



THE BISTRO

Brunch

Sunday July 13th, \$89 per guest, separate children's menu

CHEF'S TABLE

Seasonal Fruit Display, *Assorted Fresh Fruit*

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

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

FIRST COURSE

Please Select One

Smoked Salmon, *Toasted Baguette, Crispy Capers, Petit Salad*

Avocado Toast*, *Grilled Sourdough, Everything Spice, Pickled Shallot, Balsamic Reduction, Petit Salad*

Mixed Green Salad, *Summer Vegetables, Citrus Vinaigrette*

Greek Yogurt Parfait, *Vanilla Yogurt, Fresh Berries, House-Made Granola*

Overnight Oats, *Brown Sugar, Honey, Chia Seed, Seasonal Jam*

Fire Roasted Tomato Soup, *Smoked Olive Oil*

MAIN COURSE

Please Select One

Eggs Any Style*, *Choice of: Applewood Smoked Bacon, House-Made Pork Sausage, Black Forest Ham, Chicken Sausage.*
Comes with Home-Style Marble Potatoes

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

Shakshuka*, *Poached Eggs, Tomato Sauce, Breakfast Potatoes*

Chorizo Hash*, *Marble Potatoes, Spring Onion, Bell Peppers, Poached Eggs, Hollandaise*

French Toast, *Mixed Berry, Vanilla Cream*

Pan Seared Atlantic Salmon*, *French Lentils, Grilled Artichokes*

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