

# BRUNCH

## Raw Bar

### SHIBUMI

Skagit Bay, WA | 4

### NAVY POINT

Long Island Sound, CT | 4

### FIRE ISLAND BLUES

Great South Bay, NY | 4

### SNOW CRAB CLAWS

Alaska  
Bagna cauda | 4 ea. 

### SALMON CANNOLI

Potato shell, creme fraiche, chives | 5

### SCALLOP CRUDO 'CHIPS N DIP'

Honeynut squash, lime  
crispy quinoa, squash chips | 18

### TUNA CRUDO

Beechwood grapes, pistachios  
sea beans, thyme | 18



### Petit Plateau

6 oysters, 3 crab claws, scallop crudo, tuna crudo  
salmon cannoli, mignonette & cocktail | 56

### Grande Plateau

12 oysters, 6 crab claws, scallop crudo, tuna crudo  
salmon cannoli, mignonette & cocktail | 108

## Salads

Add chicken 7 | steak 10 | shrimp 10 | salmon 10

### GREEN SALAD

Shaved vegetables, picked herbs, dijon vinaigrette | 12

### PEARS & BURRATA

Asian & Seckel pears, pumpkin seeds, aged balsamic, watercress | 18

### GRILLED SALMON SALAD

'Everything' furikake, cucumber, avocado, red onion, capers, egg  
goat cheese dressing | 23

### HANGER STEAK SALAD

Squash, pickled onions, farro, manchego, peanut salsa macha | 23 

### FALAFEL SALAD

Tahini dressing, feta, cucumber, sun-dried tomato zhug | 21

### SANSOM STREET 'SAESAR'

Little gem, sourdough croutons, anchovy dressing, parm | 13

## Brunch goodies

### BREAKFAST POTATOES

Parmesan & rosemary | 7

### TEAR & SHARE SWEET ROLLS | 9

Pistachios & chocolate-orange sauce

### RICOTTA & HONEY TOAST | 8

Fennel pollen

### NUESKE'S BACON | 7 HOUSE BREAKFAST SAUSAGE | 7



## Pizza

### MARGHERITA

Tomato sauce, fresh mozzarella, basil | 19

### SWEET & SPICY

Pepperoni, spicy soppressata, roasted red onion, honey  
fresh mozzarella, basil | 23 

### GARLICKY CLAM PIE

Cherrystone clams, garlic, parsley, chili | 24

### SHAKSHOUKA

Chili-tomato sauce, potato, egg, feta, cilantro | 23

### PIZZA ALLA REUBEN

House cured pork jowl, braised cabbage, comte, 5k island sauce | 23

### WINTER FEVER

Maitake & wood ear mushrooms, mozzarella, pistachio pesto | 24

## Mains

### SHRIMP & "GRITS"

Head on prawns, piperade, poached egg | 22

### CHICKEN & BISCUITS

Pulled chicken gravy, jalapeno-cheddar biscuit, fried eggs | 24

### EGGS BENEDICT

Choice of Andy's housemade Canadian bacon or smoked fish 'bacon'  
muffin, hollandaise, salad | 20

### THICK CUT FRENCH TOAST

Maple syrup soaked, sour cream creme anglaise, glazed apples | 15

### SMOKED WHITEFISH OMELETTE

Smoked trout roe, hollandaise, chives, salad | 18 

### SANSOM STREET SCRAMBLER

Cheesy scrambled eggs, breakfast sausage, watercress sourdough toast | 19

### BUCATINI CARBONARA

House bacon, egg yolk, parm, black pepper | 23

### MAFALDINE ALLA VODKA

Chesapeake jumbo lump crab, breadcrumbs, basil | 29



HAND  
MADE

# BRUNCH BEVERAGES



## Coffee & Tea

LA COLOMBE...  
COFFEE

- REGULAR/DECAF | 4
- ESPRESSO | 4
- CORTADO | 5
- CAPPUCCINO | 5
  
- JADE SPRING | 5
- EARL GREY | 5
- CHAMOMILE | 5
- MINT | 5

## Wine by the Glass

### Bubbles White & Orange

- GLERA PROSECCO**  
Col di Luna, Veneto NV | 15 | 65
- RIESLING**  
J & H Selbach, Mosel 2022 | 14 | 60
- GRÜNER VELTLINER**  
Lustig, Niederosterreich 2022 | 14 | 60
- RODITIS**  
Rouvalis, Aigialeia 2022 | 14 | 60
- CHARDONNAY**  
Von Loggereneberg, Stellenbosch 2022 | 16 | 70
- SAUVIGNON BLANC ORANGE**  
Clos Roussey, Touraine 2022 | 16 | 70
- PINOT GRIS ORANGE**  
Craven, Stellenbosch 2022 | 15 | 65

