



OCEAN STATE BRUNCH

SOMETHING TO START WITH

BEIGNETS

LIKE CAFÉ DU MONDE IN NEW ORLEANS BUT BETTER!

Revolving & Chef Curated.
Available Saturday + Sunday Only 12

BRUNCH POUTINE

Rooster Spiced Tater Tots | Housemade Beef Gravy | Ellsworth Cheddar Cheese Curds | Pickled Red Onion | Cage-Free Sunny Side Egg 18.25

CINNAMON ROLL FRENCH TOAST STICKS

Thick Cut Cinnamon Roll Bread Cut Into Rectangles | Local Apple Chutney | Cream Cheese Icing | Marshmallow Sauce | Graham Cracker Crumble | Cinnamon Sugar Crème Anglaise | Whipped Cream | Powdered Sugar 19.25

BISCUIT & GRAVY

ADD AN EGG +3 ADD SAUSAGE PATTYS +6
Housemade Cabot Creamery Cheddar & Chive Biscuit | Black Pepper Country Gravy 14.75

YOGURT PARFAIT

Chef Curated & Changes Weekly 11.5

PRETZEL BITES

Served With Pretzel Salt & Side Of Honey Mustard 14.5

BRUNCH MAINS

ROGUE BREAKFAST

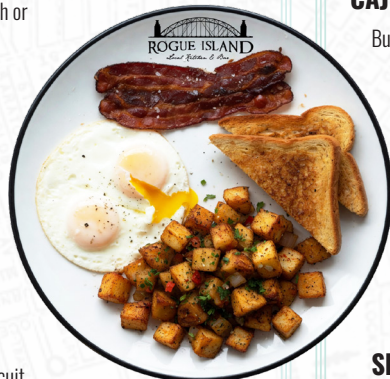
(2) Eggs* Any Style | Choice Of Multigrain, Sourdough or Challah | Applewood Smoked Bacon or Hatfield Sausage Pattys 17.25

CRISPY CHICKEN & BISCUIT

Maine Grains
Cornmeal
Cruised Fried Chicken | Cheddar Chive Buttermilk Biscuit
Griddled In Herb Butter | Black Pepper Country Gravy | Two Eggs* Any Style 24.5

BRIOCHE FRENCH TOAST

(2) Slices Of Thick Cut Brioche Bread Dipped In Orange Vanilla Bean Custard | Vanilla Bean Crème Anglaise | Drizzle Of Raspberry Sauce | Fresh Berries | Whipped Cream | Powdered Sugar | Graham Cracker Crumble 18.5



EGG BENEDICTS

SERVED W/ HOMEFRIES | UPGRADE TO TATER TOTS OR FRIES +2 | SIDE SALAD +4 | MINI POUTINE +7

CAJUN LOBSTER BENNY

Butter Poached Maine Lobster | Fried Local Green Tomato | Blanched Spinach | Housemade Tomato Jam | Tasso Ham Powder | Poached Eggs* | Housemade Cajun Hollandaise | Griddled OMG English Muffin | Grilled Lemon | Fried Shallot + Garlic Garnish 39.25

TRADITIONAL BENNY

Cage-Free Poached Eggs* | Housemade Hollandaise | Griddled OMG English Muffin 22.5
CHOICE OF APPLEWOOD SMOKED BACON, CANADIAN BACON, HATFIELD SAUSAGE PATTY OR NO MEAT

SMOKED PULLED PORK BENNY

15 Hour Smoked Pork Butt | Pickled Red Cabbage | Poached Eggs* | Fried Shallots | Carolina BBQ Sauce | Housemade Hollandaise | Griddled OMG English Muffin 28.25

SHORT RIB BENNY

Beer Braised Shredded Short Rib w/ Caramelized Onions | Blue Cheese Crumbles | Fried Shallots & Balsamic Reduction | Fig Jam | Poached Eggs* | Housemade Hollandaise | Arugula | Griddled OMG English Muffin 35.75

FLORENTINE BENNY

Blanched Baby Spinach | Housemade Tomato Jam | Poached Eggs* | Housemade Hollandaise | Griddled OMG English Muffin 24.25
ADD APPLEWOOD SMOKED BACON +6 OR BUTTER POACHED MAINE LOBSTER +15

SAUSAGE & BISCUIT BENNY

Hatfield Sausage Pattys | Black Pepper Country Gravy | Arugula | Poached Eggs* | Housemade Hollandaise | Cheddar Chive Biscuit 27.5

HUEVOS RANCHEROS

Barbacoa Sauce | Roasted & Fried Potatoes | Black Beans | Local Corn Tortillas | Housemade Black Bean & Corn Salsa | Cotija Cheese | Lime Wedge | Southwest Sauce | Fresh Cilantro | Fried Garlic

