



BLUES BRUNCH AT CLAY HILL FARM

A POP-UP COLLABORATION WITH BINTLIFF'S OGUNKUIT

CLAY HILL'S AWARD-WINNING LOBSTER BISQUE 11

CLASSIC SHRIMP COCKTAIL 14

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE AND LEMON

FRESH FRUIT CUP 6

SIGNATURE HOUSE 8

BABY SPINACH TOSSED WITH MAPLE VINAIGRETTE, TOPPED WITH PISTACHIOS AND DRIED CRANBERRIES

ADD CHICKEN THIGH - 6 ADD SHRIMP - 14

CLAY HILL CAESAR 8

PARMESAN, VIDALIA ONION AND LEMON EMULSION, TOSSED WITH HEARTS OF ROMAINE, TOPPED WITH CROSTINI

ADD CHICKEN THIGH - 6 ADD SHRIMP - 14

"TAVERN FARE"

TAVERN BURGER 16

8 OZ BEEF PATTY ON BRIOCHE BUN, FIRE ROASTED POBLANO PEPPERS, CARAMELIZED ONION, SUNDRIED TOMATO

FRENCH DIP 15

CARAMELIZED ONIONS, HORSERADISH SPREAD, MUSHROOMS, AU JUS, CHEDDAR CHEESE

MAINE LOBSTER SLIDERS 18

3 SLIDERS WITH LEMON AIOLI

SIDES:

PANCAKE 5

SMOKED BACON 6

CANADIAN BACON 5

BRÛLÉE FRENCH TOAST 5

CORNERED BEEF HASH 10

ITALIAN SAUSAGE 5

SUB FRUIT FOR POTATOES 4

A MESSAGE TO OUR CUSTOMERS:

Thank you for joining us today.
The *Blues Brunch* is a 'pop-up' collaboration
with Chef Norm of Bintliff's Ogunquit.

WELCOME 2021! Cheers 🍷

\$2.00 PPE FEE PER CHECK -

(NOMINAL FEE TOWARD GLOVES, MASKS, SINGLE USE ITEMS, SANITATION PRODUCTS)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



BLUES BRUNCH AT CLAY HILL FARM

A POP-UP COLLABORATION WITH BINTLIFF'S OGUNQUIT

CLAY HILL FARM "STEAK AND EGGS" 13

SHAVED PRIME RIB, ONIONS, MUSHROOMS, CHEDDAR CHEESE, HASH BROWNS, BANANA BREAD

BENEDICTS:

- IRISH 16

TWO POACHED EGGS OVER CORNED BEEF HASH ON GRILLED ENGLISH MUFFIN HALVES, HOLLANDAISE

- CLASSIC 13

TWO POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN HALVES, HOLLANDAISE

- MAINE LOBSTER 19

FRESH NATIVE LOBSTER MEAT ON ENGLISH MUFFIN HALVES, TOPPED WITH TWO POACHED EGGS, HOLLANDAISE

SMOKED SALMON PLATTER 16

A BED OF FIELD GREENS, DRESSED WITH LAYERS OF SMOKED SALMON, TOASTED BAGEL, CREAM CHEESE, DICED TOMATOES, BERMUDA ONIONS, CAPERS & TWO SCRAMBLED EGGS

CRÈME BRÛLÉE FRENCH TOAST 12

NORM'S SPECIALTY TUSCAN FRENCH TOAST, GLAZED WITH FRENCH STYLE VANILLA BEAN CUSTARD, CARAMELIZED RAW SUGAR

BUTTERMILK OR MAINE BLUEBERRY PANCAKES 9

BINTLIFF'S GOLDEN FLUFFY STACK OF OLD FASHIONED BUTTERMILK RECIPE SERVED WITH BUTTER & BLENDED MAPLE SYRUP

BINTLIFF'S CORNED BEEF HASH 17

NORM'S ANGUS CORNED BEEF; SIMMERED OVERNIGHT, BLENDED WITH POTATOES, ONIONS, SPECIAL HERBS & SEASONINGS. TWO POACHED EGGS, HASH BROWNS, BANANA BREAD

VEGGIE HOMEFRIES 13

BINTLIFF'S FAMOUS BLEND OF POTATOES, SEASONINGS, SEASONAL GARDEN VEGETABLES SAUTEED WITH FRESH ASIAGO CHEESE, TWO POACHED EGGS, HASH BROWNS, BANANA BREAD

EGGS FLORENTINE 14

TWO POACHED EGGS, GARLIC, BERMUDA ONION, SPINACH, APPLE SMOKED BACON, ASIAGO CHEESE, HASH BROWNS, ENGLISH MUFFIN HALVES,

THE NEW ENGLANDER 13

TWO EGGS ANY STYLE, CHOICE OF CANADIAN BACON OR SMOKED BACON, OR HASH BROWNS, BANANA BREAD

BINTLIFF'S OMELETTE 13

ITALIAN SAUSAGE, ROASTED POBLANO PEPPER, FRESH MOZZARELLA, HASH BROWNS, BANANA BREAD

BRUNCH BEVERAGES:

CARPE DIEM COFFEE 4 • TEA 4 • ORANGE JUICE 5 • TOMATO 4
CRANBERRY 4