

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  products.

**Bloody Mary Bar** 11 ea / 3 refills

*Build your own masterpiece w/assorted pickled goodies, housemade garnishes & the freshest vegetables. Finish it off with over 25 different hot sauces ranging from mild to insane*

**Bloody Mary Mix** Housemade blend, extra horseradish, our "secret ingredient" mix

**Vodka Choice** Absolut, Absolut Citron, Absolut Peppar

**Salted Rim** Spicy, herb and regular

**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

**Point Reyes Farmstead 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, Point Reyes Farmstead 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, Point Reyes Farmstead 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.*