



Sunday, February 5th 2012

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CHARDONNAY - LA CREMA “SONOMA COAST” '09 California	13

SOUPS:

MEATBALL PRIMAVERA or TOMATO, LEEK & ROASTED ARTICHOKE	Cup: 5	Bowl: 6
SWEET POTATO CLAM CHOWDER		

SMALL PLATES:

*BARRISTER’S TURKEY BURGER SLIDERS—On Soft Potato Rolls With Spinach, Tomato, Red Onion, Bacon and Creamy Bleu Cheese Dressing	12
*CRISPY-FRIED FRESH PECONIC BAY SCALLOPS Served With Fresh Citrus-Roasted Garlic and Sriracha-Honey Tartar Sauces	14
*CRISPY JUMBO CHICKEN WINGS—Tossed With Your Choice Of... Classic Buffalo, Caribbean Jerk, Tequila-Lime, Bourbon Street OR Sweet Chili Sauce	11
*PULLED BAR-B-QUE PORK SOFT TACOS With Romaine, Creamy Cole Slaw, Fried Onions and Fresh Peach Salsa	13
*CHALLAH BREAD FRENCH TOAST With Warm Fresh Peach Maple Syrup	12

We Apologize For Any Inconvenience, But Unfortunately We Can Not Accommodate Special Orders On Any Of The Brunch Items

LARGER PLATES:

*THREE EGG OMELETTE Plum Tomato, Scallions, Basil and Three Cheese Medley	14
*BARRISTER’S OMELETTE Hot & Sweet Italian Sausage, Peppers, Onions, Marinara and Melted Mozzarella	15
*TRADITIONAL EGGS BENEDICT Poached Eggs, Canadian Bacon and Hollandaise Sauce, Served With Our Home Fried Potatoes	15
*FRITATTA – Topped With Roasted Salsa Verde and Sour Cream With Black Beans, Avocado, Tomato, Scallions and Four Cheese Medley	16
*FRESH PECONIC BAY SCALLOPS-- Broiled In White Wine, Garlic Butter and Lemon With Mesclun Salad Of Fresh Citrus, Avocado, Shaved Fennel, Red Onion, Pomegranate Seeds and Lemon Vinaigrette	16

DESSERTS: 4.50 – 7.50

Mike’s Key Lime Pie	Raj’s Warm Apple Crisp	Chocolate Lava Cake
Carol Ann’s Bourbon-Pecan Bread Pudding	Holey Moses Cheesecake	Barrister’s “Brownie All The Way”
Ice Cream: Vanilla – Chocolate – Mint Chocolate Chip		