

Main Dining: \$45

Private Dining Room (PDR): \$55

First Course

Market Salad ✓

Cherry tomato, cucumber, house dressing

Cage Free DEVEILED EGGS ✓

Rooster sauce, pickled mustard seeds

Yep, CHICKEN and WAFFLES

Roasted garlic spiced honey, watermelon salsa

Entrée Course

Marcus COBB Salad

Jerk chicken, bacon, avocado, egg, cherry tomato, blue cheese, buttermilk dressing

Pitts Bay BURGER

House blend, Johnny bread, onion marmalade, avocado, lettuce, cheese, bacon

The Beyond BURGER® ✓

Bermy Fresh shiitake mushroom, cheddar, lettuce, dill, tomato aioli, Johnny bread

Dessert Course

The Chocolate Fondant

Alex and Pete's salted caramel ice cream, raspberry jam

Hamilton Princess Cheese Cake

Strawberries, graham cracker crumbs

Tropical FRUIT

Daily sorbet

17% gratuity will be added to the menu price listed

If you have any allergies or specific diet, please ask your waiter for guidance*

Main Dining: \$50

Private Dining Room (PDR): \$60

First Course

Fish CHOWDER Bites

Goslings Black rum aioli

KALE Salad ✓

Pickled beets, Tucker's goat cheese, creamy Bermuda onion dressing

Marcus' CORNBREAD ✓

Tomato jam, honey butter

Entrée Course

Winter Root Vegetable Ramen ⑤

Crispy tofu, yellow curry broth, peanut, mushrooms

Crispy CHICKEN Sandwich

Buttermilk fried chicken, smokey Q sauce, lettuce, Johnny bread

The Beyond BURGER®

*Bermy Fresh shiitake mushroom, cheddar, lettuce, dill,
tomato aioli, Johnny bread*

Dessert Course

The Chocolate Fondant

Alex and Pete's salted caramel ice cream, raspberry jam

Hamilton Princess Cheese Cake

Strawberries, graham cracker crumbs

Tropical FRUIT

Daily sorbet

17% gratuity will be added to the menu price listed

If you have any allergies or specific diet, please ask your waiter for guidance*