



BRUNCH MENU

BASKET OF FRESH BAKED PASTRIES

Vermont Butter, Seasonal Preserves

~ Gluten Free Option Available ~

STEEL CUT IRISH OATMEAL

Roasted Stone Fruit, Cinnamon, Star Anise, House Made Vanilla, Slivered Almonds

GREEK YOGURT

Local Honey, Toasted Nut and Orange Granola, Fresh and Dried Fruit

BRIOCHE FRENCH TOAST

Korintje Cinnamon, Bananas Foster, Bourbon Vanilla Essence

LIEGE STYLE WAFFLES

Pearl Sugar, Whipped Pure Vermont Maple Syrup, Seasonal Preserves

TWO EGGS ANY STYLE

Breakfast Potatoes and Pork Belly, Applewood Smoked Bacon, or Pork Sausage

EGG WHITE FRITTATA

Rosemary, Roasted Tomatoes, Chives

POACHED EGGS 359 MAIN

Potato Pancake, Caviar, Smoked Salmon, Hollandaise Sauce

CHATHAM LOBSTER OMELET ... 21

Triple Cream Brie, Chives, Breakfast Potatoes

CRAB CAKES

Poached Eggs, Black Garlic, Chipotle Aioli, Hollandaise Sauce

HOUSE CURED CORNED BEEF

Poached Egg, Farmer's Market Potatoes, Pickled Mustard Seeds

HERB MARINATED CHICKEN BREAST SANDWICH ... 12

Smoked mozzarella, vine ripe tomato, basil pesto, foccacia

CRANBERRY, WILD RICE AND HAZELNUT BURGER ... 10

Carrot hummus, red pepper jelly, avocado, brioche

359 MAIN CHEDDAR CHEESEBURGER ... 14

Bacon jam, belgian ale mustard, garlic aioli, brioche

LOCAL SWORDFISH SALAD ... 22

Southwestern spice, grilled watermelon, mango, ginger essence

FROM OUR BAR

EQUATOR COFFEES

359 Blend Coffee, Espresso, Americano, Macchiato \$3

Double Espresso, Cappuccino, Latte, Flat White \$4

Café Mocha, House Made Hot Cocoa \$5

Add Almond, Soy, or Rice Milk \$2

Add Extra Espresso Shot \$2

~ Decaffeinated Available ~

JUICE AND SOFT DRINKS

Fresh Squeezed Orange or Grapefruit Juice \$4

San Pellegrino or Aqua Panna 1L \$7

Coke, Diet Coke, Sprite \$2

COCKTAILS

359 Bloody Mary \$10

White Peach Belini \$11

Blood Orange Mimosa \$11

CHAMPAGNE

La Marca Prosecco 187ml \$10

Domain Chandon 187ml \$14

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.

A 20% gratuity will be added to parties of six or more.

Culinary Director Jonathan Haffmans

Executive Chef Regina Castellano