BRUNCH MENU

RAW BAR

*½ DOZEN LOCAL OYSTERS | 21
Maker's Mark Mignonette

*½ DOZEN JUMBO POACHED SHRIMP | 23
Classic Cocktail Sauce, Lemon

SMALL PLATES

CHIPOTLE PUMPKIN HUMMUS | 18
Crispy Chickpeas, Hot Honey, Lemon Oil, Assorted Vegetables, Grilled Pita Bread, Toasted Pepitas

CRISPY POINT JUDITH CALAMARI | 20
Pickled Peppers, Lemon Aioli, Grilled Lime

*FRIED TRI-COLORED CAULIFLOWER | 19
BBQ Spiced, Chipotle-Lime Aioli

SHAKSHUKA FOR TWO | 20
Two Egg Any Style, Feta Cheese, Avocado, Garlic Buttered Pita Bread

VANILLA & SEASONAL FRUIT PARFAIT | 15
Vanilla Yogurt, Seasonal Compote, Honey Granola, Mixed Berries

HANDHELDS

Choose One Side | Truffle Fries +6
Gluten Free Bread Available

THE ROOFTOP BURGER | 25
8 oz Patty, Pelham Potato Bun, Fried Tobacco Onions, House Sauce, PHR Pickles, Lettuce, Tomato, Pepper Jack Cheese
Add Fried Egg +2 | Add Applewood Smoked Bacon +5
Ask About Our Secret Burger!

BREAKFAST SANDWICH| 24
House Sausage, Arugula, Scrambled Egg, Cheddar Cheese, PH Potato Tot, Avocado Aioli, Everything Seasoned Bagel

VEGAN BURGER | 23
Sweet Potato, Carrot and Red Bean Veggie Burger, Potato Roll, Fennel-Apple Slaw, Vegan Charred Onion Aioli

PHR MAINE LOBSTER ROLL | MKT
Toasted Bun, Lemon & Dill Aioli or Warm Buttered

HOT HONEY CHICKEN SANDWICH | 24
Pelham Potato Bun, Buttermilk Fried Chicken Breast, Hot Honey Glaze, PHR Pickles, Arugula, Deviled Egg Mayo

JUMBO LUMP CRAB CAKE SANDWICH | MKT
Pelham Potato Bun, Autumn Asian Slaw, Bang Bang Sauce | Add Farm Fried Egg +2

SIDES

*Side Fall Harvest Salad | 7
*Side Beet & Kabocha Salad | 9
*House Fries | 5
*Truffle Fries | 15
Fresh Truffle, Truffle Ketchup

*Two Farm Eggs Any Style | 4
*Applewood Smoked Bacon | 5
*Chicken Breakfast Sausage | 6
*Roasted Fingerling Potato | 6
Toast | 3
Country Bread | Texas White | Texas Wheat

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER 9 | 12
Local Clam, Crumbled Bacon, Dill

MAPLE BROOK FARMS BURRATA | 24
Braised Mushrooms, Roasted Delicata, Honeycrisp Apple, Arugula, Hot Honey Pomegranate Glaze, Miso-Apple Cider Vinaigrette, Grilled Country Bread

*FALL HARVEST SALAD | 17
Field Greens, Autumn Vegetables, Compressed Persimmon, Dried Cranberries, Feta Cheese, Spiced Candied Walnuts, Pomegranate Vinaigrette

*BEET & KABOCHA SQUASH SALAD | 19
Arugula and Spinach Mix, Roasted Beets, Dried Figs, Goat Cheese Crumble, Roasted Kabocha, Lemon Basil Vinaigrette

AUTUMN ASIAN CHOPPED SALAD | 24
Red Cabbage, Carrots, Edamame, Romaine Hearts, Sweet Potato, Subarashi Kudamono Asian Pear, Cashew Crunch, Gochujang-Maple Vinaigrette, Wonton Crisps
Choice of Grilled Spicy Chicken or Tuna Tataki

ENHANCEMENTS

*Lobster Salad | MKT
*Pan Seared Scallops | MKT
*Grilled Spicy Chicken Breast | 9
*Grilled Blackened Swordfish | MKT
*Pan Seared Halibut| MKT
*Grilled Shrimp | 19

