

# Topside

OF MT. VERNON

## BRUNCH

### Smoked Local White Fish Soft Boiled Scotch Egg

seasonal local greens salad, lemon / herb  
vinaigrette, Topside potatoes \$16

### Burger

cave aged cheese, tomato concentrate, smoked  
onion marmalade, local greens, house pickles,  
duck egg, potato roll \$16

### Pig's Ear Bacon Bratwurst

apples, celery root, mustard seeds, Topside  
potatoes and 2 eggs any style \$15

### Little Neck Clams on the Half Shell (½ dozen) \$9

### Local Oysters ½ dozen

daily chef's selection served with  
traditional garnishes \$16

### Sweet Fried Goat Ricotta

raw honey, sheep's milk yogurt, seasonal fruit,  
marcona almond \$14

### Crème Brulee French Toast

Old Line Rum maple syrup, poached seasonal  
fruit \$14

### Tortilla Espagnole

potato, onions, chimmichurri, small local  
greens salad \$13

### Sides

bacon / Topside potatoes / fruit / eggs /  
small local greens salad \$5