

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 all wrapped in a tortilla

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

THE RACHAEL (GFO) • \$14

Pastrami turkey, rainbow slaw, smoked gruyere, Russian dressing on Seven Stars sourdough

*CHARLIE BURGER (GFO) • \$14

House-made bacon, lettuce, dill pickle, Cooper Sharp American, special sauce on a classic brioche bun

*CROQUE MADAME • \$16

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

*THE BAGEL BUDDY • \$14

Fried egg, kimchi cream cheese, Cooper Sharp American, housemade bacon on a griddled bagel

SIDES

*TWO EGGS YOUR WAY • \$6

SIDE TOAST • \$3

BAGEL WITH CREAM CHEESE/BUTTER • \$5

CORNED BEEF HASH • \$8

HOUSE-MADE BACON • \$3

CHICKEN SAUSAGE • \$3

BABY HASH BROWNS • \$6

MAPLE SYRUP • \$2

LARGE PLATES

*HASH & EGGS (GF) • \$18

House-made corned beef, Maine potato, sunny eggs

*SCALLION PANCAKE • \$15

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

*CHILAQUILES (GF) • \$15

Fried tortillas in house-made salsa, sunny eggs, jalapeño, cilantro, pickled red onion, cheddar and cotija cheese

BAGEL & LOX PLATE • \$17

Cream cheese, seasonal veggies, red onion, caperberries on a choice of poppyseed or onion bagel

*EGGS BENNY • \$15

Poached eggs, hollandaise on griddled english muffin, served with green salad, and choice of: corned beef, house-made bacon, chicken sausage, veggie (kale & tomato), lox (+\$4)

*TWO EGG BREAKFAST • \$15

Two eggs your way, choice of toast, crispy potatoes, and choice of: house-made bacon, chicken sausage, veggie (kale & tomato), lox (+\$4)

SWEET(ER) THINGS

‘YOGURT’ BOWL (GF/VEG) • \$12

Labneh, house-made granola, honey and raspberry jam

DUTCH BABY PANCAKE (VEG) • \$14

Crème fraîche and real maple syrup

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

Seven Stars focaccia, orange rosemary custard, whipped cream and maple syrup

ASK ABOUT OUR DAILY PASTRIES!

SALAD/BOWL

*CAESAR SALAD (GF) • \$14

Charred baby romaine, grana padano, caesar dressing, toasted panko breadcrumbs

IT’S A WEDGE! (GF) • \$14

Slow-roasted cherry tomatoes, candied bacon, pickled red onion, blue cheese dressing, with all the herbs

HUMMUS BOWL (GF/V) • \$15

Cannellini bean hummus, cucumber, tangy roasted mushrooms, snow peas, pea tendrils & Aleppo chili crisp

ROCKET SALAD (GF) • \$8

Mixed baby greens, sliced red apples, carrots, grana padano, ume vinaigrette

+ADD

SAUTEED SHRIMP (GF) • \$12

GRILLED CHICKEN • \$8

BEEF PATTY • \$8

STEAK TIPS • \$18

PITA • \$3

FOR THE KIDS • \$8/ea

GRILLED CHEESE

CHICKEN TENDERS & BABY
HASH BROWNS

BABY DUTCH BABY

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

MEET OUR FARMERS & PURVEYORS

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
Hillside Farm • Little Compton, RI

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.