

SOMETHING TO START WITH

KNEAD DONUTS

Only Saturday & Sunday Brunch (limited) 4

BRUSSELS SALAD

Fried Brussels | Local Apple Chutney | Pickled Shaved Fennel | Sliced Shallot | Spring Mix | Roasted Shallot Vinaigrette 16

BRUNCH POUTINE 16

Rooster Spiced Tater Tots | House Made Beef Gravy | Cheese Curds | Pickled Red Onion | Cage Free Sunny Side Egg

CINNAMON ROLL FRENCH TOAST STICKS

Thick Cut Cinnamon Roll Bread Cut Into Rectangles | Local Apple Chutney | Cream Cheese Icing | Cinnamon Sugar Creme Anglaise | Whipped Cream | Powdered Sugar 18

PRETZEL BITES

Served With Pretzel Salt & Side Of Honey Mustard 13

FRUITY PEBBLE FRENCH TOAST STICKS

Hand Cut Cinnamon Loaf Coated With Crushed Fruity Pebbles | White Chocolate Drizzle | Astronaut Strawberries | Vanilla Bean Creme Anglaise | Graham Cracker Crumble | Raspberry Drizzle | Whipped Cream | Powdered Sugar 18

BISCUIT & GRAVY

House Made Cabot Creamery Cheddar & Chive Biscuit | Maple Breakfast Sausage Gravy 13

HUEVOS RANCHEROS

Narragansett Creamery Queso Fresco
Sliced Avocado | Picked Cilantro
Kanes Black Bean & Corn Salsa
Fried Mi Tierra Corn Tortillas | Sliced Lime Wheel

VEGGIE

Black Beans | Roasted Potatoes | Southwest Sauce 18

SHORT RIB

Local Stout Braised Short Rib | Roasted Potatoes | Pickled Red Onion | White Alabama BBQ Sauce 28

PULLED PORK

15 Hour Smoked Pulled Pork | Roasted Potatoes
Ocean State Pepper Co. House Rub Fried Shallots
Carolina BBQ Sauce 24

CAULIFLOWER

Roasted Cauliflower | Roasted Potatoes
Southwest Sauce | Fried Garlic 21

LOAFS + TOASTS

GRIDDLED ORANGE CRANBERRY LOAF

Served With Cranberry Apple Mostarda 10

GRIDDLED SMORES CHOCOLATE QUICK BREAD

Marshmallow Sauce | Dark Chocolate Sauce | Graham Cracker Crumble | Whipped Cream | Powdered Sugar 12

GRIDDLED BLUEBERRY LEMON LOAF

Lemon Curd | Raspberry Drizzle | Powdered Sugar 11

AVOCADO BURRATA TOAST

Sliced Avocado | Whole Milk Burrata | Lemon Vinaigrette Dressed Arugula Salad | Pickled Red Onions | Sliced Cherry Tomato | Everything Bagel Seasoning | Drizzle Of Balsamic Reduction | Sunny Side Up Egg | Griddled Multi Grain From Pain D’ Avignon Bakery 23

EGG BENEDICTS

SERVED W/ HOMEFRIES | UPGRADE TO TATER TOTS OR FRIES +2 | SIDE SALAD +4

CAJUN LOBSTER BENNY

Butter Poached Maine Lobster | Fried Local Green Tomato | Blanched Spinach | Tomato Jam | Tasso Ham Powder | Poached Eggs | Cajun Hollandaise | Griddled OMG English Muffin | Fried Shallot + Garlic Garnish 35

TRADITIONAL BENNY

Cage Free Poached Eggs | House Made Hollandaise | Griddled OMG English Muffin 16

CHOICE OF APPLEWOOD SMOKED BACON, CANADIAN BACON, OR NO MEAT

SMOKED PULLED PORK BENNY

15 Hour Smoked Pork Butt | Pickled Red Cabbage | Poached Eggs | Fried Shallots | Carolina BBQ Sauce | Hollandaise | Griddled OMG English Muffin 25

SHORT RIB BENNY

Beer Braised Short Rib w/ Caramelized Onions | Blue Cheese Crumbles | Fried Shallots & Balsamic Reduction | Fig Jam | Poached Eggs | Hollandaise | Arugula | Griddled OMG English Muffin 28

FLORENTINE BENNY

Blanched Baby Spinach | Backyard Food Company Tomato Jam | Poached Eggs | Griddled OMG English Muffin 18

APPLEWOOD SMOKED BACON +6
BUTTER POACHED MAINE LOBSTER +13

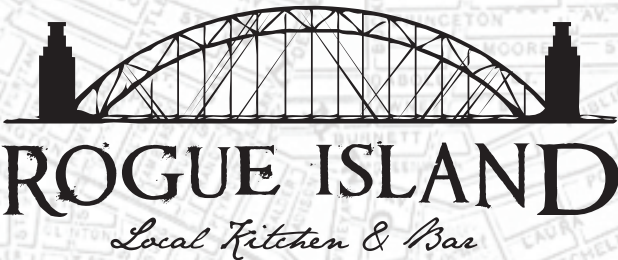
SAUSAGE & BISCUIT BENNY 23

Hatfield Sausage Patty | Maple Sausage Gravy | Arugula | Poached Eggs | House Made Hollandaise | Cheddar Chive Biscuit
FRIED CHICKEN TENDERS +12

SMOKEHOUSE SALMON BENNY

Acme Smokehouse Pastrami Cured Smoked Salmon | Pickled Red Onion | Everything Bagel Seasoning Hollandaise | Lemon Vinaigrette Dressed Arugula | Fried Garlic | Poached Eggs | Microgreens & Old Bay | Caper & Dill Cream Cheese Spread | Griddled OMG Everything Bagel 31

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL-FISH OR EGGS MAY INCREASE YOUR RISK OF FORBORN ILLNESS. AUTO GRATUITY OF 18% FOR PARTIES OF 6 OR MORE. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE BE AWARE.



