



BRUNCH

MENU

A Tradition in Hospitality

STARTERS

BURRATA	\$16.00
<i>Okinawa & Virginia Sweet Potatoes, Honey, & Balsamic Vinegar</i>	
GRILLED OCTOPUS	\$21.00
<i>Potato, Pancetta, & Romesco Sauce</i>	
TUNA NACHOS	\$15.00
<i>Ahi Tuna, Wakame, Avocado, Scallions, & Spicy Mayonnaise</i>	
GREEK YOGURT	\$14.00
<i>With Fresh Fruit, Granola, & Honey</i>	
CHARCUTERIE	\$25.00
<i>Market Fresh Cheeses, Meats, Jam, Crostinis, & Crackers</i>	

SALADS

CLASSIC CAESAR OR SPRING MIX	\$12.00
ADD CHICKEN.....	\$5.00
ADD SHRIMP.....	\$8.00
CLASSIC WEDGE SALAD	\$15.00
<i>Iceberg Lettuce, Tomato, Lardons, & Blue Cheese Dressing</i>	
SMOKED TROUT SALAD	\$16.00
<i>Spring Mix & Horseradish Vinaigrette</i>	

ENTREES

MUSHROOM FRITATA & MIXED GREEN SALAD	\$18.00
<i>Cremini Mushroom, Arugula & Goat Cheese</i>	
MOULES FRITES	\$22.00
<i>Mussels, White Wine, Pancetta, Shallots, Garlic, Parsley & French Fries</i>	
THE BAILEY	\$16.00
<i>Quinoa, Avocado, Tuscan Kale, Scallions, & Poached Egg</i>	
PULLMAN CHEESEBURGER	\$22.00
<i>Chipotle Aioli on a Brioche Bun, Served with Fries</i>	
ADD BACON.....	\$3.00
FISH & CHIPS	\$26.00
<i>Icelandic Cod, House-Made Tartar, Asian Slaw</i>	
WAGYU MEATLOAF	\$26.00
<i>Whipped Potatoes, Gravy</i>	
NEW YORK STRIP	\$38.00
<i>With Sauteed Vegetables</i>	
VEGETABLE PRIMAVERA OVER SPAGHETTI	\$21.00
<i>Heirloom Carrots, English Peas, Morrell Mushrooms, Ramp Pesto</i>	

20% tip applied to all tables of 6 or more. A 3% credit card processing fee is applied to all checks, unless using debit cards or cash.

Consumers are advised that eating raw or undercooked food may increase the likelihood of food-borne illness.

Please alert your server of any allergies before placing your order. Thank you

