

BRUNCH

STARTERS

FRIED CALAMARI	9
ARTICHOKE HEARTS FRANCAISE	9
YOGURT PARFAIT	9
BAKED FIVE ONION SOUP	9
LOBSTER BISQUE	9/12
FOUR CHEESE SPINACH DIP	11
CRAB & ARTICHOKE DIP	14
SHRIMP COCKTAIL	14
LOBSTER MAC & CHEESE	14

TOWERS OF SEAFOOD

SHRIMP · MUSSELS · CLAMS

DUNGENESS CRAB · OYSTERS

REGULAR.....50

GRAND.....99

ENTREES

BREAD PUDDING FRENCH TOAST homemade & sliced thick with bacon	12
GRILLED CHICKEN CIABATTA fresh mozzarella, roasted peppers, basil pesto	14
RIBEYE STEAK SANDWICH two-hour onions, mushrooms, & cheddar	16
SMOKED SALMON PLATTER caper berries, red onions, & cream cheese	16
CRAB CAKE house chop salad	16
ORGANIC KING SALMON sauteed asparagus & béarnaise	16

STEAKS

USDA ANGUS PRIME

8 OZ SIRLOIN	22
8 OZ FILET MIGNON	34
12 OZ STRIP STEAK choice of Fries or Salad substitute 2 eggs	32 4

Cooking Legend - Rare: Cool, Red Center
Medium-Rare: Warm, Red Center •Medium: Pink Throughout
Medium-Well: Slightly Pink Center • Well: Cooked Throughout

BRUNCH COCKTAILS

WITHERSPOON
BLOODY MARY
8

CHAMPAGNE
MARTINI
10

MIMOSA
(OJ & BUBBLES)
8

PEACH OR PEAR
BELLINI
10

EGGS

PRINCETON MARKET OMELET seasonal vegetables, goat cheese, & chop salad	12
CHEESY SCRAMBLED EGGS cheddar or Swiss cheese, bacon & home fries	12
SAUSAGE & MUSHROOM OMELET sausage, mushrooms, cheddar & home fries	12
BAKED EGGS creamed spinach, parmesan & bacon	14
HAM & CHEESE OMELET ham, brie cheese & home fries	14
EGG WHITE OMELET asparagus, red onion, feta & sliced tomatoes	14
EGGS BENEDICT poached eggs & hollandaise sauce...	
"Classic" with Canadian bacon	14
Spinach & sliced tomatoes	14
Smoked salmon & cream cheese	16
Jumbo lump crab cake	20

THE WITHERSPOON BURGER

10oz Angus Prime & fries14
top it off with ~ 2 hr. onions, sauteed
mushrooms, bacon, cheddar, American,
Swiss or blue cheese
\$1 extra for each

SALADS

ROASTED BEETS pecan crusted goat cheese, mixed greens, & red wine vinaigrette	9
BABY SPINACH SALAD vidalia onion vinaigrette, bacon, eggs	9
ICEBERG WEDGE bacon, tomatoes, & blue cheese	9
PEAR & BLUE CHEESE SALAD greens, candied walnuts & sherry vinaigrette	9
CHICKEN CAESAR SALAD	14
CHICKEN COBB SALAD	16
TUNA NICOISE SALAD	16
CRAB LOUIS crab, hard-boiled eggs, tomatoes, lettuce & "Louis" dressing	18
SIRLOIN STEAK SALAD mixed greens, blue cheese, parmesan vinaigrette	22

Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

There will be a split plate charge of \$3.00 for Entrees