

## {HOUSE PANCAKES}

**SELECT** 9  
BUTTERMILK  
BLUEBERRY  
CHOCOLATE CHIP  
DOUBLE CHOCOLATE  
BANANA

**LAYER 'CAKE** 10  
BANANA, NUTELLA, BUTTERCREAM

## {FRESH STARTS}

**RUBY GRAPEFRUIT** 4  
MAURITIUS SUGAR, MATCHA POWDER

**SMOOTHIES** 5  
PEANUT BUTTER BANANA  
WILD BERRY  
COCONUT CLEMENTINE

**YOGURT PARFAIT** 6  
HONEY WHIPPED GREEK YOGURT, BERRIES,  
CLEMENTINES, HOUSE-MADE GRANOLA

**FRESH FRUIT PLATE** 7  
SERVED W/ HONEY WHIPPED GREEK YOGURT

## {SIDES}

**SHORT STACK OF PANCAKES** 4

**CORNED BEEF HASH** 4

**BREAKFAST POTATOES** 3

**SMOKED BRISKET HASH** 4

**BREAKFAST MEATS** 4

SAUSAGE, CHICKEN SAUSAGE, HAM, BACON,  
CHORIZO

**BAGELS, MUFFINS, DANISH, TOAST** 2

**BANANA NUT BREAD, ENGLISH MUFFIN**

## {PANTRY TABLE BUFFET}

**\*EGGS, BACON, SAUSAGE, BREAKFAST  
POTATOES, OATMEAL, WHOLE FRUIT,  
FRESH CUT FRUIT, YOGURT, GRANOLA,  
CEREAL, BREADS, ASSORTED PASTRIES,  
COFFEE, TEA, JUICE** 14

