



ANTLER
KITCHEN • BAR

..... **BRUNCH**

Eggs Benedict

*House Smoked Wild Salmon or
House Smoked Roast Pork Belly
63° Sous Vide Egg, English Muffin, Hollandaise
Side Greens or Home Fries \$17*

Three Eggs Any Style

*House Smoked Roast Pork Belly,
Home Fries or Side Greens, Toast \$15*

Game Burger

*Wild Boar, Bison, Deer, Hot Mustard, Garlic Aioli,
House Smoked Cheddar \$18
Add a Fried Egg + \$2
Add Foie Gras + \$18*

Charred Endive Salad

*Frise, Red Oak, Radicchio,
Water Buffalo Yogurt Dill Dressing, Toasted Almonds \$12*

Foragers Omelette

*Seasonal Foraged Mushrooms, Caramelized Onions,
House Smoked Mozzarella & Cheddar,
Side Greens or Home Fries,
Toast \$17*

House Baked Granola

*Greek Yogurt, Foraged Black Walnuts, Almonds,
Dried Fruit, Wild Blueberry Compote \$14*

Antler Breakfast Sandwich

*English Muffin, Fried Egg,
Pork Belly, Wild Smoked Salmon, or Duck Terrine
Smoked Cheddar Cheese, Aioli, Pickled Chilies \$8
Add Home Fries or Side Salad + \$5*

French Toast

*Wild Blueberry Compote, Maple Syrup \$14
Add Foie Gras + \$18*

..... **SIDES**

*Home Fries \$5 Side Salad \$5
Extra Egg \$2 Seared Foie Gras \$18
House Smoked Pork Belly \$4
House Smoked Wild Salmon \$4
Toast and Housemade Wild Blueberry Compote \$3*

..... **BREAKFAST COCKTAILS**

Tequila Espresso Martini

*Tromba Tequila, Frangelico, Galliano,
Espresso, Coffee Tobacco Bitters \$12*

Antler Caesar

*Choice of Rail Spirit, Clamato, Lime,
House Caesar Spice \$8*

Mimosa

*Prosecco, Choice of Orange or Grapefruit \$8
Buy a bottle \$40*

Sangria

*Seasonal Ingredients • Ask Your Server \$8
Buy a Pitcher \$40*

Duxbury Tilted Barn Cider \$9 • Big Rock Draft \$8

Coffee \$4/\$6 • Tea \$4/\$6 • Juice \$5 • Sapsucker Maple Water (1L) \$10