

LUNCH  
DINNER  
BRUNCH

# THE BRYANT

RESTAURANT & BAR

ALL DAY  
EVERYDAY

**SPINACH & ARTICHOKE DIP** 18  
salsa, homemade tortilla chips

## STARTERS

FRENCH ONION SOUP	15
CHICKEN NOODLE SOUP	12
YELLOW FIN TUNA TARTARE*	27
white soy, avocado	
FRIED CALAMARI	23
lemon garlic aioli, marinara	
TRUFFLE MAC & CHEESE	23
KOBE BEEF HOT DOG	24
wrapped in puff pastry	
BURRATA	22
tomatoes, arugula, aged balsamic	
GRILLED OCTOPUS	28

## PIZZA

MARGHERITA	22
tomato, basil, fresh mozzarella	
ROBIOLA	28
truffle oil	
PROSCIUTTO	28
fontina cheese, arugula	
MUSHROOM	28
tomato, fresh mozzarella, mushroom	
MEATBALL	28
jalapeño, tomato, fontina	

## SALADS

MIXED GREEN SALAD	15
tomato, cucumber, onion	
CAESAR SALAD*	18
romaine hearts, croutons, classic dressing	
APPLE PEAR SALAD	19
mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	
ICEBERG WEDGE	19
tomato, bacon, creamy maytag bleu cheese dressing	
BEET SALAD	19
red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	
BRYANT SALAD	25
shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	

## BIG SALADS

CHINESE CHICKEN SALAD	28
napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	
JUMBO LUMP CRAB SALAD	33
tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	
AHI TUNA POKE BOWL*	33
steamed white rice, avocado, radish, edamame, daikon sprout, cucumber salad, pickled ginger, poke dressing	

**HOMEMADE DONUTS** 13  
cinnamon sugar with vanilla and Nutella sauces

## PASTRIES

PLAIN CROISSANT	6
CHOCOLATE CROISSANT	7

## ORGANIC EGGS

FARM EGGS*	16
2 eggs any style, home fries	
OMELETTE*	19
3 eggs + choice of 3 fillings: ham, bacon, peppers, tomato, spinach, mushroom, onion, fine herbs and cheese	
AVOCADO TOAST*	19
2 eggs any style, country bread, baby lettuces	
EGGS BENEDICT*	21
poached eggs, ham, hollandaise on English muffin, homefries	
SMOKED SALMON BENEDICT*	23
poached eggs, smoked salmon, hollandaise on English muffin, homefries	
BENEDICT FLORENTINE*	21
poached eggs, spinach, hollandaise on English muffin, homefries	
LOBSTER BENEDICT*	27
poached eggs, lobster, hollandaise on English muffin, homefries	
HUEVOS RANCHEROS*	20
black beans, queso fresco, salsa verde	
EGG SANDWICH CROISSANT*	19
manchego cheese, bacon	
BRUNCH BURGER*	27
prime-aged blend, fried egg, bacon, brioche bun	
STEAK & EGGS*	37
7 oz. New York sirloin steak, 2 eggs any style	

## BRUNCH SPECIALS

STEEL CUT IRISH OATMEAL	12
dried fruits and brown sugar	
HOME MADE GRANOLA	16
organic yogurt and fresh berries	
SMOKED SALMON PLATE	26
toasted bagel, cream cheese, tomato, red onion, capers	
CHALLAH FRENCH TOAST	21
BUTTERMILK PANCAKES	17
Vermont butter, maple syrup	
BANANA NUTELLA PANCAKES	21
sliced almonds, bananas, nutella, maple syrup	
BLUEBERRY PANCAKES	20
blueberries, butter, maple syrup	
LEMON RICOTTA PANCAKES	21
whipped cream, mixed berries, maple syrup	
BELGIAN WAFFLES	20
whipped cream and berries	
CHICKEN AND WAFFLES	23
fried chicken and maple syrup	
BREAKFAST MARKET BOWL*	20
egg, farro salad (roasted sweet potatoes, dried cranberries, sunflower seeds, lemon vinaigrette) grilled zucchini, roasted tomatoes, arugula, julienne carrots, shredded red cabbage	

## SPECIALTIES

### CHICKEN

GRILLED CHICKEN PAILLARD	29
arugula, tomatoes, shaved parmesan	
PAN-ROASTED CHICKEN	35
spinach, mashed potatoes	
CHICKEN PARMIGIANA	33

### PASTA

SPAGHETTI & MEATBALLS	27
PARPARDELLE BOLOGNESE	28
six hour braise of veal, pork, beef, fresh ricotta	
SPICY RIGATONI	30

### FISH

PAN ROASTED SALMON*	35
french lentils	
SEARED CHATHAM HALIBUT	42
asparagus, mushrooms, beurre blanc	
STUFFED SHRIMP	47
jumbo shrimp stuffed with fresh crabmeat	

## SANDWICHES

served with french fries	
GRILLED CHICKEN CLUB	23
triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	
FAMOUS FRENCH DIP*	29
baguette, garlic aioli mayo, au jus	
TUNA BLT*	33
seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	
SLICED STEAK SANDWICH*	33
sautéed onion, gruyère	

## BURGERS

served with french fries	
HOUSE-MADE VEGGIE BURGER	24
our signature blend, jack cheese, soy glaze	
BLACK LABEL BURGER*	26
prime-aged blend, brioche bun, cheese	
THE BRYANT BURGER*	29
prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	

## FRENCH FRIES

HOME MADE FRENCH FRIES	12
SWEET POTATO FRIES	12
chipotle sauce	
TRUFFLE FRIES	14

## SIDES

AVOCADO TOAST	12
APPLE SMOKED BACON	11
BREAKFAST SAUSAGE	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.