



eat on north

BRUNCH

RAW BAR

EAST COAST OYSTERS	3/ea.
SHRIMP COCKTAIL	3/ea.
COUNT NECK CLAMS house mignonette, cocktail sauce	2/ea.
BLACKENED TUNA POKE wasabi crème, seaweed salad, pickled ginger	12

CHARCUTERIE & CHEESE

LOCAL CURED MEATS & ARTISANAL CHEESES	6/ea. or 3 for 15
<i>served with house pickles, compote, crostini</i>	

SPECIALTY DRINKS

BLOODY MARY add shrimp	9 3/ea.
BELLINI prosecco + peach nectar	11
BLOOD ORANGE MIMOSA prosecco + blood orange juice	11
POMEGRANATE LEMONADE berkshire mountain distillers ice glen vodka + pomegranate + lemonade + rocks	9
PEACH BUCK berkshire mountain distillers corn whiskey + peach nectar + ginger beer + rocks	9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



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SALMON SALAD mixed greens, cranberries, blue cheese, pistachio nuts, sherry vinaigrette	16
MUSHROOM HASH potatoes, gruyere, herb scrambled eggs	15
SMOKED SALMON BAGEL caper dill cream cheese, red onion, tomato with side greens, maple vinaigrette	16
BROKEN YOLK SANDWICH bacon, cheddar on ciabatta, side greens, maple vinaigrette	9
EGGS BENEDICT english muffin, hollandaise, poached eggs, smoked ham cast iron spinach, potatoes	16
CHICKPEA & RED QUINOA CAKE cast iron organic spinach roasted beet purée, curried goat cheese	16
DEEP FRIED FRENCH TOAST maple syrup, brown sugar yogurt	13
CRISPY POTATO CAKE ham, caramelized onion, cheddar, over easy eggs	15
MAC 'N' CHEESE with or without pulled pork	14
MEAT LOAF SANDWICH toasted sour dough, bacon, caramelized onion, blue cheese, potato chips	16

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