

beat brasserie

MOTHER'S DAY BRUNCH

SUNDAY, MAY 13 9:30AM-3:30PM

THREE COURSE BRUNCH WITH LIVE MUSIC

\$41.95 PRIX FIXE PER PERSON / \$14.95 CHILDREN 10 & UNDER (ENTREE & DESSERT)

Share

FRESH FRUIT SALAD

**A LA CARTE
DINNER MENU
5PM-10PM**

Appetizer

SOPHIA'S GREEK YOGURT Fresh Berries, Almonds, Granola

BLUEBERRY CINNAMON CRUMBLE COFFEE CAKE

ASPARAGUS VICHYSOISE Chilled Potato Soup, Crunchy Kale, Scallion Chile Oil

SPRING CHICKEN SOUP Sugar Snaps, Peas, Dill, Quinoa

BLACK LENTIL CAESAR SALAD Lemony Caesar Dressing

SHORT RIB BEIGNETS Rhubarb Compote

BBQ ST. LOUIS RIBS

SMOKED TROUT CROSTINI Pickled Veggies

Entree

WE USE ORGANIC, CAGE-FREE EGGS!

FRITTATA Eggs, Sauteed Spring Greens, Potato, Manchego Cheese, Chorizo

FRENCH TOAST BREAD PUDDING Mixed Berry Compote

QUICHE Asparagus, Leek, Goat Cheese, Fine Herbs

FREE RANGE TURKEY HASH Poached Eggs, Cauliflower, Potato

SEARED SALMON Kale Tabbouleh, Hummus, Cucumber Salad, Spiced Yogurt, Feta, Hot Sauce + 5

SKIRT STEAK & EGGS Roasted Tomato, Grits, Grilled Ramp & Bacon Vinaigrette + 9

MOM BOWL

Kale Tabbouleh, Hummus, Cucumber Salad,
Spiced Yogurt, Feta, Hot Sauce

**POACHED EGGS
VEGGIE FALAFEL**

EGGS BENEDICT

**ARTISANAL HAM
SPINACH & SWISS CHARD
LOBSTER +8**

Flower Children

10 & UNDER \$14.95 ENTREE & DESSERT

KIDDIE SCRAMBLED EGGS & FRITES

KIDDIE GRILLED CHEESE & FRITES

FRENCH TOAST BREAD PUDDING

CHICKEN DINOS & FRITES

**MENU SUBJECT
TO CHANGE**

Before ordering, please inform us if anyone in your party has a food allergy
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

BUILD YOUR OWN CHAMPAGNE MIMOSA

BOTTLE OF DOMAINE CHANDON 750 ML \$44
SERVED WITH ASSORTMENT OF FRESH HOUSE-MADE JUICE
ORANGE, STRAWBERRY & BLUEBERRY

Champagne Cocktails

GLASS OF CHAMPAGNE Domaine Chandon Brut or Rose 12
ORANGE MIMOSA Domaine Chandon Brut, Fresh Orange Juice 11
KIR ROYALE Domaine Chandon Brut, Crème de Cassis 13.5
KIR FRAMBOISE Domaine Chandon Brut, Chambord 13.5

Bloodies

BLOODY MARY Vodka, House Spices & Tomato Juice 11.5
BLOODY MARIA Tequila, House Spices & Tomato Juice 11.5

Beat Cocktails

FROZEN LENINGRAD MULE Vodka, Ginger, Blood Orange, Lime 9
MANGO MARTINI Vodka, Kesar Mango, Aromatic Water 10
BAD HABIT Titos Vodka, Elderflower Liqueur, Pomegranate Syrup 13
TRICK BIRD Bourbon, House made Cranberry Molasses, OJ 11
SPARK PLUG Tequila Blanco, Metcalfe's Raspberry Liqueur, Vanilla, Rhubarb Soda 10.5
OLD GLORY Clear Creek Apple Brandy, Triple Sec, Maraschino, Cinnamon 12.5

DRAFT BEER

FOUNDERS AMERICAN PORTER (MI) 7
BROOKLYN LAGER (NY) 7
HARPOON IPA (MA) 6.5
MILLER HIGH LIFE (WI) 4.5
BANTAM CIDER "BEAT AMERICAIN" (MA) 7.5
VICTORY BREWERY GOLDEN MONKEY 9.5% ABV (PA) 7.5

CANNED BEER

HARPOON THE CRAIC IRISH-STYLE RED IPA (VT) 12OZ 6.5
JACK'S ABBY HOUSE LAGER (MA) 16OZ 6.75
CLOWN SHOES CLEMENTINE WHITE ALE (MA) 12OZ 7
FISHERMAN'S BREW AMBER LAGER (MA) 12OZ 6.5
FOOLPROOF THE GROTTO IPA (RI) 16OZ 10.75
CISCO SANKATY LIGHT (MA) 12OZ 7.25
NOTCH SESSION PILS (MA) 12OZ 6.5
NIGHT SHIFT BREWING WHIRLPOOL APA (MA) 16OZ 10
COORS NON-ALCOHOLIC (CO) 12OZ 4.5
DOWNEAST ORIGINAL CIDER (MA) 12OZ 6.75

COFFEE \$3.25 **TEA SELECTION \$4.75** **ESPRESSO \$3.95** **LATTE \$4.95**
DOUBLE ESPRESSO \$5.90 **CAPPUCCINO \$4.95**
ORANGE JUICE \$4 **GRAPEFRUIT JUICE \$4** **APPLE CIDER \$4**