*denotes food items that are cooked to order or are served raw, consuming raw or under cooked products may increase your risk of food-borne illness, before placing your order, please inform your server if anyone in your party has a food allergy

BRUNCH MENU
65 holland street somerville, ma (617)591-2100

STARTERS

Soup of the Day
   cup 6  bowl 8

French Toast Bites
   cinnamon & sugar, maple syrup, whipped cream  8

*Breakfast Tater Tots
   bacon, cheese, sunny side egg, jalapenos  9

Bang Bang Cauliflower
   crispy cauliflower, garlic chili sauce  10

Fried Burrata
   marinara, parmesan, grilled bread  14

Truffle Parmesan Fries
   roasted garlic aioli  10

Nachos
   jack cheese, charred jalapenos, black beans, pico de gallo, guacamole, sour cream  12
   chicken or chili  4

Al Pastor Tacos
   slow roasted pulled pork, white onion, charred pineapple, salsa, cilantro, flour tortilla  12

Wings or Tenders
   bourbon molasses, buffalo, chipotle, or garlic chili, with bleu cheese or ranch  12

BURGERS & SANDWICHES
   served with hand-cut fries, soup or salad

*Orleans Burger
   jalapeno pineapple salsa, cheddar, onion rings, chipotle aioli  15

*Spicy Lucy
   angus beef patty stuffed with cheese, topped with fried jalapenos & applewood smoked bacon  15

*Double Stack
   two angus beef patties, American cheese, bacon, lettuce, tomato, onion  15

Baja Turkey Burger
   avocado, pepperjack, chipotle aioli, sweet roll  15

*Cuban Egg Panini
   two over easy eggs, roasted pork, ham, swiss, honey mustard sauce  14

Pastrami Pretzel Reuben
   lean black pastrami, ale braised sauerkraut, swiss, russian dressing  15

Bimini Melt
   country ham, pepperjack cheese, over easy egg, Baja crema, sweet roll  15

Caribbean Chicken Club
   grilled chicken, avocado, pepperjack, bacon, chipotle aioli  14

BREAKFAST
   served with home fries
   egg whites available upon request

*Davis Square Omelet
   cheddar, bacon, mushrooms & tomatoes, fresh fruit & choice of toast  14

*American Breakfast
   two buttermilk pancakes, two eggs any style, choice of bacon or sausage  14

*Steak & Egg Pizza
   white pizza, fontina, mushrooms, spinach, sliced steak, garlic aioli, two truffle parmesan eggs  14

Chilaquiles
   pulled pork, scrambled eggs, salsa roja, onions, cotija cheese, avocado, tortilla chips  12

Build Your Own Omelet
   choose up to four ingredients: peppers, onions, tomatoes, mushrooms, spinach, bacon, ham, cheese, with fresh fruit and choice of toast  14

*Heuvos Rancheros
   two sunny side eggs, cotija cheese stuffed tortilla, black beans, avocado, salsa roja, cilantro  12

*French Toast Platter
   two eggs any style, choice of bacon, sausage, or ham  14

*Orleans Breakfast
   two eggs any style, choice of bacon or sausage, home fries, fresh fruit, choice of toast  12

*Jorge's Hash & Eggs
   chef's homemade hash, two poached eggs, marble rye toast  14

*Breast Pizza
   hash, mozzarella, tater tots, scallions & topped with two sunny side eggs  14

*Bennys
   english muffin, poached eggs, hollandaise sauce, ham, avocado, spinach & tomato  14

SALADS & BOWLS
   add grilled chicken  6
   add *steak tips, salmon or shrimp  7

Quinoa Bowl
   charred cauliflower, macadamia, Asian pear, arugula, baby kale, hard boiled egg, goji berries, edamame, radish, grape tomatoes, maple vinagrette  14

*Caesar Salad
   romaine hearts, fresh parmesan, sourdough croutons, caesar dressing, white anchovies  12

Southwestern Cobb Bowl
   blackened chicken, mixed greens, avocado, egg, bacon, tomatoes, beans, corn, bleu cheese, chipotle ranch  16

Pear & Arugula
   maple roasted pear, candied walnuts, dried cherries, goat cheese, champagne vinaigrette  12

SIDES
   english muffin or toast  2
   home fries or two eggs  3
   fresh fruit, ham, bacon, sausage or hash  4
**ROTTATING DRAFT BEER**