## {BEVERAGES}

**COFFEE | TAZO TEA | HOT CHOCOLATE  
JUICE | MILK** 3

## {PLATES}

**OATMEAL APPLE CRISP** 6  
APPLE CHIP, BROWN SUGAR CRUMBLE

**\*AMERICAN PANTRY** 10  
3 JUMBO EGGS, CHOICE OF MEAT,  
BREAKFAST POTATOES, TOAST

**MONKEY FRENCH TOAST** 9  
MONKEY BREAD, BLUEBERRY GASTRIQUE,  
LOCAL MAPLE

**\*CORNED BEEF HASH & EGGS (2)** 10

**\*EGGS BENEDICT** 11  
CLASSIC, CANADIAN BACON, HOLLANDAISE

**SMOKED SALMON PLATE** 10  
CAPERS, RED ONION, CHOPPED EGG,  
CHERRY TOMATOES, WHIPPED CREAM CHEESE

**\*MORNING CURE** 17  
BRIOCHE TOAST, SMOKED BRISKET,  
SUNNY EGGS, COFFEE BBQ, PICKLED VEG

**BUTTERMILK BISCUITS & GRAVY** 10  
CHARRED TOMATO GRAVY, PEPPER BACON

## {FRITTATA OR OMELETTE}

**SELECT ANY FOUR (4)**

MUSHROOM

HAM

ONION

BACON

PEPPERS

SAUSAGE

ASPARAGUS

FETA

TOMATO

QUESO FRESCO

SPINACH

SWISS

CHIVES

MOZZARELLA

CHEDDAR

GOAT CHEESE

PEPPER JACK

AMERICAN

**EXTRA 0.50 FOR ADDITIONAL TOPPING**

## {BREAKFAST SAMMIES}

**SERVED WITH BREAKFAST POTATOES** 9

### ONE HANDED BREAKFAST

WARM CROISSANT, CHOICE OF MEAT &  
CHEESE, EGG YOUR WAY

### HEART HEALTHY

AVOCADO, GRILLED TOMATO, SPINACH,  
EGG WHITES, OPEN-FACED WHOLE WHEAT  
ENGLISH MUFFIN

### CROQUE MADAME

TEXAS TOAST, SMOKED HAM, GRUYERE,  
EASY EGG

the  
Pantry

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## APPETIZERS

<b>DAILY SOUP</b> .....	<b>4/6</b>	<b>CORN CAKES</b> (GF) (V).....	<b>9</b>
<b>NEW ENGLAND CLAM CHOWDER</b> .....	<b>5/8</b>	Roasted Pablano Butter	
<b>DRY RUBBED WINGS</b> (GF).....	<b>10</b>	<b>DUCK DISCO FRIES</b> .....	<b>12</b>
Cherry BBQ, Verve Buffalo, Garlic Parmesan		Duck Confit, Sweet Potato Waffle Fries, Mozzarella Curd, Masala Spiced Duck Gravy	
<b>AVOCADO TOAST</b> (V).....	<b>8</b>	<b>POINT JUDITH CALAMARI</b> .....	<b>10</b>
Cilantro Marinated Heirloom Tomatoes, Pickled Red Onion, Caramelized Lime		Balsamic Shallots, Cherry Peppers, Grilled Shishitos, Marinara, Arugula	
<b>WHITE BEAN HUMMUS</b> (GF) (V).....	<b>10</b>	<b>CRISPY BRUSSELS SPROUTS</b> (V).....	<b>8</b>
Piccalilli, Naan, Pistachio Oil		Chili Vinegar, Raspberry Jam	
<b>NARRAGANSETT CREAMERY BURRATA</b> (GF) (V)....	<b>12</b>		
Heirloom Tomato, White Balsamic Peach, Beet Chips			

## SALADS

<b>*TUNA POKE SALAD</b> .....	<b>16</b>
Yellowfin Tuna, Avocado, Mango, Strawberry, Baby Kale, Pea Tendrils, Wonton Chip	
<b>*CAESAR</b> .....	<b>9</b>
Baby Romaine, Mustard Croutons, House Dressing, Parmesan Cracker	
<b>BEET SALAD</b> (GF).....	<b>10</b>
Red and Gold Beets, Roasted Pistachios, Goat Feta, Arugula, Citrus Vinaigrette	
<b>THE WEDGE</b> (GF).....	<b>10</b>
Tomato, Avocado, Red Onion, Hard-Boiled Egg, Bacon, Blue Cheese Dressing	
<b>FARMERS MARKET SALAD</b> (GF).....	<b>9</b>
Shaved Summer Squash and Cucumber, Heirloom Tomato, Local Mozzarella, French Breakfast Radish, Roasted Tomato Vinaigrette	

**ADD:**

**CHICKEN - 6 GRILLED SHRIMP - 9 \*SALMON - 7**

## FLATBREADS

<b>MUSHROOM</b> (V).....	<b>15</b>
Duxelle, Gruyere, Vincotto	
<b>DUCK CONFIT</b> .....	<b>16</b>
Black Garlic, Local Mozzarella, Plum	
<b>BUFFALO CHICKEN</b> .....	<b>15</b>
Caramelized Shallot, Blue Cheese	
<b>MARGHERITA</b> (V).....	<b>14</b>
Heirloom Tomatoes, Local Mozzarella	

## BURGER & SANDWICH BAR

All Burgers Served with Pickle and House Cut Fries

**ADD A SIDE SALAD 3**

<b>TURKEY RUEBEN</b> .....	<b>12</b>
Bacon, Kale Kraut, Raspberry Russian Dressing	
<b>GRILLED VEGETABLE WRAP</b> (V).....	<b>11</b>
White Bean Hummus, Portobello, Squash, Peppers, Vincotto	
<b>*ALL AMERICAN</b> .....	<b>12</b>
Two 4 oz. Grass Fed Patties, L.T.O., American Cheese	
<b>*BLACK &amp; BLUE BURGER</b> .....	<b>13</b>
Two 4 oz. Grass Fed Patties, Cherry BBQ, Bacon, Blue Cheese, Fried Onions	
<b>*A.M. BURGER</b> .....	<b>14</b>
Two 4 oz. Grass Fed Patties, Sunny-Side Up Egg, Corned Beef Potato Cake, Cheddar, Chipotle Mayo on an English Muffin	
<b>*PEPPER STEAK &amp; CHEESE</b> .....	<b>15</b>
Shaved Peppercorn Crusted Striploin, Shishito Peppers, Mushrooms, Shallots, Provolone	

