

LUNCH  
DINNER  
BRUNCH

# THE BRYANT

RESTAURANT & BAR

ALL DAY  
EVERYDAY

**SPINACH & ARTICHOKE DIP**  
salsa, homemade tortilla chips 17

## STARTERS

FRENCH ONION SOUP	14
CHICKEN NOODLE SOUP	10
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	18
YELLOW FIN TUNA TARTARE* white soy, avocado	23
FRIED CALAMARI lemon garlic aioli, marinara	19
TRUFFLE MAC & CHEESE	19
KOBE BEEF HOT DOG wrapped in puff pastry	20
BURRATA tomatoes, arugula, aged balsamic	19
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	19
CLAMS OREGANATA	17
GRILLED OCTOPUS	26

## PIZZA

MARGHERITA tomato, basil, fresh mozzarella	18
ROBIOLA truffle oil	24
PROSCIUTTO fontina cheese, arugula	24

## SALADS

MIXED GREEN SALAD tomato, cucumber, onion	13
CAESAR SALAD* romaine hearts, croutons, classic dressing	16
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	18
GREEK SALAD tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	18
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	18
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	18
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	23

## BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	26
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	26
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	28
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	28

**HOMEMADE DONUTS**  
cinnamon sugar with vanilla  
and Nutella sauces 12

## PASTRIES

PLAIN CROISSANT	5
CHOCOLATE CROISSANT	6

## ORGANIC EGGS

FARM EGGS* 2 eggs any style, home fries	14
OMELETTE* 3 eggs + choice of 3 fillings: Ham, bacon, peppers, tomato, spinach, mushroom, onion, fine herbs and cheese	18
AVOCADO TOAST* 2 eggs any style, country bread, baby lettuces	18
EGGS BENEDICT* poached eggs, ham, hollandaise on English muffin, homefries	19
SMOKED SALMON BENEDICT* poached eggs, smoked salmon, hollandaise on English muffin, homefries	21
BENEDICT FLORENTINE* poached eggs, spinach, hollandaise on English muffin, homefries	18
LOBSTER BENEDICT* poached eggs, lobster, hollandaise on English muffin, homefries	23
HUEVOS RANCHEROS* black beans, queso fresco, salsa verde	18
EGG SANDWICH CROISSANT* manchego cheese, bacon	17
BRUNCH BURGER* prime-aged blend, fried egg, bacon, brioche bun	22
STEAK & EGGS* 7 oz. New York sirloin steak, 2 eggs any style	32
UOVO PIZZA* spinach, fontina, ricotta, fried egg	21

## BRUNCH SPECIALS

STEEL CUT IRISH OATMEAL dried fruits and brown sugar	11
HOME MADE GRANOLA organic yogurt and fresh berries	14
SMOKED SALMON PLATE toasted bagel, cream cheese, tomato, red onion, capers	23
CHALLAH FRENCH TOAST	19
BUTTERMILK PANCAKES Vermont butter, maple syrup	15
BANANA NUTELLA PANCAKES sliced almonds, bananas, nutella, maple syrup	19
BLUEBERRY PANCAKES blueberries, butter, maple syrup	18
LEMON RICOTTA PANCAKES whipped cream, mixed berries, maple syrup	19
BELGIAN WAFFLES whipped cream and berries	18
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	10
APPLE SMOKED BACON	9
CHICKEN APPLE or BREAKFAST SAUSAGE	9
POTATO LATKE sour cream	10

## SPECIALTIES

### CHICKEN

GRILLED CHICKEN PAILLARD arugula, tomatoes, shaved parmesan	27
PAN-ROASTED CHICKEN spinach, mashed potatoes	33
CHICKEN PARMIGIANA	29

### PASTA

ZUCCHINI NOODLES tomato sauce	24
RIGATONI BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	25
FRESH SPINACH PARPARDELLE wild mushrooms, truffle parmigiano sauce	23

### FISH

PAN ROASTED SALMON* french lentils	33
GRILLED FILET OF BRANZINO sauteed spinach	41
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	40
SAUTEED SHRIMP corn, roasted tomatoes, spinach	39

### COMFORT

STEAK FRITES*	34
BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	25
BBQ RIBS cole slaw, french fries	35
SOUTHERN FRIED CHICKEN cole slaw, french fries	25

## 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	25
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	26
SLICED STEAK SANDWICH* sauteed onion, gruyère	26

## BURGERS

served with french fries	
CHEESEBURGER SLIDERS*	22
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	21
BLACK LABEL BURGER* prime-aged blend, brioche bun, cheese	21
THE BRYANT BURGER* prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	25

## FRENCH FRIES

HOME MADE FRENCH FRIES	10
SWEET POTATO FRIES chipotle sauce	11
TRUFFLE FRIES	12

\*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.