

brunch specialties

new england clam chowder

\$7



chef's choice soup

\$7

tuna melt

white albacore tuna and chopped celery lightly tossed in mayonnaise on toasted croissant with melted havarti dill, sundried tomato pesto, and gherkins, served with greens

\$13

grilled chicken and fresh mozzarella

grilled chicken brushed with arugula walnut pesto, topped with fresh mozzarella and tomatillo relish, served on focaccia with house dressed greens

\$14

classic stephi burger*

ground sirloin topped with cheddar cheese, caramelized onions, thick bacon and sautéed mushrooms on brioche bun, served with french fries

\$15

grilled vegetable sandwich

with crumbled goat cheese, arugula and balsamic kalamata olive aioli on warm baguette with mixed greens

\$13

corey's french onion panini

shaved prime rib, melted swiss cheese and sherry braised onions on sour dough, mustard aioli, served with onion soup dip and french fries

\$15

ahi tuna tartare *

sashimi grade tuna served with sesame poached tomatoes, whipped avocado, chipotle chili soy sauce, spicy mayonnaise and lime vinaigrette

\$14

fresh fruit salad

seasonal melons, pineapple, watermelon and berries, topped with yogurt and homemade granola

\$12

crunchy vegetable salad

a healthy and fresh mix of thin sliced carrots, sweet cucumbers, celery, shaved cauliflower, red peppers, and feta cheese tossed with baby arugula and lemon vinaigrette

\$15

add grilled chicken \$3

add 4 grilled shrimp \$6

newbury street chunky chicken salad

a classic since 1994.

roasted chicken, mayonnaise, toasted almonds and capers on a bed of field greens with sliced tomatoes and irish soda bread

\$15

pecan goat cheese fritter salad

served over field greens with spiced pecans, ripe sliced pears, brioche croutons and balsamic vinaigrette

\$16

roast turkey club goes salad

house roasted turkey, aged cheddar cheese, smokey bacon, thick sliced tomato, ripe avocado and brioche croutons served with romaine and iceberg lettuces and whole grain mustard vinaigrette

\$16

**these items are served raw, undercooked or may be cooked to your liking.
consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness*

before placing your order, please inform your server if a person in your party has a food allergy

brunch specialties



buttermilk pancakes \$12

served with real maple syrup and cinnamon honey butter

with choice of:

blueberry, banana brown sugar, cranberry granola, chocolate chip \$14

grand marnier battered french toast \$12

egg battered brioche topped with marmalade cream cheese

*meatloaf hash \$15

*our famous meatloaf sautéed with onions, mushrooms and peppers,
topped with 2 fried eggs, served with gravy and hollandaise*

*arepa con chorizo \$13

*colombian style corn cake and grilled chorizo sausage,
topped with 2 eggs sunny side up and roasted pico de gallo*

smoked salmon bagel sandwich \$14

*served open faced with thinly sliced smoked salmon, whipped cream cheese,
red onion, and capers on a toasted everything bagel*

*classic eggs benedict \$14

shaved black forest ham, poached eggs, and hollandaise served atop baked english muffins

*salty pretzel crusted crab cake benedict \$15

*jumbo lump crab cakes with crushed pretzel crust topped with poached eggs
and whole grain mustard hollandaise*

*smoked salmon and avocado benedict \$16

*sliced smoked salmon and fresh avocado on a baked english muffin, with poached eggs and
wholegrain mustard hollandaise*

3 egg omelet

3 large farm fresh eggs with your choice of:

-black forest ham and aged cheddar \$10

-spinach, tomato and feta \$10

-avocado, bacon, queso fresco omelet \$12

egg whites available at an additional charge of \$1

granola, berries and yogurt parfait

honey scented yogurt layered with granola and fresh berries \$7

brunch cocktails

stephi's mimosa \$10

champagne and fresh squeezed orange juice

the executive mimosa \$13

*champagne, grey goose l'orange vodka,
cointreau and fresh squeezed orange juice
served on the rocks*

stephi's famous bloody mary \$11

*vodka, tomato juice, secret spice mix,
celery and old bay rim*

badger bloody mary \$13

*absolut pepper, tomato juice, spices,
served with a beer chaser*

sides \$3

home fries

ruby red grapefruit brûlée

apple wood smoked bacon

breakfast sausage

pecan sticky bun

toasted bagel with cream cheese

everything or plain

toast \$2

multi grain

baguette

sour dough

brioche