



**ANTLER**  
KITCHEN • BAR

**BRUNCH**

**Eggs Benedict**

*House Smoked Wild Salmon or  
House Smoked Roast Pork Belly  
63° Sous Vide Egg, English Muffin, Hollandaise  
Side Greens or Home Fries \$17*

**Three Eggs Any Style**

*House Smoked Roast Pork Belly,  
Home Fries or Side Greens, Toast \$15*

**Game Burger**

*Wild Boar, Bison, Deer, Hot Mustard, Garlic Aioli,  
House Smoked Cheddar \$18  
Add a Fried Egg + \$2  
Add Foie Gras + \$18*

**Warm Lentil and Beet Salad**

*heirloom beets, crispy lentils, baby kale,  
fried leeks, buffalo feta, sumac vinaigrette \$12*

**Foragers Omelette**

*Seasonal Foraged Mushrooms, Caramelized Onions,  
House Smoked Mozzarella & Cheddar,  
Side Greens or Home Fries,  
Toast \$17*

**House Baked Granola**

*Greek Yogurt, Foraged Black Walnuts, Almonds,  
Dried Fruit, Wild Blueberry Compote \$14*

**Antler Breakfast Sandwich**

*English Muffin, Fried Egg,  
Pork Belly, Wild Smoked Salmon, or Duck Terrine  
Smoked Cheddar Cheese, Aioli, Pickled Chilies \$8  
Add Home Fries or Side Salad + \$5*

**French Toast**

*Wild Blueberry Compote, Maple Syrup \$14  
Add Foie Gras + \$18*

**SIDES**

*Home Fries \$5 Side Salad \$5  
Extra Egg \$2 Seared Foie Gras \$18  
House Smoked Pork Belly \$4  
House Smoked Wild Salmon \$4  
Toast and Housemade Wild Blueberry Compote \$3*

**BREAKFAST COCKTAILS**

**Tequila Espresso Martini**

*Tromba Tequila, Frangelico, Galliano,  
Espresso, Coffee Tobacco Bitters \$12*

**Antler Caesar**

*Choice of Rail Spirit, Clamato, Lime,  
House Caesar Spice \$8*

**Mimosa**

*Prosecco, Choice of Orange or Grapefruit \$8  
Buy a bottle \$40*

**Foraged Cedar Gin Sour**

*Cedar Infused Gin, Lemon,  
Bitters, Egg White \$13*

**Duxbury Tilted Barn Cider \$9 • Big Rock Draft \$8**

**Coffee \$4/\$6 • Tea \$4/\$6 • Juice \$5 • Sapsucker Maple Water (1L) \$10**