Breakfast Served All Day Full Menu Available After 11am

The Classics

All served with Breakfast Potatoes & choice of Toast - Bagel or English Muffin add \$1

2 Egg American Breakfast

Substitute corned beef hash 2.50

The 'Classic' Egg & Cheese Sandwich 2 eggs with bacon, sausage or ham -1 egg with choice of cheese, breakfast potatoes

with breakfast potatoes and toast 11.75 on a thick cut english muffin 6.50 Add bacon, sausage or ham 2.50

Breakfast Burritos

Breakfast Burrito - eggs, ham, peppers, sour cream, pico de gallo & cheddar with breakfast potatoes 14.95

West Coast Burrito - egg whites, Canadian bacon, avocado, sun-dried tomatoes, mushrooms, salsa & cheddar with a side of fresh fruit 15.25

Specialty Omelettes

Potato Omelete - 3 egg omelet, bacon, smashed potato, sour cream, green onion & cheddar cheese 14.75

The 'Hashlette' - 3 egg omelet, house-made corned beef hash, choice of cheese, served with toast 15.95

California Omelete - 3 egg omelet with tomato, mushroom, red onions, avocado, sour cream and 3 cheese blend 15.95

Country Omelete - 3 egg omelet with ham, sausage, bacon, peppers, mushrooms, tomato, onion & cheese 16.75

Greek Omelete - 3 egg omelet with spinach, tomato & feta cheese 14.75

Portuguese - 3 egg omelet with chourico, peppers, onions & cheddar 15.25

Make Your Own Omelette

3 Egg Omelet & choice of cheese 8.75

Add Meat: bacon, chourico, ham, sausage 1.75 ea Add Veggies: mushrooms, onions, peppers, spinach, tomato, sun-dried tomato 1.25 ea/ Avocado 2 Cheese: American, Swiss, cheddar, feta 1 ea Buffalo Mozzarella 1.50 Add Home Fries 3.50 Egg Whites 2.25

Kick'd Up Pancakes & French Toast

Classic Short Stack 6 Add blueberry, strawberry, chocolate chip or banana 1.25 The Full Stack (3) 9 Add blueberry, strawberry, chocolate chip or banana 1.25 The Classic Waffle 8.50 Add blueberry, strawberry, chocolate chip or banana 1.25

Cinnamon French Toast 9.25

American French Toast - French toast, sausage, bacon or ham, 1 egg..15

Blue Plate French Toast - French toast, caramelized bananas & brown sugar butter 14.25

Nutella French Toast - with fresh strawberries 14.75 The 'Meatlovers' Pancakes - 3 pancakes, chunks of sausage & bacon 13

Brunch Bennies All served with breakfast potatoes

Classic Crow's Nest - poached eggs, corned beef hash & hollandaise on English muffin 16.75

The Classic Benedict - poached eggs, Canadian bacon & hollandaise on English Muffin 14.95

The Veggie Benny - poached eggs, tomato, avocado, spinach & hollandaise on English muffin 15.75

Breakfast Cocktails

Ultimate Bloody Mary

Nice and spicy with pepper vodka garnished with fresh celery

Fruit Smoothie Plus

Bacardi coconut rum, creamy vanilla rum blended with bananas, pineapples, and strawberries

The Ultimate Egg Sandwich

1 egg, tomato, Canadian bacon & hollandaise on Texas toast. Served with breakfast potatoes 9.95



160z. Shakes & Malts

Mocha Dream Vanilla ice cream blended with chocolate syrup ad rich coffee Black Forest Chocolate ice cream with sweet raspberry sauce Creamsicle Vanilla ice cream blended with premium Florida orange juice Mounds Chocolate ice cream with sweetened coconut milk Deluxe Fruit Smoothie Banana, strawberries and pineapple blended with vanilla ice cream Cookies & Cream Vanilla or chocolate ice cream loaded with Oreo cookie Mom's Apple Pie Just like mom used to make with fresh apples, cinnamon, graham crackers, brown sugar and vanilla ice cream a' mode blended all together. Yum! Key Lime Pie Crumbled crunchy cheesecake combined with graham cracker crust and fresh key lime for a light and refreshing milkshake Cream Pie Shakes A sweet and creamy milkshake with vanilla ice cream and graham cracker crust blended with your favorite flavor.

Choose from banana, chocolate or coconut

S'mores Marshmallows, milk, chocolate and graham cracker combined with make this campfire favorite into a sweet and savory milkshake. You'll keep wanting s'more.

