

SUNDAY BRUNCH

BANANA BERRY SHAKE ◊ \$13

Tahini, Vermont Berries, Local Honey,
Almond Milk

NASHVILLE DOUGHNUTS ◊ \$13

Basket of 3, Warm and Glazed

"210" BREAKFAST TACOS ◊ \$17

Scrambled Egg, Potato, Onion, Wallingford
Locker Bacon, Cheddar, Charred Salsa,
Flour Tortilla

EGGS IN PURGATORY ◊ \$18

Spicy Tomato Fondue, Baked Eggs,
Green Onion, Grilled Sourdough,
Served In a Cast Iron Skillet

LUCY'S MANCHACA ◊ \$20

Smoked Shredded Brisket, Scrambled Eggs,
Pico, Chili con Queso, Home Fries, Tortillas

CHICKEN & WAFFLES ◊ \$25

Belgium Waffle, Nashville Hot or Mild
Chicken, Maple Syrup

PLAIN WAFFLE ◊ \$19

Blueberry Maple Syrup, Wallingford Locker
Bacon, Powder Sugar

PULLED PORK BENNIE ◊ \$23

Grilled Roasted Tomato, Tabasco Hollandaise,
Buttery English Muffin, Home Fries

KALE CAESAR ◊ \$16

Preserved Lemon, Hard Boiled Eggs, Spiced
Pecans, Grilled Crostini

YESTER HOUSE SALAD ◊ \$13

Ricotta Salata, Herb Salad, Lemon,
Extra Virgin Olive Oil, Rye Crouton

GULF SHRIMP AND GRITS ◊ \$29

Bacon, Tomato, Tomato Broth, Grit Girl
Grits, Red-Eye Gravy, Cheddar, Fried Egg

THE YESTER BURGER

◊ \$19 ◊

Smoked Cheddar Fondue, Espresso Bacon
Jam, curATE Sauce, Wickle Pickles, Shaved
Onion and Lettuce, Potato Roll, Fries or
House Chips

Add Avocado to any Dish ◊ \$5

BRUNCH COCKTAILS

MIMOSA ◊ \$14

Prosecco & Fresh Squeezed OJ

GRAND MIMOSA ◊ \$19

Includes a Float of Grand Marnier

BLOODY MARY ◊ \$14

House Mix and Tito's Vodka

PIMMS CUP ◊ \$16

Pimm's No 1, Cucumber, Strawberry,
Basil, Lemon, Limonata

IRISH COFFEE ◊ \$14

Baileys, Jameson, Cream, Whipped Cream

BOTTOMLESS PIT COCKTAILS

MIMOSA ◊ \$48

Bottle of Prosecco and
Carafe Fresh Squeezed OJ

BLOODY GOOD TIME ◊ \$44

Big Ol' Bucket of Bloody Marys

LIGHTER BEVERAGES

CBD SODA ◊ \$5

LIMONATA ◊ \$4

ICED TEA or LEMONADE ◊ \$3

SOFT DRINKS BY COKE® ◊ \$3

BREWED VERMONT COFFEE ◊ \$3

LIBATIONS

WHITE & ROSÉ WINES

Sauvignon Blanc

SILVERADO VINEYARDS ◊ \$13 / 50
Napa Valley CA 2018

Chardonnay

NOAH RIVER WINES ◊ \$13 / 50
Monterey CA 2018

Pinot Grigio

MONT MES ◊ \$11 / 42
Alto Adige Italy 2019

Torrontes

MYTHIC ESTATE ◊ \$11 / 42
Salta Argentina 2019

Chardonnay

GROTH ESTATE ◊ \$72 Bottle
Oakville Napa Valley CA

Pouilly-Fuisse

DOMAINE J.A. FERRET ◊ \$77 Bottle
Burgundy FR 2018

Rosé

LA SPINETTA ◊ \$13 / 50
Il Rosé DI Casanova Tuscany Italy 2020

RED WINES

Cabernet Sauvignon

ROTH ESTATE ◊ \$16 / 62
Alexander Valley CA 2018

Pinot Noir

ILLAHE VINEYARDS ◊ \$16 / 62
Willamette Valley OR 2019

Red Blend

OMEN ◊ \$14 / 54

Sierra Foothills CA 2018

Rhône

VIDAL-FLEURY ◊ \$12 / 46
Côtes du Rhône France 2017

Cabernet Sauvignon

CLOS PEGASE ◊ \$89 Bottle
Napa Valley CA 2017

Pinot Noir

FLOWERS VINEYARD ◊ \$88 Bottle
Sonoma Coast CA 2018

SPARKLING WINES

Prosecco

BORGO MOLINO ◊ \$12 / 46
Treviso Extra Dry 2020

Sparkling Wine

SCHRAMSBERG ◊ \$78 Bottle
Blanc de Blanc ~ North Coast CA 2017

Champagne

R. DUMONT & FILS ◊ \$83 Bottle
Champagne Brut NV

BEERS AND ALES

GREEN STATE LAGER ◊ \$7

FIDDLEHEAD IPA ◊ \$7

RED DWARF AMBER ALE ◊ \$7

FOUNDERS PORTER ◊ \$7

SPECIALTY COCKTAILS

CURATINI ◊ \$15

Grey Goose, Pâma Pomegranate, Fresh
Lemon, Splash Grand Marnier

POMEGRANATE PALOMA ◊ \$15

Illegal Mezcal, Grapefruit Juice,
Pama Liqueur

FIG DARK 'N' STORMY ◊ \$15

Goslings Rum, Lemon Juice,
Fig Preserves, Ginger Beer

GINGER MARTINI ◊ \$15

Green Mountain Vodka, Lemon,
Domaine de Canton

FRENCH OLD FASHIONED ◊ \$15

Woodford Bourbon, Lillet, Luxardo, Bitters

SPICY LEMON LIME MARGARITA ◊ \$15

Ghost Tequila, Cointreau,
Lemon, Lime, Agave