



Brunch

Starters

- SHRIMP COCKTAIL** 16
Five Jumbo Shrimp Served with Tangy House-Made Cocktail Sauce & Lemon GF DF
- 4 CHEESE RAVIOLI** 14
Crispy Ravioli Served with Marinara Sauce V
- BURRATA CAPRESE** 18
Tomatoes, Arugula, Croutons, Fresh Basil, Extra Virgin Olive Oil, & Balsamic Reduction V
- MAINE CRAB CAKES** 22
Two House-Made Crab Cakes Served with Mustard Sauce & Fresh Lemon
- GREEK SALAD** 16
Romaine Lettuce, Red Onion, Grape Tomato, Cucumber, Feta & Greek Olives Tossed in Greek Vinaigrette & Served with Tzatziki Sauce GF V

Benedicts

- CLASSIC*** 10/16
Canadian Bacon & Poached Egg on an English Muffin Topped with Cloud 9 Hollandaise
- SMOKED SALMON*** 18/24
Local Smoked Salmon & Poached Egg on an English Muffin Topped with Cloud 9 Hollandaise & Dill
- CRAB CAKE*** 20/26
Poached Egg on our Cloud 9 Crab Cake Topped with Cloud 9 Hollandaise & Fresh Dill
- THE GARDEN *** 11/17
Mushrooms, Spinach, Sliced Tomato & Poached Egg on an English Muffin Topped with Cloud 9 Hollandaise

Handhelds

- BREAKFAST BURRITO** 12
Scrambled Eggs, Avocado, Home Fries, Bacon, Cheddar Cheese, and Cilantro Crema
- BRUNCH BURGER *** 19
Two Smashed Patties, Sunny Side Egg, Cloud 9 Hollandaise Sauce, & Bacon. Served with French Fries
- BREAKFAST SANDWICH*** 14
Two Eggs Over Easy with Bacon & Smoked Gouda On a Croissant. Served with Seasoned Home Fries
- SMOKED SALMON BAGEL** 17
Local Smoked Salmon Served with Dill, Capers, Tomatoes, Chopped Red Onion, Lemon, & House-Made Dill Cream Cheese on a Plain or Everything Bagel
- CORNED BEEF** 20
- BREAKFAST RUEBEN**
Corned Beef Hash, Swiss Cheese, Thousand Island Dressing, Sauerkraut, & an Over Easy Egg, on Marble Rye Bread. Served with French Fries
- LOBSTER ROLL** MP
Lobster Tossed in Citrus Aioli or Brown Butter. Served on a Toasted Brioche Roll with Lettuce Served with French Fries
- BLACKENED SHRIMP TACOS** 19
Flour Tortilla, Citrus Slaw, & Pickled Onion with Chipotle Aioli

Brunch

Breakfast Favorites

- CORNED BEEF HASH & EGGS 17**
House-Made Corned Beef Hash & Two Eggs Cooked Your Way with Choice of Toast or English Muffin
- CLASSIC BREAKFAST* 12**
Two Eggs Cooked Your Way with Seasoned Home Fries & Choice of Toast or English Muffin
Bagel +2 Add Bacon, Sausage or Canadian Bacon +5
- AVOCADO TOAST* 17**
Smashed Avocado, Sliced Tomato, Red Chili, Goat Cheese, & Fried Eggs Served on Wheat Bread
- CHICKEN & WAFFLES 15**
Crispy Buttermilk Brine Chicken Breast, Sriracha Maine Maple Syrup With House-Made Belgian Waffle
- CLOUD 9 DOUBLE STACK 12**
Buttermilk Pancakes Served with Syrup & Butter
Add Chocolate Chips +1
Add Blueberries +1
Add Bacon, Sausage or Canadian Bacon +5
- FRENCH TOAST CASSEROLE 14**
Brioche Bread, Fresh Berries, Maple Syrup, Whip Cream

Omelettes

*All Omelettes Are Served with Seasoned Home Fries & Your Choice of Toast, English Muffin, or Bagel
Substitute Gluten-Free Toast +2*

- STEAK & CHEESE 19**
Chopped Steak, Pepper, Onions, Mushrooms, Provolone
- GREEK 14**
Feta Cheese, Greek Olives, Sautéed Spinach, & Roasted Tomatoes GF V
- WESTERN 15**
American Cheese, Ham, Sautéed Bell Peppers, & Onions GF

**PAIR ANY DISH WITH
YOUR FAVORITE
BREAKFAST COCKTAIL!**

**BROWSE OUR BRUNCH
DRINK MENU**



Sides

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| <ul style="list-style-type: none"> TOAST 4
White, Wheat, Rye, Cinnamon Raisin, English Muffin, or Bagel V
Substitute Gluten-Free Bread +2 PARFAIT 10
Fresh Seasonal Fruit, Vanilla Yogurt, & Granola V | <ul style="list-style-type: none"> MAPLE SYRUP 3
Real, Locally Sourced Personal Size Maple Syrup Jar BREAKFAST MEAT 5
Bacon, Sausage, or Canadian Bacon CORNED BEEF HASH 10
House-Made Corned Beef Hash with Potatoes and Onions | <ul style="list-style-type: none"> HOME FRIES 5
Fresh Cut Home Fries with Signature Seasoning FRUIT CUP 6
Seasonal Fruit |
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*THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS