

# BRUNCH

AVAILABLE SUNDAYS 11AM-3PM

## STARTERS

BAKED FIVE ONION SOUP	10
LOBSTER BISQUE	9/12
FRIED CALAMARI	12
tomatoes, onions, banana peppers & balsamic	
FOUR CHEESE SPINACH DIP	11
CRAB & ARTICHOKE DIP	14
AHI TUNA MARTINI	14
SHRIMP COCKTAIL	16
STEAK TARTARE	16
tenderloin with dijon-caper mayo	

### CHILLED SEAFOOD TOWER

SHRIMP · MUSSELS · LOBSTER

SNOW CRAB CLUSTER

RAW OYSTERS · RAW CLAMS

REGULAR...65

GRAND.....125

## SALADS

ICEBERG WEDGE	10
bacon, diced tomatoes & blue cheese	
CAESAR SALAD	10
romaine, parmesan & crostini	
PEAR & BLUE CHEESE SALAD	10
greens, candied walnut & sherry vinaigrette	
ROASTED BEET SALAD	10
pecan crusted goat cheese, mixed greens & red wine vinaigrette	
WITHERSPOON CHOPPED SALAD	12
spinach, iceberg, mesclun, bacon, red onions, mushrooms, artichokes, hard boiled eggs, blue cheese, tomatoes & crispy fried onions	
BUFFALO MOZZARELLA & TOMATO	14
vine ripened tomatoes, Buffalo mozzarella, olive oil, flaky sea salt, baby arugula & balsamic reduction	
CHICKEN COBB SALAD	16
avocado, hard boiled eggs, bacon & blue cheese	
CABO CRAB SALAD	19
roasted corn, queso fresca, black beans, avocado, tomato, onion, cucumbers, tarragon dressing & crispy tortilla strips	
SIRLOIN STEAK SALAD	26
mixed greens, tomato wedges, parmesan vinaigrette, blue cheese crumbles & crostini	

## EGGS

CHEESY SCRAMBLED EGGS	12
cheddar or Swiss cheese, bacon & potatoes	
BUTTERNUT SQUASH OMELET	12
caramelized onion & gorgonzola cheese	
BACON & CHEDDAR OMELET	14
cheddar cheese & applewood smoked bacon	
EGG WHITE OMELET	14
spinach, tomato & goat cheese	
SHORT RIB FRIES & EGGS	14
sea salt & rosemary fries with pulled short rib, melted cheddar cheese, bordelaise sauce & two over easy eggs	
EGGS BENEDICT	
poached eggs & hollandaise sauce...	
“classic” with Nueske bacon	14
filet tips, mushrooms & cheddar	16
lobster & arugula	18
jumbo lump crab cake	20

### THE WITHERSPOON BURGER

10oz Angus Prime & Fries

16

2 hr. onions, sautéed mushrooms, bacon, cheddar, American, Swiss or blue cheese

*\$1 extra for each*

*\$2 add over easy egg*

## ENTREES

BREAD PUDDING FRENCH TOAST	
homemade & sliced thick with bacon	
KING SALMON HASH	14
sauteed salmon, spinach, potatoes & vidalia onion hash with two poached eggs & hollandaise	
GRILLED CHICKEN CIABATTA	14
provolone, bacon, Jersey tomato, avocado aioli	
FILET TIP SANDWICH	16
arugula, caramelized onions, blue cheese & spring garlic aioli on an onion brioche roll	
SMOKED SALMON PLATTER	16
toasted bagel, red onions, capers & cream cheese	
CRAB CAKE & CHOP SALAD	16
LOBSTER ROLL	24
8 OZ SIRLOIN & FRIES	26

## COCKTAILS

WITHERSPOON BLOODY MARY	11	CHAMPAGNE MARTINI	13	PEACH OR PEAR BELLINI	11	MIMOSA (OJ & BUBBLES)	11
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Consuming raw, cooked to order, or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

Parties of six or more will have a 20% gratuity added to the bill.

There will be a split plate charge of \$3.00 for Entrees

# THIS MENU IS SUBJECT TO CHANGE