

Sunday Brunch!!! October 14th, 2018

OCEANO KITCHEN

Dishes come out of our small kitchen and wood fired oven steadily throughout your meal.
We encourage you to order for the table and share amongst friends.
Savor, taste and enjoy our less traditional dining style.

brunch plates

- glazed donuts, house-made jam 9
- bellwether farms yogurt parfait, blueberry, lemon curd, our pecan granola 10
- deviled eggs & fried oysters, pickled red onion, herb salad 19
- wood fired brussels sprout caesar, crouton, parmigiano, anchovy-garlic vinaigrette 17
- house cured gravlax toast, cream cheese, caper, red onion, dill, salmon roe 18
- duck confit & potato hash, smoked pepper sofrito, sunny side duck egg, hot sauce 22
- buttermilk fried chicken sandwich, slaw, pickle, calabrian chile aioli, brioche bun 17
- buckwheat & pumpkin waffle, roasted apple, walnut butter, spiced maple syrup 16
- mushroom skillet quiche, melted leek, sottocenere all tartufo, black trumpet crust 23
- steak tartare toast, shallot, parsley, caper, spicy mustard, egg yolk, maldon salt 21
- maine lobster salad, wood fired carrot, avocado, citrus, sunflower crumble 26
- breakfast sausage & pork belly from our smoker 15

modifications politely declined

Cash Only Please (atm inside)

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness