

# BRUNCH AT FORT POINT

SATURDAYS & SUNDAYS 10AM-3PM

## FOOD

### MORNING STACK

Iggy's Everything Bagel, Bacon, Heirloom Tomato, Red Onion, Arugula, Pesto Vinaigrette, Aged Alpine 15

### TRILLIUM HASH

Andouille Sausage, Red Onion, Red Bell Pepper, Jalapeño, Red Bliss Potato, Pickled Okra, Chive, Crispy Shallot 16

### CRAB BENNY

Crab Cake, Avocado, Iggy's Sourdough, Hollandaise 26

### GARDEN FRITTATA

Red Bell Pepper, Broccolini, Red Onion, Feta, Chile Oil 14

### ZUCCHINI BREAD FRENCH TOAST

Hibiscus Fruit, Chantilly, Maple Syrup 12

### SIDE OF HOMEFRIES 5

### SIDE GARDEN SALAD 6

*Add Bacon 3, Add Avocado 5,  
Add Beer Cheese 1*

## BEVERAGES

### FRENCH MIMOSA

Aveller Gin, Hibiscus, Lemon, Grapefruit, Sparkling Wine, Seltzer 15

### BLOODY MARY

House Bloody Mary Mix, Windrow Vodka, Celery Salt Rim 15  
*Add a 5oz draft pour of your choice!*

### RED HOUND

Aveller Gin, Blood Orange Juice, Salt Rim 14

### HAZELNUT WHITE RUSSIAN (N)

Windrow Vodka, Hazelnut Orgeat, Cold Brew Coffee, Heavy Cream 13

### MIMOSA

Orange Juice, Sparkling Wine 14

### COLD BREW 5

### HOT COFFEE 3.5

### JUICE 4

V = VEGAN VEG = VEGETARIAN GF = GLUTEN FREE

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. May 18, 2024

## SNACK

### PRETZEL VEG

Eastern Standard Pretzel, Beer Cheese made with Fort Point Pale Ale 10

### OYSTERS

Local Oysters, Wild Ale Mignonette 3.50 ea.  
*\$1 Oysters Mon - Fri 2 - 4pm*

### MARINATED OLIVES V 8

## SALAD & SUCH

### GRAIN BOWL VEG

Tomato, Cucumber, Fennel, Aged Alpine, Green Goddess 16

### CAESAR SALAD

Romaine, Parmesan, Calabrian Crisps, Lemon 15  
*Add Anchovy 7*

### SUMMER SALAD

Mixed Greens, Peach, Cucumber, Red Onion, Corn, Feta, Sunflower Seed, Peach Vinaigrette 16

## SMALL

### SMOKED CHICKEN WINGS

Fermented Fresno Sauce OR  
Dry Smoky BBQ Spice with Celery,  
House Blue Cheese Dressing 18

### CARROT HUMMUS V

Roasted Carrots, Spring Onion Aleppo Vinaigrette, Pita Chips 12

### SPICY CHICKEN DIP

Creamy Fresno, Pickled Onion, Fresh Jalapeño, Pita Chips 14

### TRILLIUM FARM PUPUSA VEG

Spinach, Oaxaca Queso, Citrus Aioli, Pickled Veg 12

## LARGE

### SMASHBURGER

Shaved Red Onion, Cheddar Cheese, Pickle Chip, Burger Sauce, Potato Bun 14  
*Make it a Double 6*  
*Add Bacon 3, Add Avocado 5*

### HOT CHICKEN SANDWICH

Spicy Crispy Chicken Thigh, Pickle Chip, Buttermilk, Potato Bun 17  
*Add Bacon 3, Add Avocado 5*

### HOUSE GNOCCHI VEG

Burrattini, Cauliflower, Sweet Corn, Broccoli, Cherry Tomato 26

### ROMA RIGATONI VEG

Tomato, Kale, Local Squash, Aleppo Crumb, Goat Cheese 18  
*Add Sausage 7*

### MAC & CHEESE VEG

Parmesan Crumble 18

## DESSERT

### TRILLIUM CHOCOLATE CAKE

PM Dawn, Valrhona 72%, Chantilly 9

### MAINE WILD BLUEBERRY COBBLER

Served with Vanilla Ice Cream 12

### DULCE DE LECHE VERRINE

Cinnamon, Yellow Cake, Graham Cracker 10

## ADDONS

*Roasted Chicken Thigh 8*

*Crispy Chicken 8*

*Sausage 7*

*Anchovy 7*

*Avocado 5*

*Blue Cheese 2*

*Bacon 2*