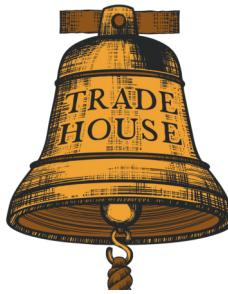


BRUNCH BITES!

PATATAS BRAVAS	\$9
Spanish style home fry, salsa roja, garlic lemon aioli	
FRIED CALAMARI	\$16
Rhode Island squid tossed with pickled Italian peppers and served with Pomodoro	
AVOCADO TOAST	\$14
Griddled sourdough, mashed avocado, everything bagel spice, pickled red onion, chive	
Add poached egg	\$3
TRADE HOUSE SALAD*	\$11
Mixed lettuces, raspberry-white balsamic vinaigrette, shredded carrot, cucumber, radish, snap peas, toasted almond	
WEDGE	\$17
Iceberg wedge with ranch, bleu cheese crumbles, bacon, tomato, crispy onions, and balsamic glaze	
DAILY EMPANADA	\$14
Ask what our kitchen is cooking up – it changes all the time!	
MARINATED BEETS*	\$15
Roasted beets with arugula, honey-lemon drizzle, pistachio, crunchy tofu	
MUSSELS	\$19
Maine mussels in a coconut red curry broth, lime, cilantro, crostini	

HAIR OF THE DOG

COFFEE, BLACK TEA, OR HOT COCOA	\$5
IRISH COFFEE	\$10
Warmed with Irish whiskey, touch of Irish cream, and topped with whipped cream	
BLOODY MARY	\$12
A classic tomato mix, vodka, and a zesty blend of citrus and seasoning, served with traditional garnish	
MIMOSA	\$10
Simple bubbles with a just a touch of orange juice on the rocks	
JAZZY	\$12
Upgraded mimosa with citrus vodka	
PEACH BELINI	\$10
Peach topped with prosecco	
KIR ROYALE	\$10
Crème de cassis with prosecco	
HOT TODDY	\$10
Warm whiskey with honey, lemon, spice	



LET'S BRUNCH

MAINS

BREW STEAK & EGGS*	\$31
Sliced sirloin served over toasted French bread, red wine au jus, two eggs any style, served with homefries and a petit salad	
DERBY STREET BREAKFAST*	\$17
Two eggs any style, toasted sourdough, north country bacon, grilled breakfast sausage, served with homefries	
JUMBO PANCAKE	\$14
Colossal buttermilk pancake, banana, brown butter maple syrup, toasted hazelnut	
CARNITAS HASH	\$23
Pork carnitas, caramelized onions, homefries, two sunny side eggs	

BENNYS

CLASSIC BENNY	\$15
English muffin, Canadian bacon, poached eggs, hollandaise sauce, served with homefries	
CALIFORNIA BENNY	\$17
English muffin, sliced avocado, poached eggs, hollandaise sauce, served with homefries	
CRAB CAKE BENNY	\$25
Twin griddled crab cakes, english muffin, poached eggs, hollandaise sauce, served with homefries	

* Can be made gluten free, please inform your server
18% Gratuity will be included for parties 6 or more
*Consuming raw or undercooked meats, poultry, or eggs may increase your risk for foodborne illness. Before placing order, please inform your server if a person in your party has a food allergy.

HANDHELDS

Served with homefries, substitute salad +\$2, ADD egg +\$3, avocado +\$2, bacon +\$2

SUNRISE BURGER*	\$20	B.L.T.A	\$18
8 oz. burger with a fried egg, bacon, cheddar, lettuce, tomato, onion, house sauce		Grilled sourdough, North country bacon, lettuce, tomato, avocado, garlic aioli	
BACON EGG & CHEESE*	\$16	SHAWARMA WRAP	\$16
English muffin, North Country bacon, cheddar, fried egg		Greens, hummus, asparagus, cucumber, tomato, feta, and spiced yogurt	
SAUSAGE EGG & CHEESE*	\$16	CHICKEN & WAFFLE SLIDERS	\$15
English muffin, sausage patty, cheddar, fried egg		Fried pickle-brined chicken thigh, Belgian pearl sugar waffle, brown butter maple syrup	

KIDS

Chicken fingers and homefries	\$11
Eggs any style, choice of bacon or sausage, and toast	\$11
One pancake with choice of sausage or bacon	\$11

SIDES

One egg, any style	\$4
North Country bacon	\$6
Breakfast sausage patty	\$6
Homefries	\$5
Petite Salad	\$5



TRADE HOUSE

CHEERS!



