

BRUNCH SUNDAY 10-1

FEDERAL JACK'S RESTAURANT AND BREWPUB

LOCAL, FARM FRESH EGGS

BEVERAGES & STARTERS	OJ	Fresh squeezed	sm 3.5 lg 8
	COFFEE	Organic Adventurous Joe	2.5
	SMOOTHIE PARFAIT	Vanilla Greek Yogurt, Brewer's Granola, assorted berries	5
	WARM PUB DONUTS (5)	Seasonal Ale, Cinnamon Sugar & Spice	6
	LARGE MUFFIN	Muffin of the Day, griddled & served with butter	3
	FRUIT SALAD	Assorted fruits	6

All Bloodies come with Bloody Bar Garnishes			
BRUNCH DRINKS	BYOB	Build Your Own Bloody, your choice of Vodka	MP
	BARTENDER'S BLOODY	Vodka & House Mix	5
	BREWER'S BLOODY	Blue Fin Stout, House Bloody Mix, Vodka Floater	5
	MIMOSA	Sparkling Wine & Fresh Squeezed OJ	5
	MAN-MOSA	Sparkling Wine & Fresh OJ, orange liqueur floater	6
	COFFEE DRINKS	Nutty Irishman, Mexican, or Bailey's	7

BUILD AN OMELET Starting at \$9	CHEESE	Choice of cheddar, feta, provolone	1
	MEATS	Bacon, sausage, or ham	2
	VEGGIES	Onions, peppers, spinach, tomato, broccoli	1
	WHITES	Available upon request	1

All Omelets served with Home Fries and Toast

BENEDICTS	CLASSIC	Canadian Bacon, poached eggs	10
	FARMER'S	Vine ripe tomato, baby spinach, poached eggs	12
	CRAB & AVOCADO	Crab cakes, avocado, poached eggs	14

All Benedicts served with Hollandaise and Home Fries

BRUNCH	FRENCH TOAST	3 slices of Challah Bread, sprinkled with powdered sugar, with warmed syrup	8.5
	CORNED BEEF HASH & EGGS	House made hash with poached eggs, hollandaise, and toast	12
	BISCUITS & GRAVY	Warm buttermilk biscuits smothered in Old Thumper sausage gravy, scrambled eggs	11
	SOUTHWEST BREAKFAST BURRITO	Black bean chili, chourice, scrambled eggs, cheddar, rice, house salsa, home fries	13
	BUTTERMILK PANCAKES (3)	Warmed syrup Add: strawberries/3 blueberries/3 chocolate chips/1.5	8
	TWO EGGS & MEAT	Choice of bacon, sausage, or Canadian bacon. Served with home fries and toast	8
	BEEF & BEAN BREAKFAST TACO	Sour cream, cheddar cheese, scrambled eggs, avocado, house salsa, home fries	12
	SAUSAGE GRAVY POUTINE	Tater Tots, scrambled eggs, cheese curds	10
	MUSHROOM EGG-WHITE FRITTATA	Mushrooms, potatoes, scallions, provolone, truffle oil	10
	STEAK AND EGGS	Grilled Petite NY Strip, poached eggs, Hollandaise, home fries, toast	20
	JACK'S BREAKFAST SANDWICH	Challah Bread French Toast, American, bacon, scramble, home fries, warm syrup	11

BRUNCH SIDES	EGGS TO ORDER*	1.5
	BACON, BREAKFAST SAUSAGE, OR CANADIAN BACON	3.5
	HOUSE MADE CORNED BEEF HASH	8
	HOME FRIES	3.5
	SAUSAGE GRAVY	4
	TOAST: WHEAT, MARBLE RYE, SOURDOUGH, ENGLISH MUFFIN	1.5

PUB FARE	CEASAR SALAD	Chopped romaine lettuce with house made garlic croutons, fresh Caesar dressing, and shredded parmesan cheese	8
	ASPARAGUS & QUINOA SALAD	A healthy quinoa salad with snap peas, asparagus, radicchio, and red onion, dressed with basil vinaigrette and topped with glazed walnuts.	12
	MAINE CRAB CAKE SANDWICH	Our seared crab cake layered with bacon, lettuce, tomato, and avocado, with a side of fries.	15
	FRIED or BLACKENED HADDOCK SANDWICH	Haddock fillet with side of regular or Cajun tartar, lettuce and tomato, and a side of fries	12
	HADDOCK TACO	Blackened haddock, lettuce, salsa, cherry pepper aioli, and avocado, served with rice and black beans	12
	TURKEY BLT	House roasted turkey breast, bacon, lettuce, tomato, and cranberry mayo on toasted wheat bread	12
	LOBSTER ROLL	Classic-mayonnaise with a piece of lettuce in a buttered and toasted straight cut roll	MP
	VEGGIE BURGER	Home-made with pinto beans, sweet potato, roasted pumpkin seeds, oats, quinoa, and rice topped with avocado, pickled red onion, and chipotle aioli; served with a side of fries	10
	TURKEY BURGER	Served slice avocado and pepper jack cheese, with a side of fries	11
	BREWMASTER BURGER*	Pineland Farms Natural Burger topped with pork belly, Thumpin' onions, cheddar cheese, and Stout mustard; served with a side of fries	15
	CHEESEBURGER *	Our 100% all beef burger with choice of American, Cheddar, Swiss, Pepper-jack, or Bleu	10
	FISH N CHIPS	Chunks of golden fried North Atlantic haddock served with French fries; (Lunch portion available.)	13 / 16.5
	LOBSTER MAC N CHEESE	Topped with fresh Maine Lobster tossed with a creamy cheese sauce and Cavatappi pasta; served with garlic bread	MP
	FRIED SHRIMP DINNER	Golden fried shrimp with French fries, Cole slaw and tartar sauce	19

PUB APPETIZERS	FRIED CALAMARI	Fried calamari with Cherry Pepper Aioli	9
	FRENCH ONION SOUP	Slow cooked caramelized onions in a rich Burgundy beef broth with toasted bread and melted Swiss cheese	5.5
	CLAM CHOWDER	A generous portion of our creamy home-made chowder	cup 7 bowl 9
	CHICKEN WINGS OR CHICKEN TENDERS	Wings or tenders with your choice of Buffalo, Maine Blueberry BBQ, or Maple Jalapeno BBQ sauce	10 / 19
	FRIED PICKLES	Golden fried pickle chips served with ranch dressing	7
	BREW PUB PRETZELS	Warm soft pretzels with Blue Fin Stout Mustard & Thumper Beer Cheese Sauce	9
	ARTICHOKE DIP	Top browned with Havarti cheese and served with sliced artisan bread	10
	HUMMUS AND NAAN	Our home-made hummus served with warmed naan, feta, tomato, Kalamata olives and cucumber	10

PUB SIDES	FRIES	4
	SWEET POTATO FRIES	5
	ONION RINGS	5
	BAKED MAC N CHEESE	5
	TOTS	5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.