

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 \$22 Add a Fried Egg + \$2 Add Foie Gras + \$18

Harvest Salad (v) -

baby kale, roasted acorn squash, pumpkin seeds, faro, buffalo parmesan \$13

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

Maple Mocha Martini (1.5oz)

Maple Syrup, Espresso \$12

Mimosa

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

Antler Caesar

Kavi Coffee Whiskey, House Made Creme de Cacao, Choice of Vodka, Gin, Rye, or Tequila, Walter Caesar Mix, Lime, House Caesar Spice \$8

Flight of the Earls (1.5 oz)

Jameson Irish Whiskey, Creme de Cassis, Earl Grey, Lemon \$12

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

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