

LUNCH  
DINNER  
BRUNCH

# THE BRYANT

RESTAURANT & BAR

ALL DAY  
EVERYDAY

**SPINACH & ARTICHOKE DIP**  
salsa, homemade tortilla chips 16

## STARTERS

|   |    |
|---|----|
| FRENCH ONION SOUP   | 14 |
| CHICKEN NOODLE SOUP   | 9  |
| BAJA FISH TACO<br>blackened seabass, mango, cilantro<br>and sriracha mayo | 16 |
| YELLOW FIN TUNA TARTARE*<br>white soy, avocado                            | 20 |
| FRIED CALAMARI<br>lemon garlic aioli, marinara                            | 18 |
| TRUFFLE MAC & CHEESE  | 18 |
| KOBE BEEF HOT DOG<br>wrapped in puff pastry                               | 18 |
| BURRATA<br>tomatoes, arugula, aged balsamic                               | 18 |
| GRILLED CALAMARI<br>extra virgin olive oil, lemon, herbs                  | 16 |
| CLAMS OREGANATA   | 16 |
| GRILLED OCTOPUS   | 25 |

## PIZZA

|   |    |
|---|----|
| MARGHERITA<br>tomato, basil, fresh mozzarella | 17 |
| ROBIOLA truffle oil                           | 23 |
| PROSCIUTTO<br>fontina cheese, arugula         | 22 |

## SALADS

|   |    |
|---|----|
| MIXED GREEN SALAD<br>tomato, cucumber, onion  | 12 |
| CAESAR SALAD*<br>romaine hearts, croutons, classic dressing   | 15 |
| APPLE PEAR SALAD<br>mixed greens, d'anjou pear, granny<br>smith apple, truffle pecorino, walnuts,<br>pear vinaigrette                               | 17 |
| GREEK SALAD<br>tomato, cucumber, green peppers,<br>onion, olives, feta cheese,<br>red wine vinaigrette  | 17 |
| ICEBERG WEDGE tomato, bacon,<br>creamy maytag bleu cheese dressing  | 17 |
| BEET SALAD<br>red and gold beets, asparagus,<br>haricot verts, baby arugula, avocado,<br>boucheron cheese, candied walnuts,<br>cabernet vinaigrette | 17 |
| BRYANT SALAD<br>shrimp, bacon, stringbeans, roasted<br>peppers, tomato, red onion, hard boiled<br>egg, avocado, lettuce, vinaigrette                | 21 |

## BIG SALADS

|   |    |
|---|----|
| CHINESE CHICKEN SALAD<br>napa cabbage, red cabbage, snow peas,<br>peanuts, carrot, cilantro, thai basil, crispy<br>wonton, sesame ginger dressing | 24 |
| GRILLED CALAMARI SALAD<br>arugula, cherry tomatoes,<br>lemon vinaigrette  | 24 |
| JUMBO LUMP CRAB SALAD<br>tomato, avocado, corn, red onion, roasted<br>red peppers, citrus vinaigrette   | 25 |
| AHI TUNA POKE BOWL*<br>steamed white rice, avocado, radish,<br>edamame, diakon sprout, cucumber<br>salad, pickled ginger, poke dressing           | 26 |

**HOMEMADE DONUTS**  
cinnamon sugar with vanilla  
and Nutella sauces 10

## PASTRIES

|                     |   |
|---------------------|---|
| PLAIN CROISSANT     | 4 |
| CHOCOLATE CROISSANT | 5 |

## ORGANIC EGGS

|  |    |
|--|----|
| FARM EGGS*<br>2 eggs any style, home fries   | 12 |
| OMELETTE*<br>3 eggs + choice of 3 fillings: Ham, bacon,<br>peppers, tomato, spinach, mushroom,<br>onion, fine herbs and cheese | 16 |
| AVOCADO TOAST*<br>2 eggs any style, country bread, baby lettuces   | 15 |
| EGGS BENEDICT*<br>poached eggs, ham, hollandaise<br>on English muffin, homefries   | 16 |
| SMOKED SALMON BENEDICT*<br>poached eggs, smoked salmon, hollandaise<br>on English muffin, homefries                            | 18 |
| BENEDICT FLORENTINE*<br>poached eggs, spinach, hollandaise<br>on English muffin, homefries                                     | 16 |
| LOBSTER BENEDICT*<br>poached eggs, lobster, hollandaise<br>on English muffin, homefries  | 20 |
| HUEVOS RANCHEROS*<br>black beans, queso fresco, salsa verde  | 17 |
| EGG SANDWICH CROISSANT*<br>manchego cheese, bacon  | 15 |
| BRUNCH BURGER*<br>prime-aged blend, fried egg, bacon, brioche bun  | 21 |
| STEAK & EGGS*<br>7 oz. New York sirloin steak, 2 eggs any style  | 29 |
| UOVO PIZZA*<br>spinach, fontina, ricotta, fried egg  | 19 |

