

# BREAKFAST

CLASSIC EGGS BENEDICT Wolferman's English Muffin, Poached Egg, Canadian Bacon & Hollandaise, Home Fries – V ON REQUEST	21.95
CRABBY EGGS BENEDICT Jumbo Lump Crab Cake, Poached Egg & Hollandaise, Home Fries	24.95
BREAKFAST QUESADILLA Scrambled Egg & Cheddar Cheese, Choice of Smoked Bacon or Sausage Links, Home Fries, Salsa, Sour Cream – V ON REQUES	18.95 St

NY STRIP STEAK & EGGS 4 oz Grilled Steak Cooked to Order, Eggs Your Way, Home Fries, Toast – GF ON REQ	<i>24.95</i> UEST
FRENCH TOAST WITH MIXED BERRIES Texas Toast with Smoked Bacon or Sausage Links, VT Maple Syrup, Publyk House Maple Butter V ON REQUEST	18.95
CHEF'S OMELET OF THE DAY Ask your server about today's specialty. Choice of Smoked Bacon or Sausage Links, Home Fries, Toast – GF ON REQUEST	19.95

#### LUNCH

LOBSTER BISQUE Hint of Sherry	9.95
SOUP DU JOUR Chef's Selection	9.95
WARM BAKED BRIE Maple Pecan Drizzle, Crostini - V, GF ON REQ	<i>16.95</i> uest
BUTTERMILK FRIED CALAMARI Chipotle Aioli & Homemade Marinara	18.95
JUMBO SHRIMP COCKTAIL Zesty Cocktail Sauce, Lemon – GF	17.95
CHICKEN WINGS Hot, Mild, Garlic Hot, BBQ or Garlic Parmesa Served with Celery & Blue Cheese	17.95 n.

	Charles and
LOBSTER MAC & CHEESE Cavatappi Pasta, Fresh Mozzarella, Brie & Cheddar Cheese, Broiled Bread Crumb Topping	25.95
BRISKET MAC & CHEESE Cheesy Cavatappi Pasta, House Smoked Brisket, BBQ Sauce	25.95
JUMBO LUMP CRAB CAKES Chipotle Aioli	18.95
WARM SPINACH-ARTICHOKE DIP Served Warm with Crostini - V GF ON REQUES	14.95 T
CHEESE QUESADILLA Choice of Chicken, Pulled Pork or Brisket Salsa, Sour Cream, Black Bean & Corn Salad	22.95

## SALADS

COBB SALAD 21.95	SPINACH SALAD	13.95
House Smoked Turkey Breast, Romaine, Boiled Egg,	Candied Pecans, Mandarins, Dried Cranberry,	
Smoked Bacon, Tomato, Red Onion, Croutons,	Maple Balsamic	
Blue Cheese Crumbles, Balsamic Vinaigrette		
GF ON REQUEST	Add to any Salad	
***************************************	Grilled Chicken	9.95
LEMON CAESAR SALAD 12.95	Grilled Shrimp	12.95
Grated Parmesan, Fresh Lemon, Herbed Croutons,	Grilled Steak	14.95
Lemon-Caesar Dressing - GF ON REQUEST	Grilled Salmon	14.95

### **BURGERS & SANDWICHES**

LOCAL WAGYU BEEF BURGER Cabot Sharp Cheddar, Lettuce, Tomato & Onio Brioche Bun	22.95 n,
PULLED PORK SANDWICH House Smoked, Cole Slaw, Brioche Bun	21.95
HOUSE SMOKED BRISKET MELT Sharp Cheddar, BBQ Sauce, Texas Toast	22.95

BLACK BEAN BURGER House Made Patty with Provolone, Lettuce, Tomato & Onion, Chipotle Aioli, Pretzel Bun – GF, VEGAN

All Sandwiches and Burgers come with Choice of Fries, Onion Rings, Sweet Potato Fries, Potato Salad or Pasta Salad

18.95

### **BRUNCH COCKTAILS**

GRAND MIMOSA 12.00 FROSTED BLACKBERRY 16.0	0
Prosecco, Orange Juice, Grand Marnier BOURBON MULE	
Village Garage Bourbon, Ginger Beer,	
PUBLYK HOUSE BLOODY MARY 15.00 Fresh Lime Juice, Muddled Blackberries	
Tito's Vodka, House Made Mary Mix, Celery	
Make it a Bloody Maria with Tequila BELLINI 12.0	0
Prosecco, Peach Puree	
ESPRESSO MARTINI 16.00	
Three Olives Espresso Vodka, Kablua, VANILLA FROST COSMO 15.0	0
Iced Coffee, Cream Smirnoff Vanilla Vodka, Cointreau,	
Cranberry Juice, Fresh Lime Juice	
WINTER SANGRIA 15.00	
Cabernet, Brandy, Grand Marnier, POMEGRANATE MARGARITA 15.0	0
Orange Juice, Maple Syru Don Julio Tequila, Pama Pomegranate Liqueur,	
Triple Sec, Splash of Sour Mix	
MAPLE OLD FASHIONED 16.00	
Village Garage Bonfire Whiskey, Maple Syrup, THE POLAR BEAR 15.0	0
Dash of Orange Bitters, Muddled Orange Absolut Raspberry Vodka, Blue Curaçao,	
& Luxardo Cherry Sprite, Splash of Lemon Juice	
SPICED PEAR PUNCH 15.00 PEANUT BUTTER WHITE RUSSIAN 16.0	00
Pear Nectar, Captain Morgan Spiced Rum, Sheep Dog Peanut Butter Whiskey,	
Ginger Beer, Lemon Juice, Dash of Bitters Kahlua Coffee Liqueur, Ketel One Vodka, Cream	



**ASK ABOUT OUR BARBECUE FEASTS** Ready to Serve for Parties or Events



 ✓ ~ denotes Vegetarian Preparation GF ~ denotes Gluten Free
Warning:Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.