

BRUNCH



Can be made gluten free



ULYSSES
American
Gastropub

BRUNCH

BRUNCH FARE

*indicates items served with potatoes O'Brien

Steak & Eggs* 11.95 

shaved sirloin, peppers, onions, white cheddar & two eggs over easy, served over top of potatoes O'Brien

Classic Pancakes 9.95

Vermont maple syrup and whipped cream (chocolate chips available upon request)

Ulysses Veggie Frittata* 9.95 

3 eggs, roasted cherry tomatoes, caramelized asparagus, Kennett mushrooms, spinach, sharp provolone

Scrapple Benedict* 10.95

fried scrapple, poached eggs, English muffin, beer & cheddar fondue

Breakfast Burrito* 9.95

scrambled eggs, cheddar, chorizo, roasted red peppers, flour tortilla

House Smoked Pastrami Hash* 11.95

roasted peppers, caramelized onions, American cheese, fried eggs, served over top of potatoes O'Brien

Shrimp and Grits 15.95

jumbo shrimp, house-made chorizo, caramelized onions, Cajun white wine cream sauce, scallions

Meat Lovers Mac & Cheese 12.95

crispy scrapple, bacon, breakfast sausage, beer & cheddar fondue

Smoked Chicken Wings 12.95 

your choice of: Creole BBQ, Sriracha house glaze, buffalo or dry rubbed. Served with gorgonzola dipping sauce & celery salad

Roulette Wings 12.95


7 wings are tossed in our buffalo sauce and 1 is tossed with our Hellfire sauce. Choose your wing wisely.

SOUP & SALAD

Add to any salad: salmon 9 chicken 6 filet tips 9
fish of the day 9 shrimp 8 crab cake m/p

Tomato Bisque 5 / 6.75**Kennett Mushroom Soup** 5 / 6.75 **Summer Salad** 8.95 / 12.95 

romaine, spinach, fresh mozzarella, toasted almonds, strawberries, mango, red onion, roasted apple and blueberry vinaigrette

House 5.75 / 8.95 

baby greens, dried cranberries, walnuts, carrot, apple vinaigrette

Caesar 5.75 / 8.95 

romaine hearts, parmesan, croutons, creamy Caesar dressing

Brussels Caesar 11.95

bacon, red onion, parmesan cheese, Caesar dressing

SIDES

TWO EGGS 3 **APPLEWOOD SMOKED BACON** 3 **PARMESAN TOTS** 5**SCRAPPLE** 4**ENGLISH MUFFIN** 2**BREAKFAST SAUSAGE** 4 

FEATURES

Soup Du Jour

5 / 6.75

Sweet Potato Hash* 13

jalapenos, bell peppers, red onion, Guajillo chicken, bacon, chipotle ketchup

Steak 'n Eggs* 16

4oz beef tenderloin, two eggs over-easy, potatoes O'Brien, onion straws

Chicken and Waffles 15

malted-bacon waffles, sage-fried chicken, brown sugar butter, maple syrup

Crabby Omelette* 15

sweet crab claw meat, creamy brie cheese, spinach, tomatoes

*indicates items served with potatoes O'Brien

BURGERS & SANDWICHES

served with hand-cut kettle chips

Buffalo Chicken Cheesesteak 12.95 

chopped chicken breast, American cheese, gorgonzola dressing, buffalo sauce, celery salad