## SIDES | 5

**GARLIC WHIPPED  
POTATOES**

**RAINBOW  
CHARD**

**HOUSE CUT FRIES**

**CRISPY BRUSSELS**

**JASMINE RICE**

**SPROUTS**

(V) - Vegetarian

(GF) Made without Gluten

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## PLATES

<b>ST. LOUIS RIBS</b> .....	<b>22</b>	<b>*SKIRT STEAK FRITES</b> .....	<b>25</b>
Cherry BBQ, Brown Butter Corn Bread, Kimchi Slaw		Mashed Potato Fries, House Steak Sauce, Corn Jalapeno Salsa	
<b>*SEARED SCALLOPS</b> .....	<b>23</b>	<b>*CLAMS IN BEER</b> .....	<b>18</b>
Corn Puree, Smoked French Breakfast Radish, Pea Tendrils, Chili Oil Crunch		Smoked Poblano Peppers, Shallots, Sweet Corn, Grilled Naan, Jack's Abby House Lager	
<b>*MORNING CURE</b> .....	<b>17</b>	<b>LINGUICA &amp; ZUCCHINI "LINGUINI" (GF)</b> .....	<b>15</b>
Smoked Brisket, Griddled Brioche, BBQ, Sunny Egg, Pickled Condiments		Blistered Tomatoes, Swiss Chard, Enoki Mushroom, Chardonnay	
<b>*GRILLED SALMON (GF)</b> .....	<b>19</b>	<b>WHEATBERRY GRAIN BOWL (V)</b> .....	<b>17</b>
Roasted Shishito Peppers, Crispy Jasmine Rice, Rainbow Chard, Citrus Vinaigrette		Seared Tofu, Sweet Potato, Lollipop Kale, Enoki Mushroom, Plum Miso Broth	
<b>FRIED CHICKEN THIGHS</b> .....	<b>17</b>		
Blueberry Waffle, Pickled Rhubarb, Habanero Maple Syrup			

## WINES

Wines are Available by the Glass or Bottle.  
Additional Selection Available.

### WHITE

<b>Domaine Carneros</b> .....	<b>14</b>	<b>75</b>
<b>Villa Sandi Prosecco</b> .....	<b>8</b>	<b>32</b>
<b>Notorious Pink Rose</b> .....	<b>9</b>	<b>36</b>
<b>Caposaldo Pinot Grigio</b> .....	<b>8</b>	<b>32</b>
<b>Barone Fini Pinot Grigio</b> .....	<b>9</b>	<b>36</b>
<b>Kim Crawford Sauvignon Blanc</b> .....	<b>11</b>	<b>44</b>
<b>10 Span Chardonnay</b> .....	<b>8</b>	<b>32</b>
<b>Simi Chardonnay</b> .....	<b>11</b>	<b>44</b>
<b>Sonoma Cutrer Chardonnay</b> .....	<b>14</b>	<b>56</b>

### RED

<b>Xyzin Zinfandel</b> .....	<b>12</b>	<b>48</b>
<b>10 Span Pinot Noir</b> .....	<b>8</b>	<b>32</b>
<b>Meiomi Pinot Noir</b> .....	<b>15</b>	<b>60</b>
<b>Little Black Dress Merlot</b> .....	<b>8</b>	<b>32</b>
<b>Estancia Merlot</b> .....	<b>11</b>	<b>44</b>
<b>10 Span Cabernet Sauvignon</b> .....	<b>8</b>	<b>32</b>
<b>Sterling Vintners Cabernet Sauvignon</b> .....	<b>12</b>	<b>48</b>

### ON TAP AND CRAFT BEER

Rotating Selection, Please Ask Your Server

## FOR THOSE 12 & UNDER | 7

Menu selection includes your choice of french fries or seasonal vegetables

- CHICKEN TENDERS**
- GRILLED CHEESE**
- CHEESEBURGER**
- GRILLED CHICKEN**

## DESSERT

9

### FRITTELLE

Cinnamon Sugar, Milk Caramel

### MANGO CHEESECAKE

Mango Lime Jam, Whipped Cream

### TRIPLE LAYER CHOCOLATE CAKE

Dark Chocolate, Whipped Cream

### STRAWBERRY RHUBARB CRISP

Vanilla Ice Cream, White Balsamic Syrup

### LEMON MERINGUE COOKIE LAYER CAKE (GF)

Blackberry Compote, Lemon Curd

### COCONUT PANNA COTTA (GF)

Grilled Peach, Shaved Macadamia, Strawberry Powder

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