

CAMDEN'S DOGTOWN MARKET

SPRING BRUNCH, BRUNCH, BRUNCH, BRUNCH, BRUNCH SPRING

- The "Morning After Thanksgiving"- griddled sage stuffing & warm turkey breast topped with poached eggs and Hollandaise \$9
- The "Apple Cheddar"-it's an omelet with apples and cheddar...and...wait for it... Sour Cream! with taters \$8
- The "Aosta Valley"-omelet w/ house-made pesto, tomato & Fontina cheese \$8
- The "Lox of Luv"-omelet w/ house cured & smoked salmon, cream cheese & dill, taters \$9
- The "Hashy Pig"-two poachers over pan fried potatoes, onions and pulled, smoked pork butt with grainy mustard cream sauce \$9
- The "It has NOTHING to do with Benedict Arnold"-two poachers, warm city ham, toast & hollandaise \$9
- The "Old Standby"-2 eggs your way with home fries, house made bacon, toast \$7
- The "Bounty of the Bottom of the Sea"-griddled shrimp, scallop & crab cakes with lightly dressed mesclun & lemon dill aioli \$11
OR topped with poached eggs and hollandaise \$11
- The "House"-green things with tomato, cukes, carrots & whatnot plus dressing \$5
- The "Non-Conventional Yard Bird & Greens"-marinated & grilled breast with baby green beans, cool steamed potato, greens, a wedge of brie, EVOO & sherry vin \$9
- The "Cultured Popeye Spinach"-fried goat cheese, house made bacon, hard cooked egg, grainy mustard vinaigrette \$9
- *The "Peppery West Coast"-smoked medium tri-tip steak over fresh arugula with bluecheese, red onion, grape tomatoes & balsamic vinaigrette \$12
- The "Norwegian Omega 3"-seared fillet of fresh salmon & mesclun, grapes & sweet champagne vinaigrette \$14
- The "Ubiquitous Burger*"-1/3 pound ground beef, house baked bun, house made dill pickle, LTM \$7 Add Cheese \$1 Add house bacon \$1
- The "Lightweight Burger"-1/3 pound ground turkey, prepared same as above \$8
- The "2 Eyes on One Side"-crispy fried flounder filet on house bun with simple slaw and spicy remoulade \$11
- The "Thigh Fry"-deboned chicken thigh, panko breaded & deep fried, house baked bun, house made dill pickle, LTM \$8
- The "Cam-B-Cue"- house smoked and pulled pork butt on a soft bun with Memphis-style sauce & creamy slaw \$8
- The "Caprese Press"-fresh Mozzarella, roasted red pepper, house made pesto, mayo \$8
- The "New Roasty Swine"- thin sliced house-smoke roasted pork loin toasted on house-made baguette with red pepper chowchow & provolone, LTM \$9
- The "Gloucester Guineaman"-crab salad on focaccia w/ broiled dilled Havarti \$11

Please let us know before you order that separate checks are required. We suck at math.

*Notice: Consuming raw or undercooked food such as meat, poultry, shellfish, seafood or eggs may increase the risk of foodborne illness, especially if you have a weakened condition.