

SUMMER BRUNCH MENU 2017

LIGHT ITEMS

KETTLE OF THE DAY CUP / BOWL	8 / 13
AVOCADO TOAST focaccia bread fresh avocado smoked salmon or poached egg pickled cipolini onion fried capers	19
BREEZE SALAD summer field greens carrots tomato cucumber red cabbage basil vinaigrette	12
TRADITIONAL CAESAR romaine salad shaved parmesan toasted herb croutons white anchovies caesar dressing	14
SALAD ADDITION GRILLED CHIMICHURRI CHICKEN	9
GRILLED FISH see your server for today's catch	10
SAUTEED SHRIMP	12

ENTREES

BREEZE OMELETTE mushroom avocado spinach onion tomato cheese fingerling potatoes fresh fruit (egg white option)	20
BELGIAN WAFFLE fresh strawberries whipped cream	18
WHALER'S PANCAKES blueberry pancakes blueberry compote vermont maple syrup	18
CLASSIC EGGS BENEDICT canadian bacon poached eggs hollandaise sauce fingerling potatoes fresh fruit	19
LOBSTER BENEDICT sautéed lobster knuckles and claws poached eggs toasted english muffin hollandaise sauce fingerlings potatoes fresh fruit	28
GRILLED THREE-CHEESE SANDWICH cheddar-swiss-american-cheese garlic buttered white bread creamed tomato soup	16
LOBSTER ROLL lobster fresh herb mayo toasted brioche bun cape cod potato chips	29
BREEZE BURGER ground sirloin l.t.o. chipotle-caramelized onion sauce cheddar cheese toasted brioche bun french fries	20
ADD-ONS	
YOGURT HOUSE GRANOLA BERRIES	10
TWO EGGS	6
MIXED GREEN SALAD	6
CRUNCHY FRIES	6
BACON	7
TURKEY SAUSAGE	6