

WEEKEND BRUNCH MENU



KITCHEN & BAR

ON BREAD

THE NEWPORTER (GFO) • \$10

Scrambled eggs, Cooper Sharp American, basil mayo on a brioche bun

Add chicken sausage or house-made bacon • \$3

THE DEAN ST. BREAKFAST BURRITO • \$11

Scrambled eggs, baby hash browns, cheddar, garlic-chili aioli on a flour tortilla

Add chicken sausage or house-made bacon • \$3

*CHARLIE BURGER (GFO) • \$16

All beef patty, house-made bacon, lettuce, dill pickle, Cooper Sharp American, special sauce on a brioche bun

*CROQUE MADAME • \$16

Mortadella, Cooper Sharp American, dijonnaise, cheese sauce, sunny egg on brioche

*THE BAGEL BUDDY • \$16

Fried egg, kimchi cream cheese, Cooper Sharp American, house-made bacon on a griddled bagel

BLT (GFO) • \$14

House-made maple miso bacon, heirloom tomato, little gem lettuce, Duke's mayo on sourdough

SIDES

*TWO EGGS YOUR WAY • \$6

SIDE TOAST • \$3

BAGEL WITH CREAM CHEESE/BUTTER • \$5

HOUSE-MADE BACON • \$3

CHICKEN SAUSAGE • \$3

BABY HASH BROWNS • \$6

SEASONAL JAM • \$2

REAL MAPLE SYRUP • \$2

LARGE PLATES

TORTILLA ESPAÑOLA (GF/VEG) • \$14

Spanish style omelette, confit potato and onion, preserved lemon aioli, green salad

*CHOURIÇO HASH (GF) • \$18

House-made chicken chouriço, potato, poblano, sunny eggs, herbed sour cream

*SCALLION PANCAKE (VEG) • \$15

Kimchi, tangy mushrooms, sunny eggs, garlic-chili aioli, sweet soy

*CHILAQUILES (GF) • \$15

Fried tortillas in salsa verde, sunny eggs, jalapeño, cilantro, pickled red onion, cheddar, cotija

BAGEL & LOX PLATE • \$17

Cream cheese, seasonal veggies, red onion, caperberries on a choice of poppyseed or onion bagel
Sub "pastrami" carrot

*EGGS BENNY • \$15

Poached eggs, hollandaise on griddled english muffin, with green salad, and choice of: house-made bacon, chicken sausage, "pastrami" carrot, lox (+\$2)

*TWO EGG BREAKFAST (GFO) • \$15

Two eggs your way, choice of toast, hash browns, and choice of: house-made bacon, chicken sausage, "pastrami" carrot

SWEET(ER) THINGS

'YOGURT' BOWL (GF/VEG) • \$12

Labneh, house-made evoo granola, honey, seasonal jam

DUTCH BABY PANCAKE (VEG) • \$14

Labneh, real maple syrup

SWEET & SALTY FRENCH TOAST (VEG) • \$13

Seven Stars focaccia, whipped cream, maple syrup, rosemary, orange zest

ASK ABOUT OUR DAILY PASTRIES!

SALAD/BOWL

CAESAR SALAD (GF) • \$14

Charred romaine, grana padano, caesar dressing, toasted breadcrumbs

IT'S A WEDGE! (GF) • \$14

Slow-roasted cherry tomatoes, candied bacon, pickled red onion, Great Hill Blue Cheese dressing, all the herbs

ROCKET SALAD (GF) • \$9

Arugula, watercress, little gem lettuce, grana padano, umeboshi vinaigrette

HUMMUS BOWL (GF/V) • \$15

Cannellini bean hummus, cucumber, tangy roasted mushrooms, local veggies, Aleppo chili crisp

+ADD

OLIVE OIL POACHED SHRIMP (GF) • \$12

LEMON DIJON CHICKEN THIGH (GFO) • \$7

SOFT BOILED EGG (GF/VEG) • \$3

BEEF PATTY • \$7

FOR THE KIDDOS • \$10/ea

GRILLED CHEESE & BABY HASH BROWNS (VEG)

CHICKEN TENDERS & BABY HASH BROWNS (GF)

BABY DUTCH BABY (VEG)

Cinnamon sugar, whipped cream, real maple syrup

* CONSUMER ADVISORY

Consuming raw or undercooked foods, such as meat, poultry, seafood, and eggs, carries inherent health risks. Please inform us of any allergies prior to ordering.

(V = Vegan / VEG = Vegetarian / GF = Gluten Free / GFO = Gluten Free Option)





KITCHEN & BAR

FROM OUR CHEFS

Here at CRU PVD, we have a love for local ingredients, and we're proud to support small farms and producers from across New England. That can look like sourcing heirloom kale grown just over the state line, fresh eggs from Little Rhody Farms, or real Vermont maple syrup. Whenever we can, we build dishes and drinks around these ingredients to showcase our appreciation for them.

Supporting nearby growers helps us stay connected to the seasons, reduce our footprint, and keep money circulating in the local food system. We also make a point to make things from scratch: like curing and smoking our own maple miso bacon, or rolling fresh pasta by hand with those same local eggs.

We do it because it's fun, and because it makes us excited to share it with you, just like sharing home cooked meals with friends. Every time we highlight a local ingredient or a house-made product, it's a small way of reinforcing that connection: to our community, our environment, and the kind of food we want to be making.

MEET SOME OF THE LOCAL GROWERS & MAKERS ON YOUR PLATE

Wards Berry Farm • Sharon, MA

Green Thumb Farms • Fryeburg, ME

Seven Stars Bakery • Providence, RI

Narragansett Creamery • Providence, RI

The Town Dock • Narragansett, RI

Kitchen Garden Farm • Sunderland, MA

Langwater Farm • North Easton, MA

Schartner Farm • Exeter, RI

Runamok • Fairfax, VT

Little Rhody Farms • Foster, RI

Moonrose Farm • Rehoboth, MA

ABOUT OUR ARTISTS

We believe that art can inspire and bring people together. That's why we've filled our space with beautiful pieces from talented local artists.

By showcasing their work, we aim to enrich your experience while supporting our vibrant community. Each piece has its own story, reflecting the creativity and spirit of our city. We're honored to celebrate these artists with you.