

BRUNCH BEGINNINGS

BLUEBERRY LEMON BISCUITS

Lemon Honey Butter 10.

AVOCADO TOAST

Avocado, Cucumber, Tomato, Feta Cheese, Fresh Mint, Candied Apricot, Fresh Lemon, Multigrain 14.

add bacon 3. | egg 2. | smoked salmon 5. | grilled chicken 6. | steak 15.

BISCUITS AND GRAVY

Fresh Baked Biscuit, Sausage-Black Pepper Gravy, Fried Egg 14.

BREAKFAST POUTINE

Potato Puffs, Smoked Bacon, Jack Cheese, Fried Egg, Sausage Gravy, Scallions 14.

CAESAR SALAD

Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

add bacon 3. | egg 2. | smoked salmon 5. | grilled chicken 6. | steak 15.

BAVARIAN PRETZEL

Brauhaus Pretzel, Butter, Rock Salt, Maple Syrup 12.

BAO BUNS 🍡

Pulled Pork, Steamed Buns, Gochujang Sauce, Pickled Carrot-Daikon, Sriracha Aioli, Cilantro 14.

STEAK AND EGG SALAD

Spring Mix Greens, Seared Beef Strip, Bleu Cheese, Fried Egg, Crispy Shallots, Cherry Tomato, Avocado, Pickled Red Onion, Buttermilk Ranch Dressing 19.

Choice of Garlic Parmesan Potato Chips or French Fries. Coleslaw, Potato Tots, Caesar Salad +2. Sweet Potato Fries +3..

BRUNCH BURGER

8oz Certified Angus Beef Patty, Smashed Avocado, Smoked Bacon, Fried Egg, Trap Sauce, Lettuce, Tomato, English Muffin 16.

TACOS HUEVOS RANCHEROS

Flour Tortilla, Scrambled Eggs, Black Beans, Pico De Gallo, Guacamole 14.

FRIED CHICKEN MUFFIN

Buttermilk Chicken Breast, Remoulade Sauce, Slaw, Dill Pickle, Lettuce, Tomato, English Muffin 16.

BURRITO CUBANO

Herb Roasted Pork, Cured Ham, Scrambled Eggs, Swiss Cheese, Dijonnaise, Dill Pickle, Flour Tortilla 16.

APPLE & BACON GRILLED CHEESE

Cheddar, Swiss, Mozzarella, Smoked Bacon, Grilled Apple, Apple Butter, Country White 17.

GREEN GODDESS CHICKEN

Herb Grilled Chicken Breast, Fresh Avocado, Arugula, Cucumber, Green Goddess Dressing, Country White 16.

CAULIFLOWER STEAK

Cauliflower Steak, Honey Hot Sauce, Crispy Shallots, Goat Cheese, Arugula, Brioche Bun 17.

FRENCH DIP

Prime Rib, Sautéed Onions, Swiss Cheese, Au Jus, Soft Roll 18.

SHORT RIB GRILLED CHEESE

Braised Short Rib, Portabella Mushroom, Swiss, Amino Sauce, Fontina, Country White 18.

MORNING AFTER PLATES

EGGS BENEDICT *Choice Of...*

Smoked Bacon, Spinach, Smoked Salmon, Short Rib, Cuban Pork, Tofu 16.

All Eggs Benedicts are served with English Muffin, Soft Egg, Hollandaise & Spanish Home Fries

STRAWBERRIES & CREAM FRENCH TOAST

Brioche, Fresh Berries, Whipped Cream, Maple Syrup 14.

LEMON RICOTTA PANCAKES

Fresh Blueberries, Maple Syrup, Lemon Honey Butter 14.

CRISPY PORK HASH

Pulled Pork, Smoked Bacon, Brussels, Potatoes, Sweet Onion, Fried Egg, Hollandaise 18.

STEAK AND EGGS

14oz. Certified Angus NY Strip, Fried Eggs, Spanish Home Fries, Pico de Gallo 38.

PROTEIN BOWL

Overnight Oats, Chia Seeds, Honey, Banana, Fresh Berries, Peanut Butter 13.

PEAR & QUINOA BOWL (V)

Red & White Quinoa, Fried Egg, Dried Apricots, Fresh Pear, Arugula, Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

FARMERS TOFU

Field Greens, Roasted Broccoli-Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

CARNITAS BOWL

Cuban Pork, Mexican Rice, Black Beans, Guacamole, Pico de Gallo, Fried Egg, Corn Tortilla, Fresh Cilantro, Lime 20.

add bacon 3. | egg 2. | smoked salmon 5. | grilled chicken 6. | steak 15.

THE ORIGINAL

Bacon, Scrambled Eggs, Home Fries, Thick Sliced Sourdough 12.

THE PANCAKE COMBO

1 Pancake, Bacon, Eggs, Home Fries, Maple Syrup 12.

BACON, EGG & CHEESE

Served on an English Muffin 11.