LARGE PLATES

VEGAN HUEVOS RANCHEROS | 22
Tofu Scramble, Vegan Chorizo, Refried Beans, Avocado, Corn Tortilla, Ranchero Sauce, Vegan Sour Cream, Roasted Fingerling Potatoes

*CHILI CON CARNE BREAKFAST BOWL | 24
Pork and Beef Chili, Potatoes, Triple Cheese Blend, Two Eggs Any style, Sour Cream

FARMER'S OMELETTE | 18
Tomato, Onion, Sweet Potatoes, Bell Peppers, Brussels Sprouts, Smoked Gouda, Roasted Fingerling Potato, Choice of Toast

STUFFED FRENCH TOAST | 22
Brioche, Apple Bacon Compote, Spicy Candied Bacon, Roasted Pecans, Vanilla Mousse, Compressed Honey Crisps Apples

CUBANO EGGS "BENEDICT" | 25
Ciabatta, Mojo Roasted Pork Shoulder, Sliced Ham, PHR Pickle, Swiss Cheese, Two Poached Farm Eggs, Roasted Fingerling Potato, Dijon Hollandaise

THE BENEDICT | 21
English Muffin, Smoked Applewood Bacon, Two Poached Farm Eggs, Tomato, Spinach, Roasted Fingerling Potato, Traditional Hollandaise

CORNED BEEF HASH SKILLET | 25
Corned Beef, Onions, Potatoes, Two Farm Eggs Over Easy, Honey Mustard Aioli, Choice of Toast

STEAK AND EGGS | 26
Grilled Striploin, Potato, Caramelized Onion, Roasted Red Pepper, Two Eggs Any Style, Chimichurri Hollandaise

THE TRADITIONAL | 17
Two Farm Eggs Any Style, Roasted Fingerling Potato, Griddled Tomato, Applewood Smoked Bacon or Chicken Breakfast Sausage, Choice of Toast

ITEMS MARKED * = FREE OF GLUTEN

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.
Automatic 20% Gratuity will be added parties of 8 or more.

CLASSICS

PELHAM BLOODY MARY | 20
Prairie Vodka, House Made Bloody Mary Mix, Classic Garnishes

Upgrades:
+Poached Jumbo Shrimp | 4.50
+Applewood Smoked Bacon | 1.50
+Blue Cheese Olive | 1

BLOODY MARIA | 20
Los Sundays Jalapeño Tequila, House-Made Bloody Mary Mix, Tajin Salt Rim

MIMOSA | 16
Sparkling Cava with Orange Juice
Other Juices:
Cranberry, Ruby Red Grapefruit, Pineapple

BELLINI | 16
Sparkling Cava with Peach Purée

MANMOSA | 18
Pint Glass with Ketel One Peach & Orange Blossom Vodka, Orange Juice, Bubbly

MAKE YOUR OWN MIMOSA KIT | 60
Bottle of Sparkling Cava
Served with 3 Juices & Seasonal Fruits (Orange, Pineapple, Cranberry)

Upgrades:
Veuve Clicquot Brut Champagne | 90
Chandon Brut 1.5L | 140

MOCKTAILS

CRANBERRY FIZZ |12
Orgeat, Cranberry, Lime, Ginger beer

CRIMSON GARDEN | 12
Blood Orange & Rosemary Shrub, Lemon, & Soda

ORCHARD SPRITZ | 12
Apple Cider, Cranberry, Maple Brown Sugar Spiced Simple & Gingerale

SIGNATURE COCKTAILS

AUTUMN CRUSH SANGRIA | 18
Choice Of Red Or White Wine, Twenty Boat Boat Spiced Rum, Apple Cider, Sage Simple, Ginger Ale

PEARFECT PEAR | 18
Grey Goose Pear Vodka, Ginger Beer, Lime, Red Wine Floater

THYME & TONIC | 18
Condesa Gin, White Pepper, Cardamom & Thyme Simple, Lemon, Tonic

ISLANDERS RUM REMEDY | 19
Twenty Boat Spiced Rum, Pama Pomegranate Liqueur, Orgeat, Topped with Banana Foam

