

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's 'top of the catch.'

SUNDAY WINE SPECIAL

HALF PRICE
BOTTLES OF WINE
UNDER \$100 OR
25% OFF BOTTLES
OF WINE \$100
AND OVER.

BRUNCH BUFFET

ADULTS \$28 | CHILDREN 10 AND UNDER \$14
4 & UNDER COMPLIMENTARY

FEATURING

OMELETTES TO ORDER

Assorted condiments to include Italian cheese blend, mushrooms, red onions, green & red peppers, spinach, tomato, Andouille sausage and ham.

CARVING STATION

Prime rib with horseradish cream or au jus

COLD SEAFOOD DISPLAY

Smoked Salmon, Trout, Scallops, Mussels, Pepered Mackerel, Char Crusted Tuna and Peel & Eat Shrimp

BELGIAN WAFFLES

Made-to-order petite waffles with choice of topping:

- Strawberry
- Blueberry
- Traditional maple syrup

ON THE COLD SIDE

Assorted Cheeses
Seasonal Fresh Fruit
Grilled Asparagus & Roasted Red Peppers,
Walnut Vinaigrette
Baby Greens Tomato and Fresh Mozzarella
Balsamic Vinaigrette, Basil Oil
Vegetable Spring Rolls Sweet n Sour Sauce
Mini Bagels
Pastries

ENTRÉES

Scrambled Eggs
Sweet Potato Corn Hash
Applewood Smoked Bacon
Sausage Links
Chicken Piccata
Thai Chicken Wings
Lobster Mac N'Cheese
Almond Crusted Tilapia, Orange Beurre Blanc
Shrimp Enchiladas
Roasted Yukon Gold Potatoes
Sautéed Green Beans
Biscuits & Sausage Gravy

DESSERTS

Carrot Cake
Chocolate Strawberries
Grand Marnier White Chocolate Mousse
Panna Cotta
Assorted Cookies

BRUNCH COCKTAILS

DEVON BLOODY MARY 4.5
MIMOSA J Roget Champagne Brut, orange juice 4.5
BELLINI Peach schnapps, simple syrup, J Roget Champagne Brut 5.5
J ROGET CHAMPAGNE BRUT 4.5

CAPPUCCINO & COFFEE

All coffee drinks are made with Colectivo Coffee.

ESPRESSO 3 | CAPPUCCINO 4
JAMESON OR BUSHMILLS IRISH COFFEE 8.5
BUTTERNUT Frangelico, butterscotch, brandy 8.5
ORANGE GLAZE Kahlua, Grand Marnier 8.5
SWEET TOOTH Amaretto, raspberry 8.5
TWIST Tuaca, dark crème de cacao 8.5

TEA FORTE 4

TEA OVER ICE

RASPBERRY NECTAR (herbal tea) Fruit-forward with berries, hibiscus, rose hips
WHITE GINGER PEAR (white tea, herbal blend) sweet pear, lemon balm, ginger
BLOOD ORANGE (black tea) Sweet Moro blood orange
CEYLON GOLD (black tea) Clean and bright

SERVED HOT

EARL GREY (organic black tea) Organic black tea leaves blended with Italian bergamot
MOROCCAN MINT (green tea) Chinese gunpowder green tea with fragrant mint
WHITE AMBROSIA (white tea) Tropical fruit, safflower, coconut
CHAMOMILE CITRON (organic herbal tea) Chamomile flower, rosehips, lemon verbena

DEVON
SEAFOOD + STEAK

GENERAL MANAGER Katie Wysocki
EXECUTIVE CHEF Tony Hargrove

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS AND OTHER ARTISAN PURVEYORS

We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms – Piedmont, NC
Foley Fish – Boston, MA
Creekstone Farms – Arkansas City, KS
Artisan Specialty Foods – Lyons, IL
Burgers' Smokehouse – California, MO
Halperns' – Atlanta, GA
Tea Forte – Concord, MA
Hawaiian Fresh Seafood – Honolulu
Fever-Tree – London, England
Meyer Ranch - Western Montana

\$1 ONE BUCK SHUCK

Join us for happy hour, featuring our chef's selection of oysters for just \$1 each.
MONDAY – SATURDAY 4 – 7PM & 9 -CLOSE
SUNDAY 2 – 9PM

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

