

LUNCH  
DINNER  
BRUNCH

# THE BRYANT

RESTAURANT & BAR

ALL DAY  
EVERYDAY

**SPINACH & ARTICHOKE DIP** 21  
salsa, homemade tortilla chips

## STARTERS

- FRENCH ONION SOUP 15  
CHICKEN NOODLE SOUP 12  
YELLOW FIN TUNA TARTARE\* 27  
white soy, avocado  
FRIED CALAMARI 23  
lemon garlic aioli, marinara  
TRUFFLE MAC & CHEESE 23  
KOBE BEEF HOT DOG 24  
wrapped in puff pastry  
BURRATA 22  
tomatoes, arugula, aged balsamic  
GRILLED OCTOPUS 29

## PIZZA

- MARGHERITA 22  
tomato, basil, fresh mozzarella  
ROBIOLA 28  
truffle oil  
PROSCIUTTO 28  
fontina cheese, arugula  
MUSHROOM 28  
tomato, fresh mozzarella, mushroom  
MEATBALL 28  
jalapeño, tomato, fontina

## SALADS

- MIXED GREEN SALAD 15  
tomato, cucumber, onion  
CAESAR SALAD\* 18  
romaine hearts, croutons, classic dressing  
ICEBERG WEDGE 19  
tomato, bacon, creamy maytag  
bleu cheese dressing  
APPLE PEAR SALAD 19  
mixed greens, d'anjou pear, granny  
smith apple, truffle pecorino, walnuts,  
pear vinaigrette  
BEET SALAD 19  
red and gold beets, asparagus,  
haricot verts, baby arugula, avocado,  
boucheron cheese, candied walnuts,  
cabernet vinaigrette  
BRYANT SALAD 25  
shrimp, bacon, stringbeans, roasted  
peppers, tomato, red onion, hard boiled  
egg, avocado, lettuce, vinaigrette

## BIG SALADS

- CHINESE CHICKEN SALAD 28  
napa cabbage, red cabbage, snow peas,  
peanuts, carrot, cilantro, thai basil, crispy  
wonton, sesame ginger dressing  
JUMBO LUMP CRAB SALAD 33  
tomato, avocado, corn, red onion,  
roasted red peppers, citrus vinaigrette  
AHI TUNA POKE BOWL\* 33  
steamed white rice, avocado, radish,  
edamame, daikon sprout, cucumber  
salad, pickled ginger, poke dressing

**HOMEMADE DONUTS** 13  
cinnamon sugar with vanilla  
and Nutella sauces

## PASTRIES

- PLAIN CROISSANT 6  
CHOCOLATE CROISSANT 7

## ORGANIC EGGS

- FARM EGGS\* 16  
2 eggs any style, home fries  
OMELETTE\* 19  
3 eggs + choice of 3 fillings: ham, bacon,  
peppers, tomato, spinach, mushroom,  
onion, fine herbs and cheese  
AVOCADO TOAST\* 19  
2 eggs any style, country bread, baby lettuces  
EGGS BENEDICT\* 21  
poached eggs, ham, hollandaise  
on English muffin, homefries  
SMOKED SALMON BENEDICT\* 23  
poached eggs, smoked salmon, hollandaise  
on English muffin, homefries  
BENEDICT FLORENTINE\* 21  
poached eggs, spinach, hollandaise  
on English muffin, homefries  
LOBSTER BENEDICT\* 27  
poached eggs, lobster, hollandaise  
on English muffin, homefries  
HUEVOS RANCHEROS\* 20  
black beans, queso fresco, salsa verde  
EGG SANDWICH CROISSANT\* 19  
manchego cheese, bacon  
BRUNCH BURGER\* 27  
prime-aged blend, fried egg, bacon, brioche bun  
STEAK & EGGS\* 37  
7 oz. New York sirloin steak, 2 eggs any style

## BRUNCH SPECIALS

- STEEL CUT IRISH OATMEAL 12  
dried fruits and brown sugar  
HOME MADE GRANOLA 16  
organic yogurt and fresh berries  
SMOKED SALMON PLATE 26  
toasted bagel, cream cheese,  
tomato, red onion, capers  
CHALLAH FRENCH TOAST 21  
BUTTERMILK PANCAKES 17  
Vermont butter, maple syrup  
BANANA NUTELLA PANCAKES 21  
sliced almonds, bananas, nutella, maple syrup  
BLUEBERRY PANCAKES 20  
blueberries, butter, maple syrup  
LEMON RICOTTA PANCAKES 21  
whipped cream, mixed berries, maple syrup  
BELGIAN WAFFLES 20  
whipped cream and berries  
CHICKEN AND WAFFLES 23  
fried chicken and maple syrup  
BREAKFAST MARKET BOWL\* 20  
egg, farro salad (roasted sweet potatoes,  
dried cranberries, sunflower seeds, lemon  
vinaigrette) grilled zucchini, roasted tomatoes,  
arugula, julienne carrots, shredded red cabbage

## SPECIALTIES

### CHICKEN

- GRILLED CHICKEN PAILLARD 29  
arugula, tomatoes, shaved parmesan  
PAN-ROASTED CHICKEN 35  
spinach, mashed potatoes  
CHICKEN PARMIGIANA 33  
breaded chicken cutlet,  
tomato sauce, mozzarella

### PASTA

- SPAGHETTI & MEATBALLS 27  
PARPARDELLE BOLOGNESE 28  
six hour braise of veal, pork, beef,  
fresh ricotta  
SPICY RIGATONI 30

### FISH

- PAN ROASTED SALMON\* 35  
french lentils  
SEARED CHATHAM HALIBUT 42  
asparagus, mushrooms, beurre blanc  
STUFFED SHRIMP 47  
jumbo shrimp stuffed with fresh crabmeat

## SANDWICHES

- served with french fries  
GRILLED CHICKEN CLUB 23  
triple decker toasted brioche,  
avocado, bacon, lettuce, tomato,  
sweet garlic mayo  
FAMOUS FRENCH DIP\* 29  
baguette, garlic aioli mayo, au jus  
TUNA BLT\* 33  
seared yellowfin, bacon, lettuce,  
tomato, avocado, sweet garlic aioli  
SLICED STEAK SANDWICH\* 39  
sautéed onion, gruyère

## BURGERS

- served with french fries  
HOUSE-MADE VEGGIE BURGER 24  
our signature blend, jack cheese,  
soy glaze  
BLACK LABEL BURGER\* 26  
prime-aged blend, brioche bun, cheese  
THE BRYANT BURGER\* 29  
prime-aged blend, maytag blue cheese,  
arugula, onion bacon jam, brioche bun

## FRENCH FRIES

- HOME MADE FRENCH FRIES 12  
SWEET POTATO FRIES 13  
chipotle sauce  
TRUFFLE FRIES 14

## SIDES

- AVOCADO TOAST 12  
APPLE SMOKED BACON 11  
BREAKFAST SAUSAGE 11

\*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.