



SUMMER 2025

JOIN US FOR WEEKLY SPECIALS

- WINE & DINE MONDAYS \$65 for two includes a bottle of wine, salad, and two entrees
- PRIME RIB WEEKENDS Available Friday, Saturday, and Sunday after 3 pm
- BUBBLES & BRUNCH WEEKENDS Two brunch entrées and a bottle of bubbles \$49 for two from 10 am to 2 pm

BRUNCH COCKTAILS

Orange Marmalade Martini <i>gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice</i> 15	Irish Coffee <i>tullamore dew irish whiskey, coffee, sweetened cream</i> 14	Bloody Mary <i>gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon</i> 14	Espresso Martini <i>gruven handcrafted vodka, kahlua, house espresso, baileys irish cream</i> 15
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MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Campo Viejo, Cava, Brut, Spain 35	Ca’Bolani – Prosecco, Italy 39	Chandon Brut – Napa 59
Quercioli Lambrusco – Sparkling Red, Italy ... 30		Veuve Clicquot, Yellow Label–Champagne, France. 103

SHARE PLATES

Dungeness Crab Deviled Eggs gff 23 <i>meyer lemon aioli</i>	Yucatan Empanadas* gff 18 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Bennett’s Butcher Board n 29 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia</i>
Trio of Dips gff v n 20 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Big Bang Tempura Shrimp* 17 <i>five traditional style with spicy bang sauce</i>	Jalapeño Cornbread gff v 17 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Spinach Dip gff v 18 <i>spinach, jalapeño blended with cheese, cream, house potato chips</i>		

BRUNCH

Weekends from 9am-2pm

Avocado Toast vegan # 20 <i>acme pain au levain, avocado, salad greens, house vinaigrette</i>	Boursin Salmon Omelet gff New! 19 <i>roasted red peppers, house creamed salmon, boursin cheese</i>	Short Rib Enchiladas & Eggs* gff New! 23 <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust, two fried eggs</i>
Lox Plate 23 <i>cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</i>	Eggs Benedict* 22 <i>toasted fresh baked english muffin, shaved ham, poached eggs, hollandaise sauce, smashed potatoes</i>	Quiche* v 18 <i>roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette</i>
Two Eggs Your Way* 18 <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter</i>	French Dip* 25 <i>roast beef, horseradish cream, house-made jus, acme roll, fries</i> <i>gluten free bread available, please ask us! gff</i>	Bennett’s Bánh Mí Sandwich* 21 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
Veggie Omelet* gff v 19 <i>mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes</i>	Dungeness Crab Omelet* gff 29 <i>ortega green chilis, creamy boursin cheese, chives, smashed potatoes</i>	Steak & Bacon Tacos* gff 23 <i>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>
Stuffed French Toast 16 <i>orange marmalade, cream cheese, powdered sugar, sweetened cream</i>	Country Fried Steak* 19 <i>fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy</i> <i>add two eggs +\$5</i>	Maui Beet Salad gff v 19 <i>salad greens, ponzu sesame ginger dressing, cucumber, goat cheese</i> <i>add shrimp +\$10 – grilled salmon +\$14</i>
Bennett’s Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	Mia Salad* gff # n 25 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Steak Cobb* gff 26 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft’s blue cheese, red wine vinaigrette</i>
Huevos Rancheros* gff 17 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream</i>	Corned Beef Hash* gff 19 <i>house-braised, smashed potatoes, red bell peppers, onion, poached eggs</i>	Chicken Tortilla Soup* gff # 18 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>
Loaded Bacon Omelet* gff 19 <i>blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes</i>	Chicken Wet Burrito* 18 <i>salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico de gallo, cilantro</i>	Biscuits & Country Sausage Gravy* 15 <i>house-baked buttermilk biscuits</i> <i>Add grilled ham, sausage, or bacon +\$5</i>
Ahi Poke* gff # 26 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>		

ON THE SIDE

<i>bacon</i> gff 7 <i>(4 pieces)</i>	<i>ham</i> gff 7	<i>country sausage</i> gff 7 <i>(2 patties)</i>	<i>smashed potatoes</i> gff v 6	<i>2 eggs your way</i> gff 10	<i>half avocado</i> gff v # 10
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KIDS BRUNCH – 9

Traditional Breakfast* <i>scrambled eggs and bacon, ham or sausage with toasted biscuit</i>	Egg & Cheese Breakfast Sandwich* <i>toasted roll with cheddar cheese, fries</i>	French Toast Stick Stack* <i>powdered sugar, syrup, strawberry garnish</i>	Cheeseburger & Fries <i>all chuck, cheddar cheese, fries</i>
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gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes | We will be happy to bake fresh gluten free bread for you ~ please ask your server | 8-19-2025

*Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk for food-borne illness; especially if you have a medical condition. Consult with a physician for more information.
Bennett’s charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us. Please note, for parties of 6 or more, a gratuity of 20% will be added to the guest check.