

# the daily dish

NEIGHBORHOOD BISTRO & BAR

Saturday, May 10 & Sunday, May 11 from 10:00am to 3:30pm

On this day, we celebrate all the amazing women who have shaped our lives with love, kindness, and endless support. Happy Mother's Day!

## chef's specials

### MOM'S OMLETTE 21

jumbo lump crab, asparagus, fresh herbs, pipedreams fromage goat chese

### JUMBO SOFT SHELL CRAB MP

served over crispy pork belly with mushrooms, spring onions, asparagus, crispy potato straws

### 🌿 CAPRESE BURRATA 18

pistachio pesto, roasted peppers & cherry tomatoes, fried basil, crostini

### LOBSTER & GRITS 26

andoillie sausage, poched egg, ramp pesto & asparagus

### PORK SHOULD HASH 19

andoillie sausage, poched egg, ramp pesto & asparagus

### STEAK AND EGGS 28

two eggs any style, tenderloin medallions, asparagus, grilled baguette, served with breakfast potatoed or house salad

### CLASSIC WAFFLES

fresh local strawberries, applewood smoked bacon, real maple syrup

15

### CHALLAH FRENCH TOAST

applewood smoked bacon, real maple syrup

STUFFED: nutella, peanut butter, chocolate sauce, whipped cream, strawberries 19

16

### AMISH FARM EGGS BENEDICT

english muffin, hollandaise, two soft poached eggs,, side of breakfast potatoes or house salad

CLASSIC: spicy capicola ham 17

CHESAPEAKE: crab cake & asparagus 26

FLORENTINE: house-cured salmon gravlax & wilted spinach 21

VEGGIE: marinated oyster mushrooms 17

### HUEVOS RANCHEROS 🌿

house fried tortillia, black beans, sunny side up egg, avocado, ranchera sauce, parmesan

15

### EGGS ANY STYLE

two eggs any style, two sliced applewood smoked bacon, baguette, breakfast potatoes or house salad

14

### HOUSE CURED GRAVLAX

faroe island salmon, sliced tomatoes, red onions, capers, cream cheese, arugula, choice of bagel

16

### AVOCADO TOAST

house gravlax or beet carpaccio, sunny side up duck egg, toasted country boule, breakfast potatoes or house salad

16

### ANGUS BEEF BURGER

cheddar cheese, applewood smoked bacon, lettuce, tomato, breakfast potatoes or house salad add farm egg +2

20

### TUNA NICOISE SALAD 🌿

seared rare tuna, new potatoes, sauteed asparagus, hard boiled eggs, cherry tomato, nicoise olives over spicy mixed greens, dijon lemon vinaigrette

24

### CAESAR SALAD

romaine, rustic croutons, parmesan reggiano, house made caesar dressing

13

### CHALLAH BLT

4 slices of applewood smoked bacon, lettuce, tomato  
your choice of remoulade or mayo, breakfast potatoes or house salad  
add smoked salmon +5 add one egg +2 add softshell crab +14

14

🌿 = VEGETARIAN 🌾 = GLUTEN-FREE ♻️ = VEGAN 🦀 = CONTAINS SHELLFISH

All menu items are subject to change according to seasonality and availability.

We are happy to split checks evenly between up to 4 credit cards. A 20% auto-gratuity will be applied to tables of 6 or more guests.

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

Mother's Day Weekend Brunch

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## boards

### MIMOSA BOARD 28

seasonal fruit, classic waffle, buckwheat honey sauce and housemade berry compote, seasonal coffee cake and two mimosas

(orange, grapefruit, pomegranate, blueberry or cranberry).

*Each board is enough for two with one drink each.*

### BLOODY MARY BOARD 30

celery, jalapeno stuffed olives, cherry tomatoes, marinated artichoke hearts, pepperoncini, four bacon-wrapped shrimp, lemon wedge, aleppo aioli and two bloody marys.

*Each board is enough for two with one drink each.*

## brunch cocktails

### MIMOSA 8

orange, grapefruit, cranberry, blueberry

### BLOODY MARY 9.5

house bloody mix, luksasowa vodka, old bay rim

### ESPRESSO MARTINI AFFOGATO 14

vanilla icecream, vodka, kahlua, fresh espresso

## no proof cocktails

### LAVENDAR LEMONADE 8

lavendar simple, lemon juice, club soda

### ORANGE DREAM 8

oj, vanilla syrup, oat milk

### HIBISCUS LEMONADE FIZZ 8

lemonade, hibiscus simple, club soda

## sides

IZE'S BAGEL 🍴	3
(choice everything, plain, sesame, poppyseed) butter & jam, cream cheese or peanut butter add tomato 1, tomato & onion 1.25	
APPLEWOOD SMOKED BACON (3) 🌿	5
TURKEY SAUSAGE	5
ASPARAGUS WITH RAMP PESTO	7

BREAKFAST POTATOES 🌿🌱	4
ONE SIDE EGG 🌿🌱 add cheese or topping .50	2
FRESH FRUIT 🌿🌱	5
HOUSE SALAD 🌿🌱	5
WILTED FRESH GREENS 🌿🌱	5
EXTRA GRAVLAX 🌱	5

## coffee & tea

QUARTER MAINE COFFEE	3
Colombian & Ethiopian blend, regular or decaf	
POT OF TEA	3.5
EXTRA TEA BAG	1
ESPRESSO (single, double, triple)	3   4.5   6
CAPPUCCINO, CAFÉ AU LAIT	5
CAFE LATTE	5.75
CARAMEL MACCHIATO, CAFÉ MOCHA	6
HOT CHOCOLATE house whipped cream	5

## beverages

MAINE ROOT, REGULAR SODAS, ICED TEA	3.5 4
JUICES (12 oz.)	4   8
SPARKLING WATER	
ARNOLD PALMER	3.5
MAINE ROOT LEMONADE	3.5
MILK	
non-dairy milk, chocolate milk	4
ROOT BEER FLOAT, BLUEBERRY-SICLE	6

## housemade desserts

*Ask your server about our other dessert specials, dessert cordials, as well as our complete wine, cocktail, and beer menu.*

PEANUT BUTTER PIE 🍴	12	KEY LIMEPIE 🍴	9
oreo crust, peanut butter, chocolate ganache whipped cream, vanilla ice cream		graham cracker crust, fruit compote, whipped cream	
FLOURLESS CHOCOLATE TORTE 🍴🌱	9	GREAT FALLS ICE CREAM 🍴🌱	4   7
dark chocolate, whipped cream		salted caramel, chocolate, vanilla bean, mint chocolate chip	
BANANA BREAD PUDDING 🍴	9	add-on make it a brownie sundae +4	
caramel sauce, vanilla ice cream			

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