SHAKEN & STIRRED \$14

PARTRIDGE IN A PEAR TREE

Pear Vodka, Lemon Juice, Simple Syrup, Prosecco

ENGLISH BREAKFAST

English Breakfast Tea Infused Gin, Orange, Lemon

WHITE CHRISTMAS

Vanilla Vodka, White Chocolate, Honey, Milk, Sugar

MR. GRINCH

Amaretto, Baileys, Orange, Pistachio

TRADE SECRET

Bourbon, Amaro, Orange, Cherry, Lime

YUKON CORNELIUS

Vodka, Peppermint, Milk, Coffee Liqueur, Candy Cane

NOT MY GUMDROP BUTTONS

Bourbon, Sweet Vermouth, Gingerbread, Lime, Bitters

SILENT NIGHTCAP

Bourbon, Orange, Christmas Spices, Cherry

YULE FUEL

Rum, Eggnog, Maple Syrup, Bitters

SLEIGH ALL DAY

Aperol, Cranberry, Christmas Spices, Bubbles

REPOSADO NAVIDAD

Reposado Tequila, Licor 43, Espresso Vodka, Maple Syrup

RED

FEDERALIST – Cabernet Sauvignon (CA, 2021)	\$13/47
CANYON ROAD – Cabernet Sauvignon (CA)	\$8/29
SKYFALL - Merlot (WA, 2019)	\$15/52
BELLERUCHE – Côtes du Rhône (FR, 2021)	\$12/45
CONUNDRUM - Red Blend (CA, 2022)	\$13/47
RASCAL – Pinot Noir (OR, 2021)	\$13/48
CANYON ROAD – Pinot Noir (CA)	\$8/29
GIESEN 0% - Premium Red	\$11/40

ROSE

MIRAVAL STUDIO – Rosé (FR, 2023)	\$13/44
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WHITE

MARTIN CODAX RIAS BAIXAS – Albariño (ES, 2023)	\$12/44
TORRESELLA – Pinot Grigio (IT, 2021)	\$13/44
CANYON ROAD – Pinot Grigio (CA)	\$8/29
WHITEHAVEN – Sauvignon Blanc (NZ, 2021)	\$14/53
HARKEN – Chardonnay (CA)	\$11/37
CANYON ROAD – Chardonnay (CA)	\$8/29
GIESEN 0% - Sauvignon Blanc	\$11/40

BUBBLES

LA MARCA – Prosecco (IT)	\$13 Split
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BOTTLES & CANS

Budweiser	\$5.5
Bud Light	\$5.5
Stella Artois	\$6
Michelob Ultra	\$5
Lagunitas Daytime IPA (12 oz)	\$6
Downeast Original (12 oz)	\$7
Pabst Blue Ribbon (16 oz)	\$4.5
Corona	\$6.5
Corona Light	\$6.5
Miller High Life	\$5
Miller Light	\$5.5
Coors Light	\$5.5
Proclamation Fitter. Happier. DIPA	\$8
High Noon	\$7
Suncruisers Iced Tea	\$7
Athletic IPA (n/a)	\$6
Athletic Golden Ale (n/a)	\$6

DRAFT

Guinness	\$9
Singlecut Hibiscus Sour	\$8/12
Idle Hands Four Seam	\$9/13
Three Floyd's Deluxe Lager	\$8/12
Foam Built To Spill DIPA	\$10/14
High Limb Core Cider	\$9/13
Notch- Rotating	\$8/12
Founders All Day IPA	\$8/12
Night Shift Nite Lite	\$8/12
Kona Big Wave	\$8/12
Allagash White	\$8/12
True North Northern Haze	\$9/13

HOST A PARTY!



Festive drinks, cozy vibes, and room for your whole crew.

Ask your server about private event options.