

BRUNCH AT FORT POINT

SATURDAYS & SUNDAYS 10AM-3PM

FOOD

MORNING STACK

Iggy's Everything Bagel, Fried Egg, 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, Sunny Side Egg, Chive, Crispy Shallot 16

CRAB BENNY

Crab Cake, Avocado, Poached Egg, Iggy's Sourdough, Hollandaise 14

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

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,
Broccolini, 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