



THE RAMS HEAD INN

BRUNCH

SERVED ON WEEKENDS FROM 11:30AM - 3PM

STARTERS

RHI APIARY BUNS (4)
HOUSEMADE WITH HONEY BUTTER
\$9

CROQUETTES (6)
DUCK CONFIT, SAUCE A L'ORANGE
\$17

SOUP DU JOUR
CRAFTED WITH LOCAL INGREDIENTS
\$15

HARVEST SALAD
WATERCRESS, BABY SPINACH, STRAWBERRIES, GOAT
CHEESE, TOASTED ALMONDS, BASIL VINAIGRETTE
\$19

CLASSIC CAESAR
CRISP ROMAINE, WHITE ANCHOVIES, PARMESAN,
BRIOCHE CROUTONS
\$18

LOCAL OYSTERS* (6)
COCKTAIL SAUCE, GINGER LIME MIGNONETTE
\$22

TUNA CRUDO*
WATERMELON, CHILIES, MINT, CITRUS, CRUNCH
\$26

BURRATA
BASIL PESTO, GREENS, AVOCADO, TOMATO,
AGED BALSAMIC, PUFFED QUINOA
\$23

TRUFFLE FRIES
PARMESAN, PARSLEY, TRUFFLE OIL, GREEN GODDESS
\$17

PASTAS

HOUSEMADE BUCATINI
LUMP CRAB, GREMOLATA, CALABRIAN CHILI, LEMON
\$28/\$48

HOUSEMADE CAMPANELLE
SPRING PEA, BEET, SPINACH, SQUASH, PISTOU,
TOASTED PINON
\$23/\$37

MAINS

AVOCADO TOAST*
GRAIN BREAD, SMASHED AVOCADO, LEMON,
PINE NUTS, (2) OVER EASY EGGS
\$28

OMELETTE
BACON, SHALLOT, CHIVES, BOURSIN, HOME FRIES
\$26

DUCK MADAME*
GRUYÈRE, DUCK CONFIT, BÉCHAMEL,
(1) OVER EASY EGG
\$30

FRENCH TOAST CASSEROLE
BRIOCHE, CINNAMON, VERMONT MAPLE,
BLUEBERRY WHIPPED CREAM
\$24

SMOKED SALMON
WAFFLE, LEMON, SCALLION, CRÈME FRÂICHE,
CAPERS, "EVERYTHING BAGEL" SEASONING
\$29

LOBSTER BUN
POTATO BUN, LETTUCE, TOMATO, HERB AIOLI,
OLD BAY FRIES
\$47

RHI BURGER*
8 oz BRISKET BLEND, AGED CHEDDAR, LETTUCE,
TOMATO, CARAMELIZED ONION, RAM SAUCE
\$29

ADD FRIES
\$3

* THIS MENU ITEM IS COOKED TO ORDER OR IS SERVED RAW. FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

~ PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES ~