layered with Dijon & Duxelle, wrapped in a puff pastry with Mashed Potatoes & Root Vegetables 32

AMISH CHICKEN

Seasoned & Pan-Roasted 1/2 Chicken with Fingerling Potatoes, Spinach, Root Vegetables 23

AMISH CHICKEN POT PIE

Old Fashioned Crust with Velouté, Leeks, Peas & Carrots 16

PAPPARDELLE BOLOGNESE

Traditional Italian Meat Sauce, Chili Flakes 15

PORK CHOP

Oven-Roasted served with Mustard braised Artichoke & Pork Sauce 28

BRAISED SHORT RIB

Marinated & braised in red wine, with Root Vegetables, Mashed Potatoes & a touch of Horseradish 28

NY STRIP STEAK

Rain Crow Ranch Grass Fed Strip, Served with Tumeric Potatoes, Romesco & Arugula 32

SANDWICHES

GRASS FED BURGER

Rain Crow Ranch Grass Fed Beef, 2 y/o Wisconsin Cheddar, LTO, on a Sesame Seed Bun with hand cut Fries 14

CRAB CAKE

More Crab, less Cake, with Maryland Lump Blue Crab, Lettuce, Tomato, Old Bay Aioli and hand cut Fries 16

VEGGIE BURGER

House-made patty: Black Beans, Mushrooms, Egg & Oats, with LTO & Roasted Red Pepper Aioli. Hand Cut Fries 10

DESSERTS

AFFOGATO

Double Espresso & house-made Ice Cream 7

PUMPKIN CHEESECAKE

Graham Cookie base topped with Caramel Popcorn & Rum Butterscotch Sauce 8

COCONUT CAKE

Coconut Cake, Cream Cheese & Toasted Coconut 7

MILK & COOKIES

House-made Seasonal Cookies & Choice of Milk 6

Room Service

ALL DAY MENU

Served 10:30AM-11PM

STARTERS

CRISPY CALAMARI – 11.50

Rhode Island Style: Tossed with Cherry Peppers & Garlic Oil, accompanied by fresh Marinara Sauce.

ROASTED CAULIFLOWER - 8.50

Garden fresh and cut "steak like", served with Grapefruit, Black Olives, Fresh Herbs & White Anchovies

Wings- 11.50

Really! Just the Wings!

Naked, Buffalo style, or our very Dine-o-Might

SOUPS, SALADS & SANDWICHES

TOMATO SOUP- 10.50

Better than Mom's!! With half a Grilled Cheese

FINNAN HADDIE CHOWDER- 9.50

Traditional Scottish Chowder with Smoked Haddock, Potato and Smoked Bacon: you'll think you're on the coast of Maine,

CAESAR SALAD- 9.50 ADD CHICKEN 4.00

Augustus's original recipe with Romaine, Croutons, Parmesan and Anchovy
ADD Chicken -4.00

WEDGE SALAD- 10.50

Wedge of Iceberg with Bleu Cheese, Tomato, Bacon & Avocado

LOBSTER ROLL- 21.50

Just like it's served on the beach: Maine Lobster and Tarragon Aioli on a
toasted Brioche Roll with house-made Potato Chips

GRASS FED BURGER- 15.50

Rain Crow Ranch Grass Fed Beef, 2y/o Wisconsin Cheddar, LTD, on a Sesame Seed Bun with
hand cut Fries

VEGGIE BURGER- 10.00

House-made patty: Black Beans, Mushrooms, Egg & Oats, with LTD & Roasted Red Pepper
Aioli. Hand Cut Fries

CRAB CAKE- 16.00

More Crab, less Cake, with Maryland Lump Blue Crab, Lettuce, Tomato, Old Bay Aioli and hand
cut Fries

SPICY CHICKEN SANDWICH-13.00

Amish Chicken Breast dredged in seasoned flour, topped with Pepper Jack Cheese, LTD &
Mayonnaise. Served with Hand Cut Fries

BLT-12.00

It's all about the Bacon!! Applewood Smoked with Tarragon Aioli, crisp Romaine and fresh Tomato on toasted Ciabatta Bread with house -made Chips

ENTREES

RIB EYE STEAK - 32.50

Rain Crow Ranch, Grass Fed Rib Eye, marbled and juicy. Served with Tumeric Potatoes, Romesco & Arugula

ALASKAN HALIBUT- 27.50

Pan-Seared & dished up with Jasmine Rice, Braised Carrot& Radish with Red Wine Sauce.

SCOTTISH SALMON- 25.50

Farm raised in open waters of the North Atlantic, with Leeks, Red Wine and Black Pepper

FISH FRY- 19.50

Cornmeal dusted Panfish, Dill Cream & Vinegar Slaw

DIVER SCALLOPS- 27.50

Jumbo Scallops, pan-seared, on a bed of roasted Brussels Sprouts, Chestnuts & Bacon

AMISH CHICKEN POT PIE- 17.50

Old Fashioned Crust with Veloute', Leeks, Peas & Carrots

PAPPARDALE BOLOGNESE-16.50

Traditional Italian Meat Sauce, Chili Flakes

DESSERTS

AFFOGATO – 8.50

Double Espresso & house- made Ice Cream

PUMPKIN CHEESECAKE- 9.50

Graham Cookie base topped with Caramel Popcorn & Rum Butterscotch Sauce

COCONUT CAKE- 8.50

Coconut Cake, Cream Cheese & Toasted Coconut

Milk & COOKIES- 7.50

House-made Seasonal Cookies & Choice of Milk