

Artfully serving quality meats and sustainable seafood since 1986.

Brunch Menu

Beverages

Iced Tea (free refills) 4

Arnold Palmer (free refills) 4

Strawberry-Basil Antioxidant Refresher

Cranberry juice, fresh lemon, agave syrup, soda 5

Lemonade (free refills) 4

Strawberry Lemonade (free refills) 4.5

Red Bull Energy Drink

Original, Sugarfree, Tropical, Orange 5

San Pellegrino 4/6

Iced Latte 4

Iced Mocha 4.5

Custom Blend Organic Coffee 3.5

Kincaid's proudly serves *Coca-Cola* products.

Classic Mimosa Fresh orange juice, sparkling wine 9

Kincaid's Bloody Mary Smirnoff vodka, housemade Bloody Mary mix 10

Appetizers

Oven Roasted Crab and Artichoke Dip Served with warm bread 17

Oysters on the Half Shell* Bloody Mary cocktail sauce, mignonette 18 gf

Country Fried Calamari Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 15

Jumbo Prawn Cocktail Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 18 gf

Seared Teriyaki Tenderloins* Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 16

Starter Salads

Maytag Blue Cheese Romaine, chopped eggs, slivered almonds 9 gf

Hearts of Romaine Caesar Caesar dressing, olive oil croutons, Asiago 9

Broadway Pea Salad Water chestnuts, bacon, creamy pepper dressing 8 gf

Iceberg Lettuce Wedge Bacon, hard-cooked egg, Monterey Jack, choice of dressing 10

Make any starter salad an entree with one of the following:

Grilled Shrimp Scampi 8 gf | Citrus-Herb Chicken Breast 5 gf | Herb-Rubbed Fresh Salmon* 7 gf

Housemade Soups

New England Clam Chowder Bacon bread crumbs 10

Lobster Bisque Butter-poached lobster, crème fraîche, fresh herbs 12

French Onion Soup Caramelized onions, brandy, Swiss, aged parmesan 11

Entree Salads

Grilled Chicken Cobb Hearts of romaine, Maytag blue cheese, artichoke hearts, bacon, hard-cooked egg, avocado, red wine vinaigrette 17 gf

Seafood Louie* Grilled salmon, Dungeness crab, poached jumbo prawns, asparagus, cucumber, hard-cooked egg, housemade 1000 Island dressing, blistered lemon 28 gf

Grilled Maple Chicken Organic mixed greens, Maytag blue cheese, sliced apples and pears, candied pecans, maple vinaigrette 18

Brunch Entrees

Traditional Benedict* The classic with two poached eggs, English muffin, cured pork loin Canadian bacon, housemade hollandaise sauce and bacon bread crumbs, parmesan herb potatoes 17

Braised Short Rib Benedict* Poached eggs, caramelized onions, smoked mushrooms, crispy green onion potato cakes, housemade béarnaise sauce, served with grilled asparagus 19

California Benedict* Poached eggs, Dungeness crab, tomatoes and avocado over grilled baguette, housemade béarnaise sauce, parmesan herb potatoes 22

- Gluten free bread available upon request for an additional \$1 -

The Classic Breakfast* Three eggs any style, parmesan herb potatoes, English muffin and choice of applewood smoked bacon or cured pork loin Canadian bacon 16

Chilaquiles Rancheros* Pulled pork, fried tortillas, sunny-side up egg, tomato chipotle salsa, black beans, queso fresco, Monterey Jack, avocado salsa 13 "Mucho Grande" Double Order 19

Blueberry Muffin French Toast Dipped in ginger beer batter, fried, topped with blueberry sauce, powdered sugar, fresh blueberries and whipped cream 17

Prime Rib Hash* Poached eggs, roasted potatoes, caramelized onions, roasted red peppers, housemade Mornay sauce, arugula salad 19

Croissant Breakfast Sandwich* Cured pork loin Canadian bacon, eggs over-easy, applewood smoked bacon, brie, housemade Mornay sauce, arugula salad, served with French fries 16

Brunch Extras

Loaded Brunch Potatoes Caramelized onions, smoked mushrooms, applewood smoked bacon, housemade Mornay sauce, bacon bread crumbs 6

Applewood Smoked Bacon 6 | **Cured Pork Loin Canadian Bacon** 7

Sandwiches

*All sandwiches come with choice of housemade potato chips or French fries.
Substitute sweet potato waffle fries or bacon-Asiago fries 2*

Open-Faced Crab Sandwich Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 17

Turkey Club Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 15

Prime Rib French Dip* Garlic butter, horseradish, housemade jus on French bread 19

Chophouse Burger* All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, choice of Swiss, brie, blue or cheddar cheese on a brioche bun 16 **Add thick-cut bacon** 2

- Gluten free bun available upon request for an additional \$1 -

Lunch Entrees

Beer Battered Cod and Chips Anchor Steam beer batter, malt vinegar, housemade artichoke caper tartar sauce 19

Oven-Roasted Chicken Dijon Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon bread crumbs 17

Steamed Fresh Clams White-wine broth, chili flakes, garlic, artisan bread, fries 18

Crispy Cod Tacos Avocado salsa, chipotle-lime sour cream, corn tortillas 17

American Wagyu Sirloin* Crispy green onion potato cakes, roasted green & cannellini beans, slivered almonds, 10 yr. aged balsamic, mustard aioli, cabernet demi-glace 8 oz. 35

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more.
100% of this is paid directly to the service staff of our guests.