Smoked BBQ Pork Sandwich 12.95 

Carolina or Creole BBQ sauce, apple-braised pulled pork, chipotle slaw

Joyce Burger 12.95 

applewood bacon, cheddar, onion marmalade, lettuce, tomato

Roast Beef 14.95 

smoked provolone, onion straws, horseradish sauce, au jus

Chicken Nixon 12.95 

blackened, smoked bacon, cheddar, Creole BBQ sauce

Black Bean Burger 11.95

cheddar, avocado, grilled corn, pico de gallo

Add \$1.95 hand-cut fries

Add \$3 Gluten Free Sandwiches

PIZZAS AND FLATBREADS

Margherita Pizza 12.95

marinara, plum tomatoes, hand stretched mozzarella, basil

Creole Smokehouse Pizza 13.95

BBQ pulled pork, Creole BBQ sauce, aged cheddar, red onions, sliced jalapenos

Wild Mushroom Flatbread 11.95

black garlic aioli, maitake, shitake, portabella mushrooms, provolone

Dirty South 12.95

Creole BBQ, pulled pork, mac n' cheese, onion straws

Steak & Blue 13.95

beef tenderloin, blue cheese, port wine reduction, fried onions, mushrooms

C O C K T A I L S

Newer Old Fashioned Makers, Chambord, Grand Marnier, bitters 12	Final Ward Russell's Rye, Chartreuse, maraschino liqueur, lemon juice 11
Yellow Lifesaver Mango Vodka, Malibu, Pineapple, Cranberry 10	Bourbon Smash Dme. Canton, Old Forester, Lemon 12
Ms Ginny Gin Lane Pink Gin, St. Germaine, champagne, lemon juice 10	Negroni Bols Genever, Campari, Carpano Antica sweet vermouth 12
Brittany Alexandria Stoli Vanil, Baileys, Chambord, cream 11	Key Lime Cosmo Stoli O, Cointreau, Cranberry, Lime Juice 11
Orange Smash Stoli, Grand Marnier, Fresh Lemon, Bitters 11	Mai Tai Flor de Caña 7 yr, Orange Curaçao, Orgeat, Lime 10
Strange Brew Tanqueray, Velvet Falernum, pineapple, lemon, IPA 10	Espresso Martini Stoli Vanil, Grind Liqueur, Espresso 12
Casapolitan Casamigos, triple sec, lime juice, cranberry 12	Dark and Stormy Gosling's Rum, Ginger Beer, Lime 9
Blueberry Hills Dewars, blueberry-mint simple syrup, lime 9	Moscow Mule Titos, Ginger Beer, Lime 9
Raspberry Screw cognac, Drambuie, Chambord, pineapple 10	Sazerac Bulleit Rye, Absinthe, Peychaud's Bitters 12
Blueberry Green Tea Honey Rum, blueberry-green tea syrup, lemonade 10	Tommy's Margarita Dano's Dangerous Reposado, Lime, Simple Syrup 12
Maple Bacon Manhattan Bulleit, maple-bacon syrup, Dolins, Angostura 12	Peach Lemonade Stoli, Peach Schnapps, Lemonade 10
Evan Sourgash Evan Williams Cherry Bourbon, Allagash White, Lemon & Lime 9	Toro de Jengibre Dano's Reposado, Dme Canton, Ancho Chili Reyes smoked ginger-orange syrup, orange juice 12

R E D

W H I T E

S P A R K L I N G

El Libre Malbec Argentina 6/24	Fox Brook Pinot Grigio California 6/24	Moet Brut Imperial Champagne 75
Strozavolpe Chianti Classico Italy 8/32	Crucero Sauvignon Blanc Chile 8/32	Veuve Cliquot Yellow Champagne 75
Domaine de Mus Pinot Noir France 7/28	Hugl Gruner Veltliner Austria 7.5/30	Simonet Blanc de Blanc Brut France 8
Lander-Jenkins Cabernet Sauv. CA 8/32	Novellum Chardonnay Languedoc 9/36	
Colossal Red Blend Portugal 9/36	Clean Slate Riesling Mosel 7/28	



SESSION BEERS

Yards Brawler Pugilist Style Ale 4.2%	6
Founders All Day IPA 4.7%	6
New Belgium Fat Tire 5.2 %	6.5
Otter Creek Daily Dose IPA 5.5%	6
Lagunitas 12th of Never Ale 5.5%	6
Sierra Nevada Pale Ale 5.6%	6
Dogfish Head 60min 6.0%	6
Misphillion River Reach Around IPA 6.0%	6.5
Oskar Blues Dale's Pale Ale 6.5%	6
Rogue Dead Guy Ale 6.5%	8

BELGIANS

Chimay Première (Red) Dubbel 7.0%	10
Duvel Belgian Strong Pale Ale 8.5%	10
Tre Fontane Belgian Tripel 8.5%	15

PORTERS / BROWNS / STOUTS

Rogue Hazelnut Brown Nectar 5.6%	7
Left Hand Milk Stout Nitro 6%	16oz 9

WHEATS

Dogfish Head Namaste Witbier 4.8%	7
Blanche de Bruxelles Witbier 500ml 4.5%	9
RAR Groove City Hefeweizen 5.2%	6

EXTREME BEERS

Bell's Two Hearted IPA 16oz can 7.0%	8
21st Amendment Brew Free or Die 7.0%	6
Dogfish Head Liquid Truth Serum 7.0%	7.5
Heavy Seas TropiCannon Citrus IPA 7.2%	7
Two Roads Road 2 Ruin 8.0%	8
Lagunitas Super Cluster 8.0%	7
Oskar Blues Old Chub Scotch Ale 8.0%	6
Elysian Space Dust 8.2%	7.5

LAGERS

Troegs Sunshine Pils 4.5%	6
Brooklyn Lager 5.2 %	7.5
Spaten Münchner Helles 5.2%	6
Bavik Premium Pils 5.2%	7.5
Flying Fish Onshore Lager 4.9%	6
Stella Artois 5%	7

FRUIT BEERS / SOURS

Mikkeller Hallo Ich Bin Berliner Weisse 500ml 3.7%	12
Dogfish Head Seaquenchale 4.9%	6.5
Austin Eastciders Pineapple Cider 5%	6
Monk's Café Flemish Sour Ale 5.5%	10
Woodchuck Pearsecco Dry Cider 6.1%	7
Woodchuck Bubbly Rose Cider 6.1%	7