

LUNCH
DINNER
BRUNCH

THE BRYANT

RESTAURANT & BAR

ALL DAY
EVERYDAY

SPINACH & ARTICHOKE DIP
salsa, homemade tortilla chips 18

STARTERS

FRENCH ONION SOUP	14
CHICKEN NOODLE SOUP	11
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	19
YELLOW FIN TUNA TARTARE* white soy, avocado	24
FRIED CALAMARI lemon garlic aioli, marinara	21
TRUFFLE MAC & CHEESE	21
KOBE BEEF HOT DOG wrapped in puff pastry	22
BURRATA tomatoes, arugula, aged balsamic	20
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	20
CLAMS OREGANATA	18
GRILLED OCTOPUS	28

PIZZA

MARGHERITA tomato, basil, fresh mozzarella	19
ROBIOLA truffle oil	25
PROSCIUTTO fontina cheese, arugula	26

SALADS

MIXED GREEN SALAD tomato, cucumber, onion	14
CAESAR SALAD* romaine hearts, croutons, classic dressing	17
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	27
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	27
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	30
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	30

HOMEMADE DONUTS
cinnamon sugar with vanilla
and Nutella sauces 12

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	24
STEAK & EGGS* 7 oz. New York sirloin steak, 2 eggs any style	34
UOVO PIZZA* spinach, fontina, ricotta, fried egg	23

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 sour cream	11

SPECIALTIES

CHICKEN

GRILLED CHICKEN PAILLARD arugula, tomatoes, shaved parmesan	28
PAN-ROASTED CHICKEN spinach, mashed potatoes	34
CHICKEN PARMIGIANA	30

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	34
GRILLED FILET OF BRANZINO sauteed spinach	42
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	41
SAUTEED SHRIMP corn, roasted tomatoes, spinach	40

COMFORT

STEAK FRITES*	35
BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	26
BBQ RIBS cole slaw, french fries	36
SOUTHERN FRIED CHICKEN cole slaw, french fries	26

SANDWICHES

served with french fries	
GRILLED CHICKEN CLUB triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	21
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	27
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	28
SLICED STEAK SANDWICH* sauteed onion, gruyère	27

BURGERS

served with french fries	
CHEESEBURGER SLIDERS*	23
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	22
BLACK LABEL BURGER* prime-aged blend, brioche bun, cheese	22
THE BRYANT BURGER* prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	26

FRENCH FRIES

HOME MADE FRENCH FRIES	11
SWEET POTATO FRIES chipotle sauce	12
TRUFFLE FRIES	13

*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.