### Non-alcoholic Beverages

- ORANGE JUICE** | 6
- GRAPEFRUIT JUICE** | 6
- DOCTOR'S ORDERS**  
Lapsang souchong, ginger, honey | 8
- ONE LAST QUESTION**  
Sarsparilla, vanilla, lime | 8
- TOP SHELF BUBBLES**  
Orange, lime, TÖST N/A SPARKLING | 9
- MARG & IN CHARGE**  
Pathfinder N/A spirit, grapefruit, lime | 9
- BABA'S BREW KOMBUCHA**  
Phoenixville | 7
- WELLBEING N/A IPA**  
Virginia Beach | 8

### Red & Rose

- LAMBRUSCO**  
Denny Bini, Emilia-Romagna | 16 | 70
- RED BLEND**  
Mural City Cellars, Philadelphia 2022 | 14 | 60
- TEMPRANILLO**  
Artuke, Rioja 2022 | 14 | 60
- MOURVEDRE**  
Stevenson, Barossa Valley 2022 | 16 | 70
- SANGIOVESE**  
Gioventu, Chianti 2021 | 18 | 80
- CABERNET SAUVIGNON**  
Laurent, Maipo Valley 2023 | 16 | 70
- CINSAULT ROSÉ**  
Le Bienheureux, Languedoc 2022 | 14 | 60



### Brunch Cocktails

- BLOODY MARY**  
Vodka, house Mary mix | 15
- MIMOSA**  
OJ or blueberry, prosecco | 14
- POP & FIZZ**  
Gin, grapefruit, egg white, prosecco | 14

### Cocktails

- UNPROVEN ALGORITHM**  
Vodka, lychee, sorghum, lemon | 15
- PIE O' MY**  
Reposado Tequila, key lime  
vanilla, lemon | 16
- REPRINT NOW**  
Mezcal, lemongrass, genepi  
morita chili | 18
- KIMONO RACER**  
Gin, yuzu, balsamic, prosecco | 15

### Beer & Cider

- KENWOOD LIGHT LAGER**  
Philadelphia | 4.1% | 5
- FOREST & MAIN ESB**  
Ambler | 4.5% | 8
- BROAD STREET BREWING  
BELGIAN WHEAT**  
Bristol | 5% | 8
- OXBOW LUPPOLO ITALIAN  
PILSNER**  
Newcastle, ME | 5% | 8
- TONewood FUEGO IPA**  
Oaklyn | 6.2% | 9

- BRUNCH BOX SHANDY**  
Pilsner, amaretto, orange | 12

- COFFEE SHOP TALK**  
Vodka, coffee, condensed milk, cold foam | 16

- WIZARD OF FINANCE**  
Rum, tepache, lime, bitters | 15

- BORK BORK BORK**  
Rye, vermouth, amaro, lemon, togarashi | 15

- ROLE CALL**  
Tenango rum, Yola mezcal, ginger  
honey, lemon | 18

- SOTHER COMFORT**  
Our take on Sother Teague's  
8 Amaro Sazerac | 24

- HALF ACRE  
DAISY CUTTER PALE ALE**  
Chicago | 5.2% | 8

- CARBON COPY BINDLE PILSNER**  
Philadelphia | 5% | 8

- NEW TRAIL  
DOUBLE BROKEN HEELS DIPA**  
Williamsport | 9.2% | 10

- FOUNDERS PORTER (BOTTLE)**  
Grand Rapids, MI | 6.5% | 8

- ANXO APPLE CIDER (CAN)**  
Washington, D.C. | 6.9% | 7

Tom's pick | Featuring specialties from our beverage manager