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Chocolate Peanut Butter Banana Chocolate ice cream, Reese's peanut butter and banana bites mixed together for a blissful treat

Menu Below Available After 11am

Starters & Shareables

Jalapeño Cheddar Corn Bread with 3 pepper relish jam 8.50 **RI Calamari** (Point Judith) - Fried and tossed with garlic butter. Served with banana peppers 14.00

House Made Flour Tortilla Nachos with cheddar, chili, pico de gallo and sour cream 14.75

Craft Burgers Served with fries, lettuce, tomato & pickle

Breakfast Burger Black Angus - burger, house made corned beef hash with a fried egg 15.75

Southwest Burger - bacon, jalapeño, cheddar, 3 pepper relish 14.75

Greek Burger - feta, oregano, onion, cucumber & yogurt sauce 14.75

BBQ Bacon Cheddar Burger - BBQ sauce, caramelized onion 15.75

The Classics

The Classic Burger - lettuce, tomato, pickle & fries 14 add cheese 15

Blue Plate Burger - lettuce, tomato, onion, thousand island 15.75

The Patty Melt - griddled Texas toast, caramelized onion, cheese 15.25

Sandwiches Served with fries unless otherwise stated

Substitute sweet potato fries \$1. • Substitute soup of the day \$2

Greek Tuna Melt - tuna salad, feta, onion & roasted red peppers 14.50

3 Cheese Pesto Grill Cheese - swiss, cheddar, buffalo mozzarella, tomato & basil pesto (no nuts) on your choice of bread 12.25

Corned Beef Reuben - corned beef on thick cut rye with swiss, sauerkraut & thousand island dressing. With potato chips 15.25

Chicken Souvlaki - herb chicken, mixed field greens, tomato, cucumber, onion, feta & tzatsiki in a pita. Served with small greek salad 15.25

Beef Gyro - seasoned gyro beef, mixed field greens, tomato, cucumber, red onion, feta & tzatsiki in a pita. Served with small greek salad 15.75

BLT - bacon, lettuce, tomato & mayo on your choice of

Soups/Salads

Chicken & Rice Soup 5/4 **House Made Beef Chili** with pico de gallo, sour cream & flour tortilla strips 7.5

Field Green Salad 8/5 Add chicken 3

Cobb Salad - chicken, bacon bits, bleu cheese, tomato, avocado, cucumber, hard boiled egg, with tortilla strips & ranch drizzle 15.75

Caesar Salad - romaine, croutons, parmesan & caesar dressing 11 Add chicken 3

Greek Salad - mixed field greens, tomato, cucumber, feta, kalamata olives, roasted red peppers & oregano 13 Add chicken 3 | Add gyro beef 5

House Made Comfort Foods

10 oz. Black Angus Meatloaf - black angus beef, smashed potato & rich gravy. Served with carrots and zucchini 16.75

Chicken Pot Pie - chicken, carrots, celery, peas & potato in a chicken gravy 15.75

Shepherd's Pie - black angus beef, green peas, corn, smashed potato & cheddar cheese with a rich gravy 15.75

Kick'd Up Mac n' Cheese - ham, bacon, tomato, mushrooms, peas tossed with pasta, cheddar, parmesan & swiss & topped with bread crumbs 15.75

'Mile High' Hot Turkey Dinner - with our house made stuffing, gravy, smashed potato and vegetable of the day 16.75

Fried Chicken Dinner - house spiced & dredged chicken breast. Served with smashed potato, pepper gravy & jalapeño-corn bread 16.75

Fish n' Chips - double battered cod. Served with 1/2 fries, 1/2 sweet potato fries, cole slaw & citrus-aioli 19

Chicken & Waffle - with 3 pepper relish 14.75

Signature Dishes

'Psari Plaki' Greek Style Braised Codfish - with tomato, oregano, caramelized onion, garlic, rice pilaf & sherry-butter sauce 21

Pasta Carbonara - peas, bacon, ham, garlic in a parmesancream sauce 15.50

Tuscan Chicken Penne - sautéed chicken, sweet sausage, sun-dried tomatoes, onions, and spinach, all tossed in a creamy light sauce and served over penne pasta 16.95

Greek Plate - grilled chicken or beef gyro with rice, pita, greek salad & cucumber-yogurt sauce 17.75



Specialty Cockta



bread 13.50 | Add avocado 2 | Add chicken 3 **Turkey Club** - oven roasted turkey, cranberry mayo, lettuce, tomato & bacon on your choice of bread 14.75 Fried Chicken Sandwich - lettuce, tomato and choice of cheese with honey mustard 14.75

Beers

Domestic: Bud, Bud Light, Corona, Corona Light, Sam Adams, Sam Adams Light, Miller Lite, Stella Artois Local: Narragansett Lager, Newport Storm Amber Ale, Rhode Island IPA, Whalers Rise APA

Please Note: 20% gratuity added for parties of 8 or more.

House Pours - By the Glass Premium

Copper Ridge Chardonnay, Merlot, Cabernet

Whites

Pinot Grigio, Ecco Domani Sauvignon Blanc, Greg Norman Rose, Aime Roquesante

Reds

Louis Martini, Cabernet Mark West, California Pinot Noir, Columbia Valley, Merlot

Blue Plate Margarita

Frozen, on the rocks, or straight up, it's heavenly

Banana Mudslide

Bacardi rum, vodka, Kahlua, banana liqueur with vanilla ice cream

Espresso Martini

Vanilla vodka, Bailey's Irish cream, dark créme de cacao with Starbucks coffee liqueur

Sparkling: Wycliff Brut, La Marca, Prosecco 187 ml split

BEFORE ORDERING, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALERGY.

Prices are subject to a 7% RI sales tax and 1% local city tax. * These items are raw or partially cooked and can result in the 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.