



LET'S BRUNCH

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

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 \$16
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.

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 \$13
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

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 ITALIAN VEGGIE MELT \$17
English muffin, North Country bacon, cheddar, fried egg
Grilled eggplant and zucchini, provolone, arugula, tomato, pesto, balsamic, ciabatta

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

TRADE SECRET

Bourbon, Amaro, Orange, Cherry, Lime

HOW MANY LICKS

Aperol, Cold Brew, Lemon, Simple, Prosecco

CRIMSON 75

Gin, Nocino, Lemon, Cranberry, Prosecco

WALK OF SHAME

Citrus Vodka, Cranberry Cordial, Lime, Orange

THE CLOAKED GENTLEMAN

Rye, Cynar, Amaro, Cherry

COCO NOIR

Coconut Fat Washed Rum, Sweet Vermouth, Campari

SOUTH OF THE BORDER SOUR

Reposado Tequila, Lemon, Sesame, Bitters

CABIN FEVER COOLER

Citrus Vodka, Lime, Basil, Watermelon, Soda

HARBOR HEAT

Spicy Tequila, Orange, Lime, Watermelon, Tajin

BANANA REPUBLIC

Dark Rum, Cold Brew, Banana, Sesame, Milk, Chocolate

PETALS & PROSECCO

Lillet, St Germain, Lemon, Prosecco, Soda

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
Upper Pass Cloud Drop DIPA	\$8
High Noon (Peach, Black Cherry)	\$7
White Claw (Mango, Raspberry)	\$7
Suncruisers Iced Tea	\$7
Athletic IPA (n/a)	\$6
Athletic Golden Ale (n/a)	\$6
Blue Moon (n/a)	\$6

ALWAYS ON TAP

Guinness	\$9
Idle Hands Four Seam	\$9/13
Notch Kolsch	\$8/12
Founders All Day IPA	\$8/12
Allagash White	\$8/12
True North Northern Haze	\$9/13

Ask your server about our rotating draft selections!

HOST A PARTY!



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

Ask your server about private event options.