

Colonel Blackinton Inn

BRUNCH

All items come with a side of home fries and bacon

EGGS BENEDICT

Toasted croissants topped with ham and poached eggs. Finished with Hollandaise sauce and asparagus spears. 15

CRAB CAKES BENEDICT

Poached eggs served over crab cakes with Hollandaise sauce and asparagus spears. 20

GF TOURNEDOS MAXWELL

4 oz. of grilled filet mignon served on Brioche bread. Topped with poached eggs, lobster meat, asparagus and a sherry wine sauce. Finished with Bearnaise sauce. 26

v TEXAS STYLE BRIOCHE FRENCH TOAST

Served with maple syrup. 14

GF BREAKFAST SKILLET

Two eggs served any style over our house made corned beef hash, sausage links & crumbed bacon & topped with a cheddar cheese sauce. Served on a sizzling iron skillet. 18

CHICKEN & WAFFLES

All natural buttermilk fried chicken and a malted waffle. Served with butter 16

OMELET OF THE DAY

Ask your server for details!

BREAKFAST ADDITIONS

CORNED BEEF HASH	5
SIDE OF BACON OR SAUSAGE	4
FRUIT CUP	4
SIDE OF HOME FRIES	3.5
SIDE OF TOAST	2
White or Wheat	
ENGLISH MUFFIN	2
BAGEL WITH CREAM CHEESE	3.5
EXTRA EGG	2.5

ROASTED TURKEY DINNER

Generous portion of tender white and dark meat. Served with mashed potatoes, bread stuffing, vegetables and a side of gravy. 18

SUNDAY SPECAIL

Changes week to week

GF - Can Be Made Gluten Free

v - Vegetarian

****Please notify your server if you have any food allergies or dietary restrictions.****

Please be advised consuming raw, cooked to order or under cooked meat poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices do not include 7% Massachusetts tax.

Refreshing Cocktails

PELLEGRINO COCKTAIL

Pom pomegranate juice mixed with Sanpellegrino sparkling blood orange and vodka 9.5

PALOMA

Bribón tequila, fresh squeezed grapefruit juice, fresh lime juice, and simple syrup. Topped with club soda. 10

BELINI

Champagne with peach nectar 9.50

MIMOSA

A classic brunch drink. Champagne mixed with orange juice. 9.50

UPGRADE YOUR MIMOSA TO A 1/2 CARAFE

Choice orange juice, peach nectar, grapefruit juice, cranberry juice or pomegranate juice . 23

Add Chambord 4

Bloody Mary

all of our bloody mary mix is house made

CLASSIC BLOODY MARY

Simple and tasty.
House-made mix garnished with celery, lemon, lime and an olive 9.50

BLACKINTON BLOODY MARY

Kettle One Citroen vodka garnished with a slice of bacon and a Cajun spice rimmed glass. 11

CUCUMBER MARY

Our house infused cucumber vodka, garnished with a cucumber slice. 9.5

ANGRY MARY

Hot pepper infused vodka, garnished with a jalapeño stuffed olive and a cucumber slice for cooling relief. 10

STEAK HOUSE MARY

Classic Bloody Mary with a little extra horseradish mixed in. Finished with bleu cheese stuffed olives and a crisp bacon slice. 11

BLOODY DERBY

Our House-made Bloody Mary mix combined with Bulleit Bourbon and garnished with a slice of crisp bacon. 11

Non-Alcoholic & Mocktails

FRESH SQUEEZED ORANGE JUICE

Small 5 Large 9

FRESH PINK GRAPEFRUIT

Small 5 Large 9

NANTUCKET NECTARS LEMONADE

16oz bottle. 4

ORANGE POMEGRANATE

Fresh squeezed orange juice mixed with Pom 100% pomegranate juice. 5

PELLEGRINO MOCKTAIL

Pom pomegranate juice mixed with Sanpellegrino sparkling blood orange. 5

SPARKLING PEACH ARNOLD PALMER

Fresh brewed ice tea, peach nectar syrup, Sanpellegrino lemon and simple syrup. Topped with soda water. 6

Welcome to The Colonel Blackinton Inn

Here are some guidelines we are requesting from our guests while we are under new guidelines.

Please be mindful of the time at your table. We are required to allow an hour and half for guests to dine at each table.

If you see a friend or neighbor at another table please refrain from socializing.

Please do not move the tables or chairs. We have spaced the patio according to guidelines.

If you get up from your table please wear your mask and keep distance while waiting for the restrooms. We have entertainment every morning on the patio with a \$5 cover charge for adults and children over 12.

Thank you again for dining with us.