

BRUNCH

starters

Nantucket Oysters	champagne mignonette, horseradish cocktail sauce, lemon half dozen 28 dozen 52
Jumbo Shrimp Cocktail	horseradish cocktail sauce half dozen 28 dozen 52
Lobster Cocktail	horseradish cocktail sauce 4oz 39 8oz 75
Calvisius Caviar	nantucket crisps, lemon crème fraîche, chives black sturgeon 1oz 118 / 1.75oz 205 tradition prestige sturgeon 1oz 190 / 1.75oz 330
Beet Salad	baby beets, shaved fennel, dried cranberries, candied pecans, goat cheese, citrus champagne vinaigrette 22
Kale Caesar	hearts of romaine, aged parmesan, cornbread crouton, roasted garlic parmesan dressing 22
	Salad Enhancements blackened scallop 18 chili citrus shrimp 18 grilled jerk chicken 12

mains

Yogurt Parfait	greek yogurt, seasonal fruit, house-made granola, fresh-baked pastry 18
Avocado Toast	avocado, cilantro, pomegranate, queso fresco, toasted pepitas, grilled sourdough 24 add a farm fresh egg 3 add smoked salmon 12
Sailor's Breakfast	two eggs, applewood smoked bacon, sausage or country ham, breakfast potatoes 26
Easton Street Benedict	poached eggs, country ham, honey cornbread, hollandaise 28 add fresh lobster 18 add calvisius caviar 18 add smoked salmon 12
Berkshire Pork Belly Hash	poached eggs, patatas bravas, saffron tomato fennel sauce, grilled sourdough 24
Smoked Salmon Popover	scrambled eggs, leek & wild mushroom ragout, chive creme fraiche 28
Buttermilk Pancakes	choice of chocolate chip, fresh berries, or banana 22
Harvest Waffle	cinnamon & sugar apples, candied pecans, maple syrup 24

HANDHELDS

Lobster Roll	fresh claw & tail, lettuce, celery, buttered brioche bun 48 *choice of chilled with citrus aioli or warm butter poached
Breeze Burger	applewood smoked bacon, aged cheddar, house pickles, crispy onion, jerk mayo, brioche bun 26 add farm fresh egg 3 add avocado 4



BRUNCH COCKTAILS

- Nantucket Bloody Mary | 22
- Harvest Margarita | 20
- Spiced Pear Mimosa | 20
- Maple Espresso Old Fashioned | 20

FALL COCKTAILS

Autumn Cosmo
elyx vodka, cranberry juice, lemon, cointreau

Marigold Mule
codigo blanco tequila, st. germain, lime, ginger beer

Harvest Moon Fizz
beefeater gin, lemon, agave nectar, sparkling apple cider

Ticket to Nantucket
ron zacapa 23, yuzu juice, simple syrup, champagne

Campfire Sling
jefferson rye, pure maple syrup, aztec chocolate betters

Rosemary's Martini
elyx vodka, vermouth, blue cheese stuffed olives, rosemary

Hayride
rye whiskey, apple cider, herbal liqueur, allspice dram

Applejack Rabbit
laird's applejack (america's oldest spirit), lemon, orange juice, maple syrup

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Wines
BY THE GLASS

BUBBLES

Gruet, Blanc de Noirs, New Mexico, NV | 18
Cava, Bodegas Benito Escudero Brut, Spain, NV | 18
Perrier Jouet, Grand Brut, France, NV | 33

ROSÉ

Rose Gold, Provence, 2024 | 18

WHITE

Alberino, La Cana, Spain, 2024 | 22
Sancerre, Francois Crochet, France, 2024 | 24
Chardonnay, Conet Sta. Maire, France 2024 | 20
Gruner Veltliner, Kracher, Austria, 2024 | 20
Blend, Serna Imperial Blanco, Spain, 2022 | 18

RED

Pinot Noir, Conet Sta. Maire, France, 2022 | 18
Tempranillo, Serna Imperial Gran Reserve, Spain, 2015 | 32
Super Tuscan, Argiano, Non Confunditur, Italy, 2023 | 20
Cabernet Sauvignon, Flanagan, California, 2023 | 22
Cabernet Sauvignon, Honig, Napa Valley, 2022 | 32

200Z DRAUGHT

Notch Brewing Lager, Salem, MA 4% | 12
Notch Brewing IPA, Salem, MA 4.7% | 12
Notch Seasonal Feature | 12

CANS & BOTTLES

Narragansett Lager, Providence, RI 5% | 8
Coors Banquet Stubby, Golden, CO 5% | 8
Nantucket's Cisco Brewing Rotating Selection | 8
Peroni, Italy, 5% | 10
Estrella Damm, Spain, 4.6% | 10
Aeronaut Blush Sour Planet, Somerville, MA 6.4% | 14
Southern Tier Imperial Pumpkin Ale, NY, 8.6% | 15
(a life changing experience)

FREE SPIRITED

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Winter Garden Fizz
Seedlip Garden 108, Aquafaba, Sparkling Water,
Fresh Cranberries, Torched Rosemary

Golden Hour Sour
Clean Co N/A Whiskey, Lime, Agave,
Aquafaba, Citrus Wheel