SEASONAL VEGGIE 26.5 SHORT RIB 34.75

PULLED PORK 28.75 MOLE CHICKEN 28.75



BRUNCH SANDOS

SERVED W/ HOMEFRIES | UPGRADE TO TATER TOTS OR FRIES +2 | SIDE SALAD +4 | MINI POUTINE +7

ROGUE BAGEL

Applewood Smoked Bacon or Hatfield Sausage | Two Eggs* Your Way | Cabot Cheddar Cheese | Honey Mustard | Arugula | Griddled OMG Everything Bagel 18.25

THE BEAR

Beer Braised Short Rib Shredded Beef | Giardiniera Aioli | Cabot Creamery Sharp Cheddar | Roasted Garlic Aioli | Arugula | Fried Shallots | Sunny Side Egg | Served On A Griddled Sesame Seed Challah From NAVAD Bakers 27.75

SEUSSICAL SWINE

Applewood Smoked Bacon | Pesto Scrambled Eggs* w/ Cheese | Fried Green Tomato | Arugula | Roasted Garlic Aioli | Served On A Griddled Sesame Seed Challah From NAVAD Bakers 23.75

FRIED CHICKEN & BUTTERMILK WAFFLES

OG

Cornmeal Cruised Fried Chicken | Buttermilk Waffle | Fresh Berries | Graham Cracker Crumble | Whipped Cream | Powdered Sugar 24.5

NASHVILLE HOT

Nashville Hot Glazed Cornmeal Fried Chicken | B&B Pickles | Pickled Red Onion | White Alabama BBQ Sauce | Buttermilk Waffle | Chile-Infused Maple Syrup Drizzle | Hot Honey & Garnish 27.5

STRAWBERRY RHUBARB

Cornmeal Cruised Fried Chicken | Strawberry Rhubarb Sauce | Buttermilk Waffle | Lemon Curd | Whipped Cream | Vanilla Bean Crème Anglaise | Fresh Strawberries | Graham Cracker Crumble 27.5

SCALLION CRUNCH

Cornmeal Cruised Fried Chicken Dipped In Gochujang Miso Sauce | Drizzle Of White BBQ Sauce | Scallion "Pancake" Waffle | Black & White Sesame Seed | Fried Garlic | Drizzle Of Sesame Chili Crisp Hot Honey 28.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS* MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. AUTO GRATUITY OF 18% FOR PARTIES OF 6 OR MORE. **NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE BE AWARE.**

LUNCH HANDHELDS SERVED W/ HOMEFRIES
UPGRADE TO TATER TOTS OR FRIES +2 | SIDE SALAD +4 | MINI POUTINE +7
ADD APPLEWOOD SMOKED BACON +6 | ADD SUNNY SIDE UP EGG +3

PULLED PORK SANDWICH
Hickory Smoked Pork | VT Cheddar | Fried Shallots | Pickled Red Cabbage | B&B Pickles | Carolina BBQ Sauce | Griddled Sesame Seed Challah From NAVAD Bakers 26.5

LOBSTER ROLL
HOGS FOR THE CAUSE 1ST PLACE BLUE PLATE MAYO SIDE DISH

Housemade Maine Lobster Salad | Blue Plate Mayo, Celery, Shallot, Old Bay, & Fresh Herbs | Arugula | Lemon Vinaigrette | Garnished With Tasso Ham Powder | Buttered New England Style Lobster Roll
COLD 38.5 HOT CT STYLE 39.5 DOUBLE THE LOBSTER! +16

BUTTERMILK CHICKEN SANDWICH
Grilled or Fried Buttermilk Marinated Chicken | Honey Chipotle Aioli | Pickled Red Onion | Pickled Heirloom Radish & Carrot | Arugula | Griddled Sesame Seed Challah From NAVAD Bakers 24.75

ROGUE BURGER**

Hand Formed 100% Grass Fed Beef* (Portsmouth, RI) | B&B Pickles | Cabot Cheddar | Roasted Garlic Aioli | House Ketchup | Arugula | Griddled Sesame Seed Challah From NAVAD Bakers 25.5



****Our locally sourced, grass-fed beef is naturally higher in iron and can appear redder at the same internal temperature. For a burger cooked closer to your preferred doneness, we recommend ordering one temperature higher.**

MEXICAN STREET CORN FRIED CHICKEN SANDO
Cornmeal Crusted Marinated Fried Chicken Breast Dusted In Street Corn Powder | Street Corn Salsa | Cotija Cheese | Southwest Sauce | Pickled Red Onion | Ancho Chile Lime Vinaigrette Dressed Arugula | Griddled Sesame Seed Challah From NAVAD Bakers 27.5 ADD AN EGG +2

ROASTED CAULIFLOWER MELT
Roasted Cauliflower | Arugula | Cranberry Mostarda | Roasted Ginger Aioli | Goat Cheese | VT Cabot Creamery Cheddar | Griddled Sourdough Bread 24.75

