

FERRY + MAIN

Logan Inn

MAKE A RESERVATION

easter brunch

3-course prix-fixe menu

1ST COURSE

choice of

Little Gem & Baby Kale

crispy parmesan, garlic crouton, caesar dressing

Smoked Salmon Toast

tomato, capers, fennel & herb salad

Avocado Toast

radish, pickled onion, feta

Yogurt Parfait

fresh berries, honey, house-made granola

ENTRÉE

choice of

Logan Inn Breakfast Burrito

chorizo, scramble eggs, salsa verde, home fries

Eggs Benedict

poached egg, canadian bacon, hollandaise, home fries

Waffle Stack

bananas, nutella, whipped cream

Ferry + Main Burger

brioche, cheddar, lettuce, tomato, onion, pickle, truffle fries

DESSERT

choice of

Flourless Chocolate Cake

chocolate ice cream, caramel, chocolate sauce

Lemon Bar

blueberry compote, cured lemon, whipped cream

Carrot Cake

cream cheese frosting, raspberries

RAW BAR

a la carte

Grande Plateau

Fruits de Mer

170

12 east coast oysters, 8 east coast clams, 8 shrimp cocktail, lobster salad, lump crab salad, daily tartare selection

Petit Plateau

Fruits de Mer

95

6 east coast oysters, 4 east coast clams, 4 shrimp cocktail, lobster salad, lump crab salad, daily tartare selection

Shrimp Cocktail

20

4 U10 shrimp, gribiche, cocktail sauce

East Coast Oysters on the Half Shell

21 | 42

1/2 dozen | dozen

East Coast Littleneck Clams

8 | 16

1/2 dozen | dozen

CHILDREN'S MENU

1ST COURSE

choice of

Fresh Cut Fruit

Vegetable Crudité

2ND COURSE

choice of

Penne Pasta

butter or pomodoro

Mac & Cheese

breadcrumb, broccoli

Crispy Chicken & Waffles

maple syrup

Cheeseburger

brioche bun, french fries

DESSERT

choice of

Vanilla or Chocolate Ice Cream

caramel, chocolate sauce, sprinkles

11am-3pm • adults \$55++ • children under 12 \$25++

Executive Chef, Jef Marino