BRUNCH SANDO'S

SERVED W/ HOMEFRIES | UPGRADE TO TATER TOTS OR FRIES +2 | SIDE SALAD +4

ROGUE BAGEL SANDO

Applewood Smoked Bacon or Hatfield Sausage | Two Eggs Your Way | Cabot Cheddar Cheese | Honey Mustard | Arugula | Griddled OMG Everything Bagel 16

THE BEAR

Beer Braised Short Rib Shredded Beef | Giardiniera Aioli | Cabot Creamery Sharp Cheddar | Roasted Garlic | Arugula | Fried Shallots | Sunny Side Egg | Served On A Griddled Sesame Seed Bun 23

SUESSICAL SWINE SANDO

Applewood Smoked Bacon | Pesto Scrambled Eggs w/ Cheese | Fried Green Tomato | Arugula | Roasted Garlic Aioli | Served On A Griddled Sesame Seed Bun 19

LOX, SMOKE & TWO SMOKING BAGELS

Thinly Sliced Pastrami Cured Smoked Salmon From Acme Smokehouse | Pickled Red Onion | Fried Garlic & Smoked Gouda Scrambled Eggs | Lemon Vinaigrette Dressed Arugula | English Cucumber | Capers & Dill Cream Cheese Spread | Griddled OMG Bakery Everything Bagel 27

BRUNCH MAINS

CRISPY CHICKEN & WAFFLE

Maine Grains Cornmeal Crusted Fried Chicken | Buttermilk Waffle | Powdered Sugar | Whipped Cream | Seasonal Fruit & Graham Cracker Crumble 20

ROGUE BREAKFAST

(2) Eggs Any Style | Choice Of Rye, Multi Grain, or Sourdough | Applewood Smoked Bacon or Hatfield Sausage Patties 15

BRIOCHE FRENCH TOAST

(2) Slices Of Thick Cut Brioche Bread Dipped In Orange Vanilla Bean Custard | Vanilla Bean Creme Anglaise | Fresh Berries | Whipped Cream | Powdered Sugar | Graham Cracker Crumble 16

CRISPY CHICKEN & BISCUIT

Maine Grains Cornmeal Crusted Fried Chicken | Cheddar Chive Buttermilk Biscuit Griddled In Herb Butter | Maple Sausage Gravy | Two Eggs Any Style 19

LUNCH HANDHELDS

SERVED W/ FRIES, TOTS, OR HOMEFRIES | UPGRADE TO SIDE SALAD +4

PULLED PORK SANDWICH

Hickory Smoked Pork | VT Cheddar | Fried Shallots | Pickled Red Cabbage | B & B Pickles | Bourbon BBQ Sauce | Griddled Sesame Seed Brioche Bun 21

AQUIDNECK FARM BURGER

Hand Formed 100% Grass Fed Beef (Portsmouth, RI) | B & B Pickles | Cabot Cheddar | Roasted Garlic Aioli | House Ketchup | Arugula | Griddled Sesame Seed Brioche Bun 23

LOBSTER ROLL 1ST PLACE 2022 HOGS FOR THE CAUSE

House Made Maine Lobster Salad | Blue Plate Mayo, Celery, Shallot, Old Bay, & Fresh Herbs | Arugula | Lemon Vinaigrette | Garnished With Tasso Ham Powder | Buttered New England Style Lobster Roll 34

ROASTED CAULIFLOWER MELT

Roasted Cauliflower | Cranberry Apple Chutney | Goat Cheese | Sliced Cabot Cheddar | Roasted Ginger Aioli | Arugula | Pressed Thick Cut Rye Bread 21

BUTTERMILK CHICKEN SANDWICH

Grilled or Fried Buttermilk Marinated Chicken | Honey Chipotle Aioli | Pickled Red Onion | Pickled Heirloom Radish & Carrot | Arugula | Griddled Sesame Seed Brioche Bun 21

SIDES + SAUCES

TWO CAGE FREE EGGS

(2) Eggs Any Style 4

SIDE OF TOAST

(2) Slices of Thick Cut Rye | Sourdough | Multi Grain | Challah

-GRIDDLED WITH HERB BUTTER 4

OMG EVERYTHING BAGEL

Served With Cream Cheese Sprinkled w/ Everything Bagel Seasoning 6

-GRIDDLED WITH HERB BUTTER

APPLEWOOD SMOKED BACON

(3) Strips Of 18-22 Cut Bacon 6

OMG ENGLISH MUFFIN

Griddled With Herb Butter 4

HATFIELD SAUSAGE PATTIES

(2) Griddled Sausage Patties 5

HOLLANDAISE SAUCE

Made Fresh Daily | Fresh Lemon Juice | Cabot Creamery Butter | Dijon Mustard | Rogue Smoke Rub 3.5

HOUSE MADE SIDE SAUCES

Honey Chipotle	White Alabama BBQ
Roasted Garlic Aioli	Bourbon BBQ
Rogue Ketchup	Sour Cream
Honey Mustard	
Southwest Sauce	Ranch
Roasted Ginger Aioli	Blue Cheese
1.50 EACH	2.00 EACH

BOTTOMLESS

MIMOSAS & BLOODY MARY'S

Thursday & Friday WITH PURCHASE OF ENTREE

NON-ALCOHOLIC BEVERAGES

Original Ice Tea	Arnold Palmer
Sweet Ice Tea	Orange Juice
Iced Coffee	White Grapefruit Juice
Hot Coffee	Pineapple Juice
Hot Tea	Cranberry Juice
- Lemon Ginger	Milk
- Raspberry Hibiscus	
- Original Black	



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