



MENU AUTHORS

Executive Chef: Kevin DiLibero
Sous Chef: Tim McGrath
Kitchen Supervisor: Phil Banks
Senior General Manager: Corey Barriera

START-THE-DAY PLATES

Sunrise Basket 7.95
Assorted breads, bagels, muffins, croissants, butter, specialty jam

Fruit & Yogurt 5.95
Non-fat organic yogurt, crunchy granola, market fruit

Farmstead Artisan Cheese Plate 13.95
Three hand-crafted selections, grilled bread, local honeycomb, seasonal fruit compote, spiced pecans

SOUP & SALAD PLATES

Waterman Salad 7.95
Baby greens, grape tomato, English cucumber, red onion, gorgonzola, crostini, roasted garlic-balsamic vinaigrette

Baby Spinach Salad 8.95
Local apples, dried cranberries, walnuts, goat cheese, white balsamic vinaigrette

Classic Caesar 8.95
Crisp romaine leaves, Caesar dressing, garlic & sea salt crostini, fresh anchovies, Parmesan

Award Winning Crab and Jalapeno Chowda 7.95
rock crab, wