

BRUNCH MENU

BREAKFAST

Two Eggs Any Style, GF | 15
apple smoked bacon,
breakfast potatoes

Eggs Benedict | 18
english muffin, canadian
bacon, poached eggs,
hollandaise sauce,
creamer potatoes
Add: smoked salmon +5
crab cake +10

SWEETS

**Brûlée White Chocolate
Cheesecake | 14**
salted caramel & fresh berries

Flourless Chocolate, GF | 15
pecan crumble, raspberries

Gelato | 12 Sorbet | 12
Two scoops Two scoops

V = Vegetarian | GF = Gluten Free

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or under-cooked potentially hazardous foods may increase risk of food borne illness.

18% gratuity will automatically be added to parties 8 or more.

07-16-2021

SOUPS AND SALADS

New England Clam Chowder | 13
clams, bacon, celery, cream

Mediterranean Grazing Plate, V | 21
chickpea & tahini hummus, farro & quinoa tabouli, roasted beets, shaved fennel & red oak mixed olives, pita bread

Caesar Salad | 14
organic kale, hearts of romaine, caesar dressing,
parmesan, butter croutons
add shrimp +12 add chicken +9 add lobster +18

Shrimp Ceviche, GF | 19
roasted shishito peppers, red onion, tomato,
lime, avocado salsa, crispy corn tortilla chips

SANDWICHES & SUCH

Lobster Roll | 42
toasted split top roll, lobster salad with celery,
lemon, tarragon, & house mayonnaise

Breeze Burger | 17
8 oz angus patty, lto, kosher dill pickle, french fries
add sharp cheddar, gruyere or gorgonzola +3
add apple smoked bacon +3

Crispy Korean BBQ Chicken Sandwich | 18
toasted kaiser roll, coleslaw, bread & butter pickles

Wild Mushroom Flatbread, V | 17
naan bread, ricotta, mozzarella, crumbled goat cheese, arugula

Day Boat Fish Taco, GF | 19
grilled fresh catch, chipotle aioli, white cabbage slaw,
pico de gallo, corn tortilla chips

Curly Truffle Fries, V | 15
parmesan, ketchup