

SUMMER BREAKFAST MENU 2017

LIGHT ITEMS

HOUSE MADE GRANOLA PARFAIT greek yogurt house made granola fresh berries	10
FRESH FRUIT PLATE honeydew cantaloupe pineapple watermelon grapes fresh berries	19
SMOKED SALMON PLATE smoked salmon chopped egg whites and egg yokes chopped onion capers lemon toast points	26

ENTREES

TWO EGGS ANY STYLE two farm fresh eggs crisp bacon or turkey sausage fingerling potatoes fresh fruit	20
BREEZE OMELETTE mushroom avocado spinach onion tomato cheese fingerling potatoes fresh fruit egg white option add lobster 7	21
BELGIAN WAFFLE fresh strawberries whipped cream	18
WHALER'S PANCAKES blueberry pancakes blueberry compote vermont maple syrup	18
AVOCADO TOAST focaccia bread fresh avocado cream smoked salmon or poached egg pickled cipolini onion fried capers	19
CORNED BEEF HASH house made corned beef poached eggs toast of your choice	22
CLASSIC EGGS BENEDICT canadian bacon poached eggs hollandaise sauce fingerling potatoes fresh fruit	19
STEAK N' EGGS 4 oz. sirloin steak two eggs any style fingerling potatoes	26
ADD-ONS	
4 OZ. SIRLOIN STEAK	18
6 OZ. ATLANTIC SALMON	12
FRESH BERRIES	10
FRIES	6
BACON	7
TURKEY SAUSAGE	6
TOAST OF YOUR CHOICE white wheat rye english muffin bagel	5
ASSORTED BREAKFAST CEREALS	5

BREAKFAST BEVERAGES

JIM'S ORGANIC COFFEE	4.50
MIGHTY LEAF TEA	4.50
ILLY ESPRESSO, ILLY AMERICANO	6.00
ILLY CAPPUCCINO, ILLY CAFÉ LATTE	6.50
CRANBERRY JUICE, APPLE JUICE, PINEAPPLE JUICE	5.00
FRESH PRESSED ORANGE JUICE	5.50

Please inform your server of all potential allergies before placing your order.

The State of Massachusetts warns that the consumption of raw or undercooked potentially hazardous food may be harmful.

For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.

06/22/2017

