

LUNCH  
DINNER  
BRUNCH

THE BRYANT  
RESTAURANT & BAR

ALL DAY  
EVERYDAY

SPINACH & ARTICHOKE DIP  
salsa, homemade tortilla chips 18

HOMEMADE DONUTS  
cinnamon sugar with vanilla  
and Nutella sauces 13

STARTERS

FRENCH ONION SOUP	15
CHICKEN NOODLE SOUP	11
BAJA FISH TACO	
blackened seabass, mango, cilantro and sriracha mayo	19
YELLOW FIN TUNA TARTARE*	
white soy, avocado	25
FRIED CALAMARI	
lemon garlic aioli, marinara	22
TRUFFLE MAC & CHEESE	22
KOBE BEEF HOT DOG	23
wrapped in puff pastry	
BURRATA	
tomatoes, arugula, aged balsamic	20
GRILLED CALAMARI	
extra virgin olive oil, lemon, herbs	21
CLAMS OREGANATA	19
GRILLED OCTOPUS	28

PIZZA

MARGHERITA	
tomato, basil, fresh mozzarella	21
ROBIOLA	26
truffle oil	
PROSCIUTTO	
fontina cheese, arugula	27

SALADS

MIXED GREEN SALAD	
tomato, cucumber, onion	14
CAESAR SALAD*	
romaine hearts, croutons, classic dressing	18
APPLE PEAR SALAD	
mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	19
GREEK SALAD	
tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	19
ICEBERG WEDGE	
tomato, bacon, creamy maytag bleu cheese dressing	19
BEET SALAD	
red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	19
BRYANT SALAD	
shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	25

BIG SALADS

CHINESE CHICKEN SALAD	
napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	28
GRILLED CALAMARI SALAD	
arugula, cherry tomatoes, lemon vinaigrette	28
JUMBO LUMP CRAB SALAD	
tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	32
AHI TUNA POKE BOWL*	
steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	32

PASTRIES

PLAIN CROISSANT	6
CHOCOLATE CROISSANT	7

ORGANIC EGGS

FARM EGGS*	
2 eggs any style, home fries	15
OMELETTE*	
3 eggs + choice of 3 fillings: Ham, bacon, peppers, tomato, spinach, mushroom, onion, fine herbs and cheese	19
AVOCADO TOAST*	
2 eggs any style, country bread, baby lettuces	19
EGGS BENEDICT*	
poached eggs, ham, hollandaise on English muffin, homefries	20
SMOKED SALMON BENEDICT*	
poached eggs, smoked salmon, hollandaise on English muffin, homefries	22
BENEDICT FLORENTINE*	
poached eggs, spinach, hollandaise on English muffin, homefries	20
LOBSTER BENEDICT*	
poached eggs, lobster, hollandaise on English muffin, homefries	25
HUEVOS RANCHEROS*	
black beans, queso fresco, salsa verde	19
EGG SANDWICH CROISSANT*	
manchego cheese, bacon	18
BRUNCH BURGER*	
prime-aged blend, fried egg, bacon, brioche bun	25
STEAK & EGGS*	
7 oz. New York sirloin steak, 2 eggs any style	35
UOVO PIZZA*	
spinach, fontina, ricotta, fried egg	24

BRUNCH SPECIALS

STEEL CUT IRISH OATMEAL	
dried fruits and brown sugar	12
HOME MADE GRANOLA	
organic yogurt and fresh berries	15
SMOKED SALMON PLATE	
toasted bagel, cream cheese, tomato, red onion, capers	25
CHALLAH FRENCH TOAST	20
BUTTERMILK PANCAKES	
Vermont butter, maple syrup	16
BANANA NUTELLA PANCAKES	
sliced almonds, bananas, nutella, maple syrup	20
BLUEBERRY PANCAKES	
blueberries, butter, maple syrup	19
LEMON RICOTTA PANCAKES	
whipped cream, mixed berries, maple syrup	20
BELGIAN WAFFLES	
whipped cream and berries	19
BREAKFAST MARKET BOWL*	
egg, farro salad (roasted sweet potatoes, dried cranberries, sunflower seeds, lemon vinaigrette) grilled zucchini, roasted tomatoes, arugula, julienne carrots, shredded red cabbage	19

SIDES

AVOCADO TOAST	11
APPLE SMOKED BACON	10
CHICKEN APPLE or BREAKFAST SAUSAGE	10
POTATO LATKE	11
sour cream	

SPECIALTIES

CHICKEN	
GRILLED CHICKEN PAILLARD	
arugula, tomatoes, shaved parmesan	28
PAN-ROASTED CHICKEN	
spinach, mashed potatoes	34
CHICKEN PARMIGIANA	31
PASTA	
ZUCCHINI NOODLES	
tomato sauce	25
RIGATONI BOLOGNESE	
six hour braise of veal, pork, beef, fresh ricotta	26
FRESH SPINACH PARPARDELLE	
wild mushrooms, truffle parmigiano sauce	25
FISH	
PAN ROASTED SALMON*	
french lentils	35
GRILLED FILET OF BRANZINO	
sauteed spinach	42
SEARED CHATHAM HALIBUT	
asparagus, mushrooms, beurre blanc	42
SAUTEED SHRIMP	
corn, roasted tomatoes, spinach	41
COMFORT	
STEAK FRITES*	37
BRASSERIE MEAT LOAF	
slow roasted beef, veal and pork mashed potatoes, gravy	26
BBQ RIBS	
cole slaw, french fries	37
SOUTHERN FRIED CHICKEN	
cole slaw, french fries	27
SANDWICHES	
served with french fries	
GRILLED CHICKEN CLUB	
triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	22
FAMOUS FRENCH DIP*	
baguette, garlic aioli mayo, au jus	28
TUNA BLT*	
seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	32
SLICED STEAK SANDWICH*	
sautéed onion, gruyère	29
BURGERS	
served with french fries	
CHEESEBURGER SLIDERS*	25
HOUSE-MADE VEGGIE BURGER	
our signature blend, jack cheese, soy glaze	23
BLACK LABEL BURGER*	
prime-aged blend, brioche bun, cheese	24
THE BRYANT BURGER*	
prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	28
FRENCH FRIES	
HOME MADE FRENCH FRIES	12
SWEET POTATO FRIES	12
chipotle sauce	
TRUFFLE FRIES	14

\*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THE BRYANT IS NOT A GLUTEN-FRIENDLY ENVIRONMENT.