

SEA CHANGE

RESTAURANT & BAR

brunch

- *raw oysters/ horseradish mignonette/ lemon... six... 18
- sea change breakfast/ scrambled eggs/ sourdough/ bacon or house-made sausage... 10
- house-made yogurt/ hazelnut granola/ fresh berries... 6
- omelet du jour/ mixed field greens... 12
- crab cake benedict/ old bay hollandaise/ spinach... 15
- biscuits/ house-made sausage gravy/ poached egg... 13
- smoked salmon tartine/ soft scrambled egg/ cream cheese/ asparagus... 14
- house-made pastrami/ rye bread/ russian dressing/ sauerkraut/ swiss... 13
- sea change burger*/ american cheese/ iceberg/ special sauce... 14
- add fried egg... 2.00 add bacon... 3.00
- crisp skinned arctic char/ white bean purée/ artichoke giardiniera... 15

sides... 5

- bacon or house-made sausage
- duck fat cooked potatoes
- mixed field greens
- biscuits/ house-made jam
- bourbon caramel roll/ pretzel streusel

cocktails

- elderflower mimosa/ bubbly/ st. germaine/ orange... 9
- hugo the hound/ rosemary infused gin/ grapefruit... 9
- bac orange manhattan... 10
- bloody maria/ sauza tres generaciones plata/ house-made bloody mix... 10
- bottomless screwdrivers & mimosas... 10

*There is a risk associated with consuming raw oysters or any raw or undercooked protein. If you have a chronic illness of the liver, stomach, or blood, or you have an immune disorder, you are at a greater risk of illness from raw or undercooked protein, and should eat these items fully cooked.