



THE BISTRO

Brunch

\$89 per guest, separate children's menu

TO SHARE

Seasonal Fruit Plate, *Assorted Fresh Fruit*

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Cheese and Charcuterie, *Local Selection of Cheese and Charcuterie*

Local Shellfish Platter*, *Local Oysters & Clams, Chilled Shrimp, Cocktail Sauce, Mignonette*

FIRST COURSE

Please Select One

Salmon Rillette, *Pickled Shallot, Crisp Capers, Petit Salad*
Osetra Caviar 10g - \$30 Supplement

Golden Beet Salad, *Goat Cheese, Quinoa, Arugula, Basil Citrus Vinaigrette*

Baby Kale Salad, *Roasted Butternut Squash, Pickled Red Onion, Hazelnut, Roasted Shallot Vinaigrette*

Overnight Oats, *Chia Seed, Honey, Oat Milk, Banana*

Greek Yogurt Parfait, *Raspberry Yogurt, House-Made Granola*

MAIN COURSE

Please Select One

Eggs Any Style*, *Choice of: Applewood Smoked Bacon, Maple Sausage, Black Forest Ham, Chicken-Apple Sausage. Served with Home-Style Marble Potatoes.*

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Traditional Eggs Benedict*, *Black Forest Ham, Toasted English Muffin, Hollandaise Sauce*
Lobster Benedict - \$20 Supplement

Breakfast Tacos*, *Fried Avocado, Scrambled Eggs, Pico de Gallo, Slaw*

Braised Pork Hash*, *Marble Potatoes, Roasted Root Vegetables, Poached Eggs, Hollandaise*

PB & J French Toast, *Mixed Berry Compote, Brioche*

North Atlantic Seared Salmon*, *Spring Vegetable Ratatouille, Gremolata Sauce*

DESSERT

Assorted Chef's Selection of Small Desserts

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
Please inform your server of all food allergies.

OCEAN HOUSE
WATCH HILL, RHODE ISLAND