BLACKBERRY BASIL SMASH | 20
Buffalo Trace Bourbon, Blackberries, Basil, Lemon, Simple, Fee Foam

SPICY RUBY RITA | 19
Los Sundays Jalapeño Tequila, Ancho Reyes Chile Liqueur, Blood Orange & Rosemary Shrub, Lime, Splash of Soda

GOLDEN HARVEST MARGARITA | 18
Mi Campo Blanco Tequila, Triple Sec, Pumpkin Purée, Maple Brown Sugar & Spice Simple, Lemon

THE LATE CHECK OUT | 24
Crafted with PH Private Selection Reposado, a Custom Patrón Barrel, Hand Selected Exclusively for Pelham House Resort, Complemented By Cranberry, Sage, Grand Marnier & Fresh Lime

WINE SELECTION

WHITES

Eroica, **Riesling**, Columbia Valley, Washington 17 | 64
Riff, **Pinot Grigio**, Delle Venezie, Veneto, Italy 14 | 52
Villa Sparina, **Gavi Di Gavi DOCG**, Piedmont, Italy 17 | 64
J. De Villebois, **Sauvignon Blanc**, Loire Valley, France 15 | 56
The Infamous Goose, **Sauvignon Blanc**, Marlborough, New Zealand 17 | 64
Domaine De Villargeau, Les Abeilles, **"Baby Sancerre"**, France 22 | 84
Macrostie, **Chardonnay**, Sonoma Coast, California 15 | 56
Lumen, **Chardonnay**, Santa Maria Valley, California 19 | 72
Giesen, **N/A Sauvignon Blanc**, Marlborough, New Zealand 12 | 44

REDS

Pavette, **Pinot Noir**, California 15 | 56
Holloran Vineyards, **Pinot Noir**, Willamette Valley, Oregon 18 | 68
Paitin, Starda Langhe **Nebbiolo**, Piedmont, Italy 17 | 64
Terrazas, **Malbec**, Argentina 16 | 60
Château Pey La Tour, **Bordeaux**, Bordeaux, France 18 | 68
Pessimist By Daou, **Red Blend**, Paso Robles, California 18 | 68
Pavette, **Cabernet Sauvignon**, California 15 | 56
Bonanza By Caymus, **Cabernet Sauvignon**, California 18 | 68

BUBBLES & ROSÉ

Perlage, "Canah" **Prosecco DOCG**, Veneto, Italy 14 | 52
Veuve Clicquot, **Brut Champagne**, Champagne, France 21 | 80
Veuve Clicquot, **Brut Rosé**, Champagne, France 21 | 80
Cleto Chiarli "Centenario", **Lambrusco**, Emilia-Romagna, Italy 12 | 44
Château D'esclans Whispering Angel, **Rosé**, Côte De Provence, France 18 | 68

DRAFTS

LOVE FARMS LAGER | 11
Stellwagen, Marshfield, MA (5%)

HANDLINE KÖLSCH | 10
Devil's Purse, Dennis, MA (5%)

OUTERMOST IPA | 9
Hog Island, Orleans, MA (6.2%)

GRIPAH | 11
Cisco Brewers, Nantucket, MA (5.5%)

ROTATING TAP | 10

PELHAM HOUSE RESORT IPA | 13
Naukabout Beer Co., Mashpee, MA (6.1%)

BLUE MOON BELGIAN WHITE | 10
Denver, CO (5.4%)

BEACH BLONDE ALE | 9
Cape Cod Beer, Hyannis, MA (4.9%)

GUINNESS | 12
Guinness Brewing, Dublin, Ireland (4.2%)

SEASONAL SIP | 11

BOTTLES & CANS

BUDWEISER | 7
BUD LIGHT | 7
COORS LIGHT | 7
CORONA EXTRA | 9
MILLER LITE | 7
MICHELOB ULTRA | 8
STELLA ARTOIS | 9
SANDY NECK CIDER | 9

SELTZERS

HIGH NOON | 11
Pineapple, Peach
SUNCRUISER PEACH TEA **| 11**

NON-ALCOHOLIC

HEINEKEN 0.0 | 7
ATHLETIC BREWING | 7
BEST DAY BREWING | 6
Kolsch

Ask about our rotating enomatic wine features