## BRUNCH SPECIALS

|   |    |
|---|----|
| STEEL CUT IRISH OATMEAL<br>dried fruits and brown sugar   | 9  |
| HOME MADE GRANOLA<br>organic yogurt and fresh berries   | 13 |
| SMOKED SALMON PLATE<br>toasted bagel, cream cheese,<br>tomato, red onion, capers  | 19 |
| CHALLAH FRENCH TOAST  | 16 |
| BUTTERMILK PANCAKES<br>Vermont butter, maple syrup  | 15 |
| BANANA NUTELLA PANCAKES<br>sliced almonds, bananas, nutella, maple syrup  | 17 |
| BLUEBERRY PANCAKES<br>blueberries, butter, maple syrup  | 17 |
| LEMON RICOTTA PANCAKES<br>whipped cream, mixed berries, maple syrup   | 17 |
| BELGIAN WAFFLES<br>whipped cream and berries  | 16 |
| BREAKFAST MARKET BOWL*<br>egg, farro salad (roasted sweet potatoes, dried<br>cranberries, sunflower seeds, lemon vinaigrette)<br>grilled zucchini, roasted tomatoes, arugula,<br>julienne carrots, shredded red cabbage | 18 |

## SIDES

|                                    |   |
|------------------------------------|---|
| AVOCADO TOAST                      | 9 |
| APPLE SMOKED BACON                 | 8 |
| CHICKEN APPLE or BREAKFAST SAUSAGE | 8 |
| POTATO LATKE sour cream            | 9 |

## SPECIALTIES

### CHICKEN

|  |    |
|--|----|
| GRILLED CHICKEN PAILLARD<br>arugula, tomatoes, shaved parmesan | 25 |
| PAN-ROASTED CHICKEN<br>spinach, mashed potatoes                | 31 |
| CHICKEN PARMIGIANA   | 27 |

### PASTA

|   |    |
|---|----|
| ZUCCHINI NOODLES<br>tomato sauce  | 23 |
| RIGATONI BOLOGNESE<br>six hour braise of veal, pork, beef,<br>fresh ricotta | 23 |
| FRESH SPINACH PARPARDELLE<br>wild mushrooms, truffle<br>parmigiano sauce    | 21 |

### FISH

|  |    |
|--|----|
| PAN ROASTED SALMON*<br>french lentils                        | 29 |
| GRILLED FILET OF BRANZINO<br>sauteed spinach                 | 37 |
| SEARED CHATHAM HALIBUT<br>asparagus, mushrooms, beurre blanc | 36 |
| SAUTEED SHRIMP<br>corn, roasted tomatoes, spinach            | 34 |

### COMFORT

|   |    |
|---|----|
| STEAK FRITES*   | 33 |
| BRASSERIE MEAT LOAF<br>slow roasted beef, veal and pork<br>mashed potatoes, gravy | 23 |
| BBQ RIBS<br>cole slaw, french fries   | 34 |
| SOUTHERN FRIED CHICKEN<br>cole slaw, french fries                                 | 25 |

## SANDWICHES

|   |    |
|---|----|
| served with french fries  |    |
| GRILLED CHICKEN CLUB<br>triple decker toasted brioche,<br>avocado, bacon, lettuce, tomato,<br>sweet garlic mayo | 19 |
| FAMOUS FRENCH DIP*<br>baguette, garlic aioli mayo, au jus   | 23 |
| TUNA BLT*<br>seared yellowfin, bacon, lettuce,<br>tomato, avocado, sweet garlic aioli                           | 24 |
| SLICED STEAK SANDWICH*<br>sauteed onion, gruyère  | 25 |

## BURGERS

|  |    |
|--|----|
| served with french fries   |    |
| CHEESEBURGER SLIDERS*  | 20 |
| HOUSE-MADE VEGGIE BURGER<br>our signature blend, jack cheese,<br>soy glaze                           | 20 |
| BLACK LABEL BURGER*<br>prime-aged blend, brioche bun, cheese   | 20 |
| THE BRYANT BURGER*<br>prime-aged blend, maytag blue cheese,<br>arugula, onion bacon jam, brioche bun | 24 |

## FRENCH FRIES

|                                      |    |
|--------------------------------------|----|
| HOME MADE FRENCH FRIES               | 9  |
| SWEET POTATO FRIES<br>chipotle sauce | 10 |
| TRUFFLE FRIES                        | 11 |

\*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.