

EGG SPECIALTIES

*The Standard 17

Two Eggs, Tri-Color Home Fries, Toast, Bacon or Pork Sausage
Substitute Chicken-Apple Sausage, Spicy Chorizo, Turkey Bacon
or Canadian Bacon +1

*Eggs Benedict 18

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise,
Tri-Color Home Fries

Substitute Smoked Salmon +8 | Crab Cake +8

*Hash & Eggs 23

Crispy Shredded Corned Beef and Potatoes, Fresh Herbs and
Charred Scallions, Herb Roasted Tomato, Sunny Side Eggs, Toast

*Avocado Toast 18

Poached Eggs, House Guacamole, Multi-Grain Bread, Local Greens

*Poblano Braised Short Rib Hash 26

Poached Eggs, Braised Short Rib, Roasted Peppers and Onions,
Crispy Potato Medley, Poblano Hollandaise, Toast

*Steak & Eggs 34

Skirt Steak, Two Eggs, Chimichurri, Tri-Color Home Fries, Toast

*Ranchero Bowl 19

Two Sunny Side Eggs, Avocado, Pico de Gallo, Cheddar, Quinoa,
Black Beans, Habanero Sauce

Breakfast Quesadilla 18

Scrambled Eggs, Bacon, Pepper Jack, Pico de Gallo, Sour Cream

*Capone Omelette 19

Spicy Chorizo, Roasted Peppers, Basil, Mozzarella, Tri-Color Home Fries, Toast

*California Omelette 19

Avocado, Mushrooms, Tomato, Pepper Jack, Tri-Color Home Fries, Toast

*Greek Omelette 19

Feta Cheese, Tomato, Onions, Dill, Tri-Color Home Fries, Toast

*The Docks Omelette 23

Garlic Shrimp, Spinach, Tomato, Caramelized Onion, Gruyere,
Tri-Color Home Fries, Toast

FROM THE GRIDDLE & MORE

Buttermilk Pancakes 16

Cinnamon Sugar, Fresh Berries

Napoleon French Toast Tower 19

Mascarpone Cream, Fresh Berries, Bananas, Strawberry Sauce

"Fruity Pebbles" French Toast 17

Seasonal Berries, Fruity Pebbles, Whipped Cream

House Made Vanilla Belgian Waffle 17

Fresh Berries, Powdered Sugar

Chicken & Waffles 24

House Made Vanilla-Buttermilk Belgian Waffle, Crispy Fried Chicken Cutlet,
Salted Honey Butter, Spiced Syrup, Fried Leeks

Berry Oatmeal 10

Blueberries, Strawberries, Dried Cranberries, Raw Honey

Protein Oatmeal 10

Natural Peanut Butter, Banana, Flax Seeds

Power Greek Yogurt 12

Chia Seeds, Banana, Blueberries, Walnuts, Agave

**PLEASE ASK YOUR SERVER ABOUT OUR
DAILY SELECTION OF FRESH MUFFINS,
PASTRIES & COOKIES**

dinerbar BRUNCH

APPETIZERS

Truffle Mac & Cheese Bites 14

Cheddar, Parmesan, Jack, Bleu Cheese

Jumbo Lump Crab Cakes 20

Local Greens, Sweet Chili Remoulade

Crispy Fried Calamari 20

Hot Cherry Peppers, Garlic-Buttermilk and Marinara Dipping Sauces

Blackened Fish Tacos (GF) 20

Spiced Cod, Green Papaya-Citrus Slaw, Avocado Crema,
Crispy Shallots, Cilantro, Warm Corn Tortillas

Margherita Flatbread 15

Tomato Sauce, Mozzarella, Basil

Fig Flatbread 17

Goat Cheese, Fig Jam, Arugula

Lollipop Wings (GF) 17

Sweet Chili Sauce

Soup of the Day 5 | 9.5

Chicken Noodle Soup 5 | 9.5

Garden Vegetables, Fresh Herbs

French Onion Soup 10

Country Baguette, Gruyere

SALADS

ADD CHICKEN +6 | ADD SHRIMP, CRAB CAKE, STEAK OR SALMON +12

*Classic Caesar Salad 14

Creamy Caesar Dressing, House Croutons, Parmesan

Cobb Salad (GF) 23

Tomatoes, Roasted Corn, Avocado, Grilled Chicken, Olives, Bleu Cheese,
Applewood Bacon, Egg, Basil Balsamic Vinaigrette

Greek Salad (GF) 17

Romaine, Tomato, Red Onions, Capers, Olives, Cucumber, Feta, Oregano,
Lemon Vinaigrette

Local Greens Salad (GF) 16

Charred Com, Shaved Radish and Spring Onion, Cherry Tomatoes,
Toasted Quinoa, Basil Vinaigrette

Beet Salad (GF) 17

Sherry-Thyme Marinated Beets, Blackberries, Mesclun Greens,
Basil Mascarpone, Shaved Radish, Candied Walnuts, Shallot Vinaigrette

The Lunch Bowl (GF) 16

Toasted Quinoa and Mesclun Green Bowl with Chili Roasted Sweet Potatoes,
Charred Corn, Radish, Cherry Tomatoes, Avocado, Basil Vinaigrette,
Choice of Grilled Chicken or Roasted Vegetables
SUBSTITUTE SALMON OR SHRIMP +7

SANDWICHES

*The Breakfast Sandwich 10

Scrambled Eggs, Bacon, American Cheese, Brioche

California Wrap 16

Egg Whites, Avocado, Tomato, Pepper Jack, Wheat Tortilla, Local Greens

DBar Wrap 16

Scrambled Eggs, Bacon, Cheddar Cheese, Avocado, Wheat Tortilla,
Local Greens

*Smoked Salmon Platter 25

Red Onion, Capers, Vine Ripe Tomatoes, Cucumber, Cream Cheese,
Toasted Sesame or Plain Bagel

*BLTA 18

Applewood Bacon, Lettuce, Tomato, Avocado, Mayo, Multi-Grain Bread, Fries

*Avocado Tuna Melt 19

Grilled Rye Bread, Albacore Tuna Salad, Tomato, Sharp Cheddar, Fries

Crispy Buttermilk Fried Chicken Sandwich 20

Chipotle Aioli, Sour Pickles, Shredded Lettuce, Pickled Red Onions,
Vine Ripe Tomatoes, Brioche, Fries

*Turkey Club 20

Roasted Turkey, Applewood Bacon, Lettuce, Tomato,
Mayo, Fries

Avocado Chicken Wrap 20

Applewood Bacon, Lettuce, Tomato, Mozzarella, Mayo, Wheat Tortilla,
Local Greens

*Steak Panini 25

Gruyere, Horseradish Aioli, Arugula, Pickled Red Onions, Ciabatta, Fries

*Gruyere Grilled Cheese 15

Gruyere, Country White Bread, Fries
add Tomato+ 1.5 | add Bacon +3.5
add Grilled Chicken +6 | add Short Rib +7

SIDES

Applewood Bacon (GF) 7

Pork Sausage (GF) 7

Avocado (GF) 7

Chicken-Apple (GF) 7

Spicy Chorizo Sausage (GF) 7

Turkey Bacon (GF) 7

Canadian Bacon (GF) 7

Home Fries (GF) 7

French Fries 7

House Onion Rings 9

Basil Aioli

Sweet Potato Fries 9

Chipotle Mayo

Sliced Smoked Salmon (GF) 16

Short Stack Pancakes (2) 7

Homemade Muffin 4

Croissant 4

Toast 3

Corned Beef Hash (GF) 13

Side Salad (GF) 7

Fresh Fruit Salad (GF) 9.5

New York Bagel 4.5

Cream Cheese or Peanut Butter
with Nutella + 1
with Smoked Salmon
Cream Cheese +9

BURGERS

SERVED WITH FRENCH FRIES OR LOCAL GREENS

*DBar Burger Deluxe 22

Cheddar, Applewood Bacon, Roasted Tomato Mayo, Brioche

*Short Rib Burger 25

Burger topped with Shredded Short Ribs, Mushrooms, Cheddar,
Caramelized Onions, Brioche

Turkey Burger 19

Cranberry Mayonnaise, Lettuce, Tomato, Red Onion, Brioche

Black Bean Vegetable Burger 18

Smoked Jalapeno Aioli, Lettuce, Tomato, Red Onion, Brioche

Grilled Salmon Burger 22

Herb Tartar Sauce, Lettuce, Tomato, Brioche

*Juicy Lucy 28

Double Beef Patty stuffed with DB Cheese Blend, Special Sauce,
Lettuce, Tomato, Frizzled Onions, Brioche, Garlic-Parsley Fries

Crab Cake Burger 26

Jumbo Lump Crab Cake, Chipotle Aioli, Tomato, Onion, Pickle, Brioche,
Sweet Potato Fries

