

PACKERS KITCHEN + BAR

BRUNCH

SIGNATURES

CLASSIC BREAKFAST 24

eggs your way | bacon | sausage
crispy potatoes | choice of toast
housemade ketchup

BISCUITS & GRAVY 21

homemade biscuit
aleppo spiced pork gravy | eggs your way

BRIOCHE FRENCH TOAST 19

macerated berries | maple syrup
choice of bacon or sausage

AVOCADO TOAST 19

avenue wheat bread | cotija cheese
tomato | togarashi | fried over-easy egg

SMOKED SALMON BENEDICT 24

rosemary english muffin | poached eggs
hollandaise | capers | pickled shallots
breakfast potatoes or fruit

CLASSIC HAM BENEDICT 24

rosemary english muffin | poached eggs
hollandaise | breakfast potatoes or fruit

PASTRAMI HASH 24

housemade pastrami | onions | peppers
breakfast potatoes | eggs your way

FISH & CHIPS 32

wild-caught seasonal fish | french fries
vegetable slaw | tartar sauce

HANDHELDS

BREAKFAST SANDWICH 19

croissant | bacon | frittata | ricotta
cheese | tossed greens

MUSHROOM TOASTIE 21

local mushroom | gruyere cheese
fried over-hard egg | lettuce | tomato
harissa aioli | brioche bun
tossed greens

GRIDDLE BURRITO 21

potatoes | onions | peppers | bacon
cheddar cheese | eggs | green chili
crème fraîche | tossed greens

SMASH BURGER 21

brioche bun | homemade ketchup
caramelized onions | cheddar cheese
french fries
add patty +7
add bacon +3

PASTRAMI DIP 20

a jus | gruyere | ciabatta | french fries

TURKEY BACON CHEDDAR 20

wheat bread | pepper pesto | tomato
harissa aioli | french fries

SOUPS + SALADS

NEW ENGLAND CLAM CHOWDER 12 / 20

razor clams | crab meat | bacon
+5 bread bowl

SOUP OF THE DAY 9 / 16

chef's selection of fresh ingredients
+5 bread bowl

GIGANTE BEAN SALAD 14

tangerine-chili marinated olives
pickled peppers | frisée

TRADITIONAL CAESAR SALAD* 18

add white anchovy +6
add grilled chicken +9
add smoked salmon +12

FARM FRESH GREENS 18

apple | fennel | farmer cheese | quinoa
seasonal vinaigrette
add grilled chicken +9
add smoked salmon +12

SIDES OMELETS

DENVER OMELET 21

onions | peppers | ham | gruyere cheese
breakfast potatoes or fruit

VEGGIE OMELET 21

mushroom | onions | peppers | spinach
cheddar cheese | ricotta
breakfast potatoes or fruit

FRENCH OMELET 19

gruyere cheese
breakfast potatoes or fruit

TOAST WITH BUTTER & JAM 6

sourdough | wheat | english muffin
biscuit | gluten free

FRESH FRUIT 6

YOGURT PARFAIT 14

fresh fruit | housemade granola

EGG 3

BACON, SAUSAGE, OR HAM 10

PANCAKES 8

POTATOES 6

Please inform your server of any allergies so we can prepare your meal with care.

*Consuming raw or undercooked food can lead to food-borne illnesses. A 20% taxable service charge will be automatically added to parties of six or more.

We are deeply connected to our local waters and lands. Whenever possible, our seafood, meats, and produce are seasonal, locally sourced, and always ethically raised. Scan the QR code to meet our purveyors!



10/9/2026