

WINTER BRUNCH MENU 2017

LIGHT ITEMS

	BREEZE SIGNATURE CLAM CHOWDER	11
	crisp bacon fresh herbs oyster crackers	
N	AVOCADO TOAST	22
GF N	ciabatta bread fresh avocado smoked salmon or poached egg pickled cipollini onion fried capers	
	BREEZE SALAD	12
	summer field greens carrots tomato cucumber red cabbage basil vinaigrette	
N	GRILLED CAESAR	14
	romaine salad shaved parmesan toasted herb croutons white anchovies caesar dressing	
	SALAD ADDITION	
	GRILLED HERB CHICKEN	9
	GRILLED SALMON	10
	SAUTEED SHRIMP	12

ENTREES

N	BREEZE OMELET	20
	mushroom spinach onion tomato cheese fingerling potatoes fresh fruit (egg white option)	
V	BELGIAN WAFFLE	18
	fresh strawberries whipped cream	
V	B&B PANCAKES	18
	blueberry pancakes blueberry compote vermont maple syrup	
	CLASSIC EGGS BENEDICT	19
	canadian bacon poached eggs toasted english muffin hollandaise sauce fingerling potatoes fresh fruit	
	LOBSTER BENEDICT	28
	sautéed lobster knuckles and claws poached eggs toasted english muffin hollandaise sauce fingerling potatoes fresh fruit	
V	GRILLED THREE-CHEESE SANDWICH	16
	cheddar-swiss-american cheese garlic buttered white bread creamed tomato soup	
	LOBSTER ROLL	25
	lobster fresh herb mayo toasted brioche bun french fries	
	BREEZE BURGER	18
	ground sirloin l.t.o. chipotle-caramelized onion sauce cheddar cheese toasted brioche bun french fries	
	ADD-ONS	
N	YOGURT HOUSE GRANOLA BERRIES	10
V N	TWO EGGS	6
N	MIXED GREEN SALAD	6
	SWEET POTATO FRIES	8
	BACON	7
	TURKEY OR PORK SAUSAGES	6

We are committed to providing our guests with the freshest farm-to-table ingredients available. We therefore source local products such as produce from Bartlett Farm, fresh seafood from Northeast Family Fisheries and Something Natural.