

## BREAKFAST CLASSICS

### TWO FARM FRESH EGGS ANY STYLE – 11

choice of applewood-smoked bacon  
or country link sausage |  
mini red bliss potatoes

### TRADITIONAL EGGS BENEDICT – 15

#### ADD LOBSTER – 12

toasted english muffin | canadian bacon |  
poached eggs | hollandaise sauce |  
mini red bliss potatoes

### SPA EGG OMELET (V, GF) – 12

sautéed spinach | caramelized onions |  
roasted tomatoes | goat cheese |  
egg whites | mini red bliss potatoes

### BREEZE SIGNATURE OMELET (V, GF) – 14

mushrooms | spinach | onion | tomato |  
applewood-smoked bacon |  
cheddar cheese | mini red bliss potatoes

### BISCUIT N' GRAVY – 11

buttermilk biscuit |  
housemade sausage gravy |  
two farm fresh eggs

### B & B PANCAKES (V) – 8

fresh blueberries | blueberry compote |  
vermont maple syrup

## ENHANCEMENTS

TWO FARM FRESH EGGS — 4  
APPLEWOOD-SMOKED BACON — 5  
COUNTRY LINK SAUSAGE — 5  
TOAST OF YOUR CHOICE — 4  
MINI RED BLISS POTATOES — 5

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness. For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.

## STARTERS

### BREEZE CLAM CHOWDER – 10

applewood-smoked bacon | fresh herbs |  
oyster crackers

### BREEZE SIGNATURE SALAD (V, GF) – 16

grilled zucchini - squash |  
corn | asparagus |  
roasted tomatoes |  
cilantro vinaigrette

### ARUGULA SALAD (V, GF) – 15

candied hazelnuts |  
strawberries | goat cheese |  
balsamic vinaigrette

### CLASSIC CAESAR - 16

romaine lettuce | white anchovies |  
herb croutons | shaved parmesan

### GRILLED SALAD ENHANCEMENTS

Chicken — 9 | Shrimp — 11 | Scallops — 14 |  
Salmon — 12 | Lobster Salad — 14

## SANDWICHES

### LOBSTER ROLL – 28

hydroponic bibb lettuce | fresh lobster |  
tarragon mayo | brioche roll |  
sea salt curly fries

### BREEZE SIGNATURE BURGER – 19

hydroponic bibb lettuce | tomato | onion |  
house made pimento cheese |  
applewood-smoked bacon |  
pickle spear | brioche bun |  
sea salt curly fries

### BLACK BEAN BURGER (V) – 16

hydroponic bibb lettuce | tomato | onion |  
roasted garlic mayo |  
pickle spear | brioche bun |  
sea salt curly fries

# COCKTAILS

## ACK BREEZE – 14

888 blueberry vodka |  
muddled blueberries | chambord |  
orgeat | fresh lime | soda |  
cranberry juice

## MADAKET MAI TAI – 14

rumson rum | orgeat |  
pineapple juice | orange juice |  
lime juice | angostura bitters

## ANTS ON A MULE – 14

seasonal mule | ginger beer |  
coco lopez | new amsterdam vodka |  
lack sesame seeds |  
cucumber slices

## THE SOUTH – 14

maker's mark | orgeat |  
maple bacon almond swizzle stick

## PINS AND NEEDLES – 14

botanist gin | soda | tonic |  
muddled cucumber |  
blue himalayan salted cucumber

## SEASONAL SANGRIA – 14

red or white wine  
with seasonal fruit |  
peach schnapps | orange juice |  
simple syrup | lime juice

# Breeze

## BRUNCH MENU

SUNDAYS

11:00AM-2:00PM

Thank you for choosing Breeze. We take great pride in providing our guests with an excellent dining experience. Your safety is our top priority, so we've cleaned and sanitized this area just for you. A member of our team will be arriving shortly to take great care of you. For your safety and theirs, we encourage you to use your credit card for payment or apply the charge to your room folio. If there is anything else you need, please let us know and we'll be happy to help.

Thank you for joining us.

508.228.4730

PRIVATE DINING & TAKEOUT

Albert Cannito  
Executive Chef  
John Maynard  
Sous Chef