EGG & CHEESE

Served on an English Muffin 9.

2 FRENCH TOAST W/ MAPLE SYRUP 9.

2 PANCAKES W/ MAPLE SYRUP 9.

Smoked Bacon 5.

Eggs Your Way 4.

Spanish Home Fries 4.

English Muffin 2.

Tater Tots 4.

BOWLS

THE CLASSICS

SIDES

TRAP BRUNCH

noun [trăp bren(t)SH]

1. The socially acceptable excuse for day drinking.

🍲 Spicy (GF) Gluten Free (V) Vegetarian (VE) Vegan

Please inform your server of any food allergies.

*Items that are raw or partially cooked can increase your risk of foodborne illness.

Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.

The Trap requires a \$20 minimum on all credit card transactions. All major credit cards accepted.

CULINARY DIRECTOR | FRANCO CARUBIA
EXECUTIVE CHEF | HENRY MENDES

I DON'T HAVE TO TELL YOU I LOVE YOU. I FED YOU PANCAKES.

BASIC BATCHES

CLASSIC MIMOSA

Prosecco, Orange Juice 9.

DOG DAYS ARE OVER

Prosecco, Blood Orange Juice, Stoli O Floater 12.

OOPS . . . I DID IT AGAIN

Prosecco, White Peach, Chambord 11.

WILD THOUGHTS

Prosecco, Lavender Syrup, Lime Juice 10.

LAST NIGHT

Prosecco, Gin, St. Germain, Lemon Juice 12.

HERE COMES THE SUN

Prosecco, Tequila Blanco, Triple Sec, Lime Juice 12.

DOROTHY’S SLIPPERS

Aperol, St. Germain, Grapefruit Juice, Lemon, Prosecco 14.

MAN EATER MANMOSA

Miller High Life, Triple Sec, Lemon Juice, Blood Orange Juice 10.

MIMOSSIONAL DISASTER

1.5 Liter “Magnum” Prosecco
with Select Array of Juices and Purées:
Blood Orange Juice, Peach Purée, Orange Juice & Grapefruit Juice 69. Add Fruit Plate +29.

DRAAANKS

HEAD OVER BOOTS

Tequila Blanco, Chambord, Strawberry Purée, Blackberries, Lime Juice 12.

YOU PROOF

Basil, Vodka, Lemon Juice, Ginger Beer 12.

PEACH BETTER HAVE MY MONEY

Patron Blanco Tequila, Peach Purée, Mathilde Peach Liqueur, Citrus Mix 12.

DREAM ON

Bacardi Rum, Blood Orange Juice, Lime Juice, Simple Syrup 12.

WELCOME TO THE JUNGLE

Avocado, Cilantro, Jalapeño, Cucumber Vodka, Tequila Blanco, Pineapple Juice, Lime Juice 14.



Brew Pub & Grill

TheTrapRI.com
info@themartuccigroup.com



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BLOODIES

HOUSE OF THE RISING SUN

Vodka, House Bloody Mary Mix, Celery 12.

BAD BLOOD

Tequila Blanco, House Bloody Mix, Celery 12.

SUNDAY BLOODY SUNDAY

Narragansett Lager, House Bloody Mary Mix, Hot Sauce 8.

STAIRWAY TO HEAVEN

Choice of Vodka or Tequila, House Bloody Mix, Celery, Extra Horseradish, Blue Cheese Olives, Pickles, Bacon 14.

HIGHWAY TO HELL

Choice of Vodka or Tequila, House Bloody Mix, Celery, Extra Horseradish, Blue Cheese Olives, Pickles, Bacon, Buffalo Chicken Wing, Prosciutto Wrapped Asparagus & Shrimp 18.

CRAFTED COFFEES

WAKE ME UP BEFORE YOU GO-GO

Irish Whiskey, Coffee Liqueur, Coffee, Whipped Cream 10.

EXPRESS(O) YOURSELF

Vanilla Vodka, Coffee Liqueur, Irish Cream, Espresso 12.

C.R.E.A.M.

Chai Infused Bourbon, Coffee Liqueur, Irish Cream, Espresso 12.

WITH A LITTLE HELP FROM MY FRIENDS

Tequila Reposado, Ancho Reyes Chili, Iced Coffee, Cinnamon Syrup 14.

THE CAUCASIAN

Vanilla Vodka, Coffee Liqueur, Milk 11.

HANGOVER KILLERS
(Not Guaranteed)

WATER (Free Refills) 0.

DIET COKE (Free Refills) 2.

VIRGIN BLOODY 3.

BOTTOMLESS COFFEE 3.

ESPRESSO 3.5

DOUBLE ESPRESSO 5.5

CAPPUCCINO 4.5

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Visit us at themartuccigroup.com for our family of businesses.

EVERY MORNING SHOULD START WITH A COFFEE . . . COCKTAIL!