

LUNCH
DINNER
BRUNCH

THE BRYANT

RESTAURANT & BAR

ALL DAY
EVERYDAY

SPINACH & ARTICHOKE DIP
salsa, homemade tortilla chips 16

STARTERS

FRENCH ONION SOUP	12
CHICKEN NOODLE SOUP	8
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	15
YELLOW FIN TUNA TARTARE* white soy, avocado	18
FRIED CALAMARI lemon garlic aioli, marinara	15
TRUFFLE MAC & CHEESE	15
KOBE BEEF HOT DOG wrapped in puff pastry	16
BURRATA tomatoes, arugula, aged balsamic	17
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	15
CLAMS OREGANATA	14
GRILLED OCTOPUS	23

PIZZA

MARGHERITA tomato, basil, fresh mozzarella	16
ROBIOLA truffle oil	22
PROSCIUTTO fontina cheese, arugula	20

SALADS

MIXED GREEN SALAD tomato, cucumber, onion	10
CAESAR SALAD* romaine hearts, croutons, classic dressing	13
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	14
GREEK SALAD tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	15
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	14
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	15
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	18/23

BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	20
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	20
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	23
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	25

HOMEMADE DONUTS
cinnamon sugar with vanilla
and Nutella sauces 10

PASTRIES

PLAIN CROISSANT	4
CHOCOLATE CROISSANT	5

ORGANIC EGGS

FARM EGGS* 2 eggs any style, home fries	11
OMELETTE 3 eggs + choice of 3 fillings: Ham, bacon, peppers, tomato, spinach, mushroom, onion, fine herbs and cheese	16
AVOCADO TOAST* 2 eggs any style, country bread, baby lettuces	13
EGGS BENEDICT* poached eggs, ham, hollandaise on English muffin, homefries	15
SMOKED SALMON BENEDICT* poached eggs, smoked salmon, hollandaise on English muffin, homefries	17
BENEDICT FLORENTINE* poached eggs, spinach, hollandaise on English muffin, homefries	15
LOBSTER BENEDICT* poached eggs, lobster, hollandaise on English muffin, homefries	19
HUEVOS RANCHEROS* black beans, queso fresco, salsa verde	16
EGG SANDWICH CROISSANT* manchego cheese, bacon	14
BRUNCH BURGER* prime-aged blend, fried egg, bacon, brioche bun	20
STEAK & EGGS* 7 oz. New York sirloin steak, 2 eggs any style	27
UOVO PIZZA* spinach, fontina, ricotta, fried egg	17

BRUNCH SPECIALS

STEEL CUT IRISH OATMEAL dried fruits and brown sugar	9
HOME MADE GRANOLA organic yogurt and fresh berries	13
SMOKED SALMON PLATE toasted bagel, cream cheese, tomato, red onion, capers	18
CHALLAH FRENCH TOAST	15
BUTTERMILK PANCAKES Vermont butter, maple syrup	14
BANANA NUTELLA PANCAKES bananas, nuttella, maple syrup	16
BLUEBERRY PANCAKES blueberries, butter, maple syrup	16
LEMON RICOTTA PANCAKES whipped cream, mixed berries, maple syrup	16
BELGIAN WAFFLES whipped cream and berries	15
BREAKFAST MARKET BOWL*	17

SIDES

AVOCADO TOAST	8
APPLE SMOKED BACON	7
BREAKFAST SAUSAGE	7
CHICKEN APPLE SAUSAGE	7
POTATO LATKE sour cream	8

SPECIALTIES

CHICKEN

GRILLED CHICKEN PAILLARD arugula, tomatoes, shaved parmesan	22
PAN-ROASTED CHICKEN spinach, mashed potatoes	27
CHICKEN PARMIGIANA	25

PASTA

ZUCCHINI NOODLES tomato sauce	22
RIGATONI BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	20
SPINACH PARPARDELLE cremini mushrooms, parmigiano sauce	19

FISH

PAN ROASTED SALMON* french lentils	26
GRILLED FILET OF BRANZINO sauteed spinach	34
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	34
SAUTEED SHRIMP corn, roasted tomatoes, spinach	31

COMFORT

STEAK FRITES*	29
BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	18
BBQ RIBS cole slaw, french fries	32
SOUTHERN FRIED CHICKEN cole slaw, french fries	21

SANDWICHES

served with french fries	
GRILLED CHICKEN CLUB triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	17
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	21
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	22
SLICED STEAK SANDWICH* sautéed onion, gruyère	23

BURGERS

served with french fries	
CHEESEBURGER SLIDERS*	18
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	18
HAMBURGER / CHEESEBURGER* prime-aged blend, brioche bun	18
THE BRYANT BURGER* prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	23

FRENCH FRIES

HOME MADE FRENCH FRIES	7
SWEET POTATO FRIES chipotle sauce	8
TRUFFLE FRIES	9

*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.