LOAVES + TOASTS
AVOCADO BURRATA TOAST
Sliced Avocado | Whole Milk Burrata | Lemon Vinaigrette Dressed Arugula Salad | Pickled Red Onions | Sliced Cherry Tomato | Everything Bagel Seasoning | Drizzle Of Balsamic Reduction | Sunny Side Up Egg | Griddled Multigrain 25.75

ZUCCHINI & SUMMER SQUASH FOCACCIA
Griddled In Herb Butter & Served With Caramelized Leek & Whipped Narragansett Creamery Feta Dip 16.5

STRAWBERRY RHUBARB CORNBREAD
Served With Honey & Roasted Corn Butter 12.5

SALADS
AVAILABLE DRESSINGS LISTED ON THE RIGHT OF MENU, EXTRA DRESSING +2

STRAWBERRY SPINACH SALAD
Fresh Cut Strawberries | Candied Almonds | Crumbled Goat Cheese | Baby Spinach & Spring Mix | Honey Balsamic Dressing | Strawberry Rhubarb Cornbread Croutons 18.5

RI BURRATA SALAD
Fresh Cherry Tomatoes | Narragansett Creamery Burrata | Dressed Arugula | EVOO | Maldon Sea Salt | Basil Pesto | Balsamic Reduction | Roasted Tomato Basil Griddled Focaccia 21

KALE CAESAR SALAD
Roasted Crispy Chickpeas | Shaved Shallot | Housemade Caesar Dressing | Shaved Kale & Salad Mix | Crispy Herb Butter Breadcrumbs | Cured Egg Yolk | Drizzle Of Charred Lemon Oil 17.5

ROASTED BEET SALAD
House Pickled Local Gold Beets | Spring Mix | Shaved Shallots | VT Goat Cheese | Citrus Vinaigrette | Candied Pecans 16.75

HOUSEMADE GNOCCHI SARDI PASTA SALAD
Housemade Gnocchi Sardi | Mozzarella Pearls | Pesto | Italian Vinaigrette | Tuscan Kale | Roasted Cherry Tomato | Parmesan Cheese & Balsamic Reduction To Finish 14.5



VEUVE CLICQUOT BRUT
Veuve Clicquot Yellow Label Truly Is The House's Signature Champagne – Freshness, Strength, Aromatic Richness & Silkiness. 125

MOËT IMPERIAL
Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, characterized by its bright fruitiness, seductive palate, and elegant maturity. 100

DOMAINE STE. MICHELLE BRUT
Delicate aromas of green apple, bright citrus notes, and a persistent effervescence, with balanced acidity. Domaine Ste. Michelle Brut is the perfect accompaniment for a wide array of foods—an ideal brunch companion. 50

J ROGET BRUT
This American sparkling wine is medium-dry with crisp fruit flavors 30

SIDES + SAUCES
TWO CAGE-FREE EGGS* TWO EGGS* ANY STYLE 5

APPLEWOOD SMOKED BACON 18-22 THICK CUT BACON THREE STRIPS 6.25

SIDE OF TOAST GRIDDLED WITH HERB BUTTER
TWO SLICES OF THICK CUT SOURDOUGH, MULTIGRAIN OR CHALLAH 5

OMG EVERYTHING BAGEL / ENGLISH MUFFIN
GRIDDLED WITH HERB BUTTER 6.25 GRIDDLED WITH HERB BUTTER 5
SERVED WITH CREAM CHEESE
SPRINKLED W/EVERYTHING BAGEL SEASONING

CREAM CHEESE PLAIN OR EVERYTHING SEASONING 3 EACH

CHEDDAR CHIVE BISCUIT GRIDDLED WITH HERB BUTTER 6.5

MINI POUTINE 10 SIDE UPGRADE 7

SIDE OF BLACK PEPPER COUNTRY GRAVY 6

SIDE OF BROWN POUTINE GRAVY 6

SIDE SALAD TOMATO | SHALLOT | CUCUMBER | CROUTONS 6

HOLLANDAISE SAUCE
MADE FRESH DAILY | FRESH LEMON JUICE | CABOT CREAMERY BUTTER | DIJON MUSTARD | ROGUE SMOKE RUB 3.5

HOUSEMADE SIDE SAUCES
Honey Chipotle
Rogue Ketchup
Garlic Aioli
Giardiniera Aioli
Honey Mustard
Southwest Sauce
Alabama BBQ
Carolina BBQ
Sour Cream
2.00 EACH

DRESSINGS
Vinaigrette
- Ancho Chile Lime
- Lemon
- Citrus
- Roasted Shallot
- Honey Balsamic
2.00 EACH
Ranch
Blue Cheese
Caesar
2.5 EACH

