



## Brunch

*In accordance with the season and availability, Andrew Weissman and his team propose:*

FRESH FRUIT "MELI MELO"  
exotic fruits & berries  
\$10.00

ORGANIC ROLLED OATMEAL  
fresh & dried fruit, brown sugar  
\$11.00

WILD MUSHROOM & CHEESE OMELETTE  
bacon, toast & potatoes  
\$17.00

SMOKED SALMON OMELETTE  
crème fraiche, capers, red onions, caviar  
\$16.00

BAKED EGGS & CREAMED SPINACH  
bacon & spicy green sauce  
\$14.00

SHAKSHUKA EGGS & POLENTA  
spicy, middle eastern-inspired tomato sauce  
\$14.00

POACHED EGGS & CURED SALMON  
avocado & hollandaise  
\$18.00

PAIN PERDU  
fruit & applewood-smoked bacon  
\$14.00

TENDERLOIN "CHIPPED BEEF"  
house-made biscuit  
\$21.00

STEAK & EGGS  
crispy applewood-smoked bacon  
\$32.00

SIGNATURE BREAKFAST BURGER  
dressed up for brunch  
\$16.00

CLASSIC NEW ENGLAND LOBSTER ROLL  
kettle chips  
\$42.00

BLUEBERRY BUTTERMILK PANCAKES  
warm maple syrup  
\$14.00

PHEASANT  
roasted vegetables,  
wild mushrooms, pan jus  
\$34.00

SEARED SEA SCALLOPS  
braised fennel, seasonal vegetables  
\$32.00

BUTTER GARLIC BUCATINI  
shrimp & chives  
\$34.00

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### Sides

FRESH FRUIT  
\$5.00

CRISPY BREAKFAST POTATOES  
\$4.00

APPLEWOOD-SMOKED BACON  
\$5.00

CREAMY POLENTA  
\$6.00

TOAST  
\$2.00

ONE EGG  
\$3.00

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### Coffees & Juices

ESPRESSO  
single \$4.00/ double \$6.00

CAPPUCCINO  
\$5.00 / with vanilla \$6.00

MACCHIATO  
\$5.00

LATTE  
\$5.00

FRENCH PRESS  
small \$6.00/ large \$8.00

ASSORTMENT OF  
FRESH-SQUEEZED JUICES  
\$9.00

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*"Welcome to Signature, a culinary love letter to my home town."  
— Andrew Weissman*