

LUNCH
DINNER
BRUNCH

THE BRYANT

RESTAURANT & BAR

ALL DAY
EVERYDAY

SPINACH & ARTICHOKE DIP
salsa, homemade tortilla chips 16

STARTERS

FRENCH ONION SOUP	13
CHICKEN NOODLE SOUP	9
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	16
YELLOW FIN TUNA TARTARE* white soy, avocado	19
FRIED CALAMARI lemon garlic aioli, marinara	17
TRUFFLE MAC & CHEESE	17
KOBE BEEF HOT DOG wrapped in puff pastry	17
BURRATA tomatoes, arugula, aged balsamic	18
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	16
CLAMS OREGANATA	15
GRILLED OCTOPUS	24

PIZZA

MARGHERITA tomato, basil, fresh mozzarella	17
ROBIOLA truffle oil	23
PROSCIUTTO fontina cheese, arugula	21

SALADS

MIXED GREEN SALAD tomato, cucumber, onion	11
CAESAR SALAD* romaine hearts, croutons, classic dressing	14
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	16
GREEK SALAD tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	16
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	16
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	16
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	20

BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	23
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	23
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	24
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber 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* 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	14
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 sliced almonds, bananas, nutella, 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* egg, farro salad (roasted sweet potatoes, dried cranberries, sunflower seeds, lemon vinaigrette) grilled zucchini, roasted tomatoes, arugula, julienne carrots, shredded red cabbage	17

SIDES

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

SPECIALTIES

CHICKEN

GRILLED CHICKEN PAILLARD arugula, tomatoes, shaved parmesan	24
PAN-ROASTED CHICKEN spinach, mashed potatoes	29
CHICKEN PARMIGIANA	26

PASTA

ZUCCHINI NOODLES tomato sauce	23
RIGATONI BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	22
FRESH SPINACH PARPARDELLE wild mushrooms, truffle parmigiano sauce	19

FISH

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

COMFORT

STEAK FRITES*	30
BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	22
BBQ RIBS cole slaw, french fries	34
SOUTHERN FRIED CHICKEN cole slaw, french fries	24

SANDWICHES

served with french fries	
GRILLED CHICKEN CLUB triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	19
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	22
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	23
SLICED STEAK SANDWICH* sauteed onion, gruyère	24

BURGERS

served with french fries	
CHEESEBURGER SLIDERS*	19
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	20
BLACK LABEL BURGER* prime-aged blend, brioche bun, cheese	19
THE BRYANT BURGER* prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	23

FRENCH FRIES

HOME MADE FRENCH FRIES	8
SWEET POTATO FRIES chipotle sauce	9
TRUFFLE FRIES	10

*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.