

BRUNCH
Saturday & Sunday
10:00am-1:45pm

ARMITAGE ALEHOUSE

Sunday-Thursday,
4:30pm-10:30pm
Friday, 12:00pm-11:00pm
Saturday, 4:30pm-11:00pm

Steel Cut Oatmeal*	9.95
<i>Anson Mills steel cut oats, sliced banana, maple syrup</i>	
Crispy Silver Dollar Hash Browns*	
<i>apple sauce & sour cream</i>	14.95
<i>royale cut smoked salmon</i>	24.95
Délice de Bourgogne & Truffle Honey*	17.95
<i>triple cream, soft ripened cheese, country sourdough toast</i>	
Half Dozen East Coast Oysters**	24.00
<i>ocean brine, cocktail sauce, lemon</i>	
Steak & Anchovy Tartare*	24.95
<i>toasted sourdough, anchovy mayo, farm egg</i>	
Avocado Toast*	16.95
<i>country sourdough, espelette, olive oil</i>	
<i>with gluten free bread</i>	add 3.95
<i>with smoked salmon</i>	add 4.95
<i>with farm egg</i>	add 2.95
Chicory, Mango & Paneer*†	18.95
<i>red & yellow endive, cilantro, shaved paneer cheese, maple roasted cashews, citrus vinaigrette</i>	

Light & Crispy Waffles

~ Belgium style with pearl sugar ~

Strawberry & Cream ◦ Chocolate Fudge Sauce ◦ Maple Syrup & Butter - **16.95**

Full English Breakfast**	20.95
<i>two eggs, roasted tomato, bacon, blood sausage, baked beans, toast</i>	
Thick Cut Bacon Benedict**	24.95
<i>tender bacon, poached farm eggs, hollandaise sauce</i>	
Wagyu Cheeseburger - Pub Style* (plant based upon request)	24.95
<i>pressed, griddled, served a hot juicy medium plus with shoestring fries</i>	
<i>with farm egg</i>	add 2.95
<i>with bacon</i>	add 5.95
Ribeye Steak & Eggs**	35.95
<i>two farm eggs, crispy hash browns, peppercorn sauce</i>	
Smoked Salmon Platter**	29.95
<i>Catsmo Smokehouse salmon, whipped cream cheese, tomato, cucumber, capers, bagels</i>	
English Cut Prime Rib Sandwich	24.95
<i>swiss cheese, horseradish, au jus</i>	
Blood Sausage, Apple & Pork Cheek Pie*	19.95
<i>poached farm egg & hollandaise</i>	

SIDES

Farm Egg** any style	2.95
Whole Avocado*	5.95
French Fries* garlic aioli	8.95
Hash Browns*	8.95
Chicken & Apple Sausage*	9.95
Thick Cut Bacon* black pepper, maple syrup	9.95
Chilled Grapefruit*	7.95
Bagel & Cream Cheese	5.95
Greek Yogurt*	4.95

SWEETS

Key Lime Pie	13.00	}	Flourless Molten Chocolate Cake*	13.00
<i>whipped cream & lime zest</i>			<i>hot fudge, vanilla whipped cream</i>	
Salted Chocolate Mousse*	11.00		Rootbeer Float*	10.00
<i>valrhona chocolate, maldon salt</i>		<i>sprecher rootbeer, vanilla gelato</i>		
Sticky Date Cake	14.00		Gelato & Sorbet Scoops*	6.00
<i>date crumble, brown butter gelato, toffee sauce</i>		<i>brown butter, salted caramel, chocolate, vanilla, mango sorbet</i>		

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.

◦ Gluten Free Options Available † Contains Nuts

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3.25% surcharge to all checks. We do this in lieu of raising our menu prices. You may request to have this taken off your check, should you choose.