- Paulaner Oktoberfest (Germany) 6.0%
  - Full bodied beer with its rich malt flavor, dark toffee note and underlying fruitiness has a masterful hop balance
- Coors Light (CO) 4.2%
- Jack's Abby Hoponius Union (MA) 6.5%
  - Traditional IPA with a twist, it’s fermented cold and aged for extended periods, huge tropical fruit and citrusy hop aroma with a dry finish
- Fat Tire Amber (CO) 5.5%
  - Biscuit-like malt flavors coating in equilibrium with hoppy freshness
- Sam Adams Seasonal (MA)
  - Rotating tap
- Downeast Cider (MA) 5.1%
  - Pressed local apples, never with concentrate, never using artificial sweeteners or flavors
- Harpoon IPA (MA) 6.0%
  - An interpretation of the classic English style using hops and malt grown in the United States
- Maine Beer Company (ME)
  - Rotating tap
- Shiner Bock (TX) 4.4%
  - Distinct, rich, full-flavored, deep amber-colored beer with inviting smooth taste without excessive bitterness
- Harpoon UFO Cranberry (MA) 5.1%
  - Refreshing hefeweizen infused with fresh cranberries. A little sweet, a little tart
- Lagunitas IPA (CA) 6.2%
  - Well-rounded, caramel malt barley provides the richness that mellows out the twang of the hops
- Shipyard Pumpkinhead (ME) 4.5%
  - Crisp, refreshing wheat ale with delightful aromatics and subtle spice flavor
- Wormtown Be Hoppy (MA) 6.5%
  - Reddish-gold hazy unfiltered brew, pungent aroma of citrus, floral spice and grapefruit. Medium and light body give way to a dry finish
- Miller Lite (WI) 4.2%
- Guinness (Dublin) 4.1%
- Ballast Point Grapefruit Sculpin IPA (CA) 7.0%
  - Tart freshness of grapefruit perfectly complements the IPA’s citrusy hop character
- Blue Moon Belgian White (CO) 5.4%
  - Unfiltered spiced wheat ale
- Mystic Aperture White Ale (MA) 5.0%
  - An unfiltered witbier with hints of citrus & coriander
- Corona Light (Mexico) 4.1%

**COCKTAILS**

- **Blood Orange Mimosa**
  - Champagne, fresh orange, blood orange organic artisan liqueur 10
- **Nectarine Sunrise**
  - 44 north nectarine vodka, champagne, fresh orange 9
- **House Red & White Sangria**
  - Traditional blend of brandy, triple sec, fruit juice and red or white wine 8 glass 28 carafe
- **Bloody Maria**
  - Jose cuervo silver, house bloody mary mix 10
- **O's Iced Coffee**
  - Coffee rum, creme de cacao, coffee, milk 10
- **Espresso Martini**
  - St. george nola coffee liquor, vanilla vodka, frothy cream float 11
- **John Daly**
  - Deep eddy sweet tea vodka, lemonade, fresh squeezed lemon juice 9
- **Manmosa**
  - Vodka, orange red bull, champagne, dash of fresh orange 10
- **Huckleberry Lemonade**
  - 44 north huckleberry vodka, lemonade, lemon juice, blueberries 9

**WHITES**

- **Ca’ Montini Pinot Grigio**
  - Trentino, Italy 10/38
- **Villa Maria Sauvignon Blanc**
  - Marlborough, New Zealand 12/46
- **Chateau Souverain Sauvignon Blanc**
  - Alexander Valley, California 10/38
- **Louis Latour Chardonnay**
  - Ardeche, France 10/38
- **La Crema Chardonnay**
  - Sonoma County, California 12/46
- **Saint M Riesling**
  - Pfalz, France 10/38

**REDS**

- **Simple Life Pinot Noir**
  - Sonoma Valley, California 10/38
- **Carmel Road Pinot Noir**
  - Monterey, California 12/46
- **Catena Malbec**
  - Mendoza, Argentina 11/42
- **Broadside Cabernet**
  - Paso Robles, California 10/38
- **Drumheller Merlot**
  - Columbia Valley, Washington 9/34

**SPARKLING & ROSÉ**

- **Nicholas Feuillatte Brut NV**
  - Epernay, France 50/bottle
- **La Marca Prosecco**
  - La Marca Trevigiana, Italy split 13 bottle 46
- **Gérard Bertrand Gris Blanc Rosé**
  - South of France 12/46
- **Fleur de Mer Rosé**
  - Côtes de Provence 12/46

**BOTTLES & CANS**

- Leinenkugel’s Harvest Shandy (Can)
- Smirnoff Cranberry Lime (Can)
- Amstel Light (Can)
- Magners 12oz
- Cape Ann Fisherman’s Brew (Can)
- Farmer Willie’s Ginger Beer (Can)
- Sam Adams Boston Lager (Can)
- Michelob Ultra (Can)
- Wunderkind Bantam Cider (Can)
- Baxter Stowaway IPA (Can)
- Narragansett (Can)
- Miller Lite (Can)
- Corona (Can)
- Miller High Life (Can)
- Bud Light (Can)
- Coors Light (Can)
- Heineken (Can)
- Red Stripe (Can)
- Notch Pils (Can)
- Coors Non-Alcoholic (Can)
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- Newburyport Plum Island (MA) 5.4%
- Corona Light (Mexico) 4.1%

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