

THE DORRANCE

kitchen & cocktails

#JAZZBRUNCH Sundays 10:30 – 2:30

2 Courses for \$25 or 3 for \$35

STARTERS

LAVENDER PARFAIT

House Made Granola, Winter Berries,
Greek Yogurt, Lavender Honey

WINTER CITRUS BRULÉE

Blood Orange, Tangerine, Grapefruit,
Caramelized Sugar

* BUTTER POACHED ASPARAGUS

Giant Asparagus, Truffle Butter,
Rhody Egg, Shaved Parmigiano Reggiano

SOUP DU JOUR

“Mmmm... That sounds good. I’ll have that.”

CHEF’S OATMEAL

Apples & Pears, Simmered Oats,
Cinnamon, Brown Sugar Dust

SEVEN GREEN SALAD

Baby Lettuces, Pickled Red Onion, Crumbled Blue Cheese,
Roasted Walnuts, Maple Sherry Vinaigrette

MAIN

* WAKE & BAKE

Broccolini, Butternut Squash, Chicken Sausage,
Fingerlings, Cheddar Curd, Rhody Egg, Multigrain Toast

THE DORRANCE FRITTATA

Featuring Chef’s Selection of Fresh, Local Ingredients,
Home Fries, Multigrain Toast

BELGIAN WAFFLE

Vanilla Waffle, Macerated Berries, Chantilly Cream,
Chicken Sausage

* PASTA CARBONARA

Fresh Tagliatelle, Pancetta, Onion, Parmigiano Reggiano,
Rhody Egg, Cracked Black Pepper

* THE RED EYE BURGER

10 oz Black Angus Beef, Smoked Cheddar,
Applewood Smoked Bacon, Fried Egg,
Lettuce, Tomato, Cilantro Aioli, Hand Cut Fries

* SURF & TURF BENEDICT

Maryland Crab Cake & Petite Sirloin, Rosemary Biscuit,
Poached Eggs, Spicy Hollandaise, Micro Greens, Home Fries

DESSERT

STICKY TOFFEE PUDDING

Orange Segments, Chocolate Ganache,
House Made Vanilla Bean Ice Cream

VANILLA BEAN CRÈME BRULÉE

Caramelized Vanilla Custard, Cranberry Compote,
Brown Butter Shortbread

Make it a #SundayFunday with a Delicious Dorrance Cocktail!

WESTMINSTER REVIVAL

Citadelle Gin, Cocchi Americano, Combier,
Green Chartreuse, Lime, Yuzu, Lavender Bitters 12

UP & CUMBER

Crop Organic Cucumber Vodka, St. Elder, Simple Syrup,
Fresh Lime, Regatta Ginger Beer 12

CELIBACY IN THE SUBURBS

How I Learned to Stop Worrying & LOVE Cranston
Keel Vodka, Grand Ten Cranberry Liqueur, Lime,
Grand Marnier, Cinnamon Syrup, Lemon Bitters 10

BELLINI

Prosecco, Peach Puree, Marie Brizard Apry 7

MICHELADA

Miller High Life, Green Chili, Agave, Lime, Salt 10

HALF MOON SERENADE

Half Moon Gin, Becherovka, Lemon, Cynar,
Simple Syrup, Apple Bitters, Downeast Cider 12

THE PINA RUM CHATA

Don Q Anejo Rum, RumChata, Pineapple, Lime,
Vanilla Syrup, Key Lime Bitters, Nutmeg 12

THE GOLD STANDARD IRISH COFFEE

West Cork Irish Whiskey, Freshly Brewed Coffee,
KerryGold Irish Cream, Mint 10

PLEASE NOTIFY YOUR SERVER. ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS YOU MAY HAVE

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.