BURGER ADD ONS:

BACON OR AVOCADO +3.5 | SHORT RIB+7 | FRIED EGG+ 1.5
ARUGULA, MUSHROOMS, CARAMELIZED ONIONS, TOMATO or JALAPENO+1.5
CHEDDAR, GOAT CHEESE, GRUYERE, AMERICAN, SWISS, PEPPER JACK,
FETA or MOZZARELLA+1.5

ENTRÉES

SERVED WITH CUP OF SOUP OR LOCAL GREENS

Roasted Salmon (GF) 34

Lemon and Herbs, Sautéed Spinach, Yukon Gold Mashed Potatoes

Char-Grilled Chicken Breast (GF) 27

Seasonal Vegetables

16 oz. Rib-Eye Steak (GF) 52

Garlic-Parsley Butter, Petite Grilled Caesar Salad, Spicy Bistro Fries

Grilled Skirt Steak (GF) 44

Chimichurri, Yukon Gold Mashed Potatoes, Garlic Spinach

Fish & Chips 27

Beer Battered Cod, French Fries, Herb Tartar Sauce

Meatloaf 27

Yukon Gold Mashed Potatoes, Traditional Gravy, Seasonal Vegetables

House Spinach Fettuccine 32

Jumbo Shrimp, Cherry Tomatoes, Scallions, White Wine Garlic Sauce

Chicken Parmesan 27

Chicken Cutlet, Mozzarella, Marinara, Spaghetti

Rigatoni Ala Vodka 21

Vodka Sauce, Spinach, Shaved Parmesan
add Char-Grilled Chicken +6 | add Jumbo Shrimp +12

SUBSTITUTIONS:

GLUTEN FREE BREAD +2 | PURE MAPLE SYRUP +3 | SWEET POTATO FRIES +2
EGG WHITES +1.5 | CIABATTA OR CROISSANT +1.5 | ENGLISH MUFFIN +1

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.
ALL SUBSTITUTIONS ARE CHARGED A LA CARTE.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.
MANAGEMENT NOT RESPONSIBLE FOR LOST, FORGOTTEN
OR STOLEN ARTICLES.

GF=Gluten Free | *=Can Be Made Gluten Free

BRUNCH COCKTAILS

Bloody Mary 14

Mimosa or Bellini 12

Mimosa Pitcher (Serves 6) 49

Mimosa Tower (Serves 8-12) 75

Screwdriver 14

"Ketel One" Espresso Martini 17

"Tito's" Tropical Fruit Frosé 15

HEALTHY LIBATIONS

Ketel One Botanicals & Soda

Your Choice: 16

Peach & Orange Blossom

Cucumber & Mint | Grapefruit & Rose

BOOZY SHAKES & FLOATS

Your Choice: 17

The Boozy Banana Milkshake

Bacardi Rum, Vanilla Ice Cream, Banana, Cinnamon, Caramel, Whipped Cream

Vodka S'mores Milkshake

Smirnoff Vodka, Crème de Cacao, Vanilla Ice Cream, Graham Crackers, Marshmallow, Chocolate Syrup, Whipped Cream

Spiked Shortcake Milkshake

Smirnoff Vodka, Vanilla Ice Cream, Fresh Strawberries, Whipped Cream

The Salted Caramel XXX Milkshake

Bacardi Rum, Vanilla Ice Cream, Caramel, Sea Salt, Whipped Cream

Not Your Father's Root Beer Float

Vanilla Ice Cream

TEQUILA

Casamigos Blanco 17

Casamigos Anejo 19

Casamigos Reposado 19

Clase Azul Reposado 39

Don Julio Blanco 17

Don Julio 1942 Anejo 46

Patron Silver 17

Amaras Mezcal Verde 15

VODKA

Grey Goose 17

Ketel One 17

Tito's 15

WINE & DRINKS

WHITES

Gran Duca 13 | 49

Pinot Grigio, Italy

Bar Dog 14 | 52

Chardonnay, California

Pam's Unoaked 14 | 52

Chardonnay, California

Meiomi 52

Chardonnay, California

Paumanok 13 | 49

Riesling, North Fork, Long Island

13 Celsius 13 | 49

Sauvignon Blanc, Marlborough, New Zealand

Kim Crawford 15 | 56

Sauvignon Blanc, Hawke's Bay, New Zealand

ROSÉ

Minuty 14 | 52

Cotes de Provence, France

SPARKLING

Gran Duca 13 | 49

Prosecco, Italy

Chandon (187 ml) 14

Brut Rosé, Napa Valley, California

DINERBAR SANGRIA

Glass 15 | Pitcher 45

Classic Red Sangria

Brandy, Red Wine, Fresh Squeezed Orange Juice, Fresh Fruit

Rosé Strawberry Sangria

Rum, Wine, Lemon-Lime Soda, Fresh Fruit

REDS

Bread & Butter 13 | 49

Pinot Noir, California

The Crusher 13 | 49

Merlot, California

Earth First 13 | 49

Organic Malbec, Argentina

Imagery 14 | 52

Cabernet Sauvignon, California

Margarett's Vineyard 13 | 49

Cabernet Sauvignon, California

The Calling 65

Cabernet Sauvignon, Alexander Valley, California

WINES ON TAP

Glass 13 | Carafe 30 | Big Carafe 49

Coeur de Mont

Sauvignon Blanc, France

Pinot Project

Pinot Grigio, California

Rancho Rodeo

Pinot Noir, Russian River Valley, California

Pacific Standard

Cabernet Sauvignon, California

BEER ON TAP

Stella Artois 9

Allagash White 9

Greenport Harbor IPA 9

Blue Point Toasted Lager 9

Lagunitas IPA 9

Goose Island IPA 9

BOTTLES & CANS

Blue Moon 8 | **Duvel** 10

Dale's Pale Ale 7

Bud or Bud Light 6

Corona or Corona Light 8

Heineken 8 | **Modelo** 8

Angry Orchard Hard Cider 8

Not Your Father's Root Beer 8

JUICES

Fresh Squeezed Orange Juice 7

**Apple, Cranberry, Pineapple
or Tomato Juice** 6

SMOOTHIES

Your Choice: 9

Green Tea | Chocolate | Strawberry | Mango

All Smoothies Contain Whey Protein, Banana
and Your Choice of Whole, Skim, Almond or Oat Milk

BEVERAGES

Espresso 3.5 | 4.5

Cappuccino or Latte 6

Hot Filtered Dark Note Coffee 4

Iced Dark Roast Coffee 5

Cold Brew Iced Coffee 6

Slow Steeped in Small Batches for Smooth Balanced Flavor

Freddo 4.5

Whirled Espresso over Ice

Freddo Cappuccino 7

Ice, Espresso, Frothy Milk

Café Mocha 7

Steamed Milk, Chocolate, Espresso, Whipped Cream

Caramel Macchiato 7

Vanilla, Steamed Milk, Espresso, Caramel

Cafe Americano 3.5 | 4.5

Espresso, Hot Water

Iced Caramel Macchiato 7

Vanilla, Milk, Ice, Espresso, Caramel Drizzle

Matcha Latte 7

Almond Milk, Green Matcha

Rishi Organic Teas 5

Green: Jade Cloud, Jasmine

Black: Earl Grey, English Breakfast

Caffeine Free Herbal: Chamomile, Peppermint, Lemon Verbena,
Blueberry Hibiscus, Turmeric Ginger

Hot Chocolate 5

Frothed Milk, Whipped Cream

Fresh Squeezed Lemonade 6

Iced Tea 5

Unsweetened Green Tea or Sweet Raspberry Tea (Complimentary Refills)

Soda Fountain 4

Pepsi, Diet Pepsi, Ginger Ale, Sprite (Complimentary Refills)

Boylan Bottling Co. Sodas 4.75

Made With Pure Cane Sugar (Black Cherry, Root Beer or Ginger Ale)

Bottled Water (1 Liter) 9

San Pellegrino, Acqua Panna

SHAKES

Traditional 9

Chocolate, Fresh Strawberry or Vanilla Maple

Banana Split 14

Chocolate & Strawberry Ice Cream, Banana, Whipped Cream,
Sprinkles, Cherry on Top

Toasted Marshmallow 14

Vanilla Ice Cream, Nutella, Whipped Cream, Toasted Marshmallows

Peanut Butter Cup 14

Chocolate Ice Cream, Peanut Butter, Whipped Cream, Peanut Butter Cups

The Ultimate Bonfire 14

Oreo Shake, Graham Crackers, Nutella, Toasted Marshmallows,
Whipped Cream

"The Flintstone" 14

Vanilla Maple Shake with Fruity Pebbles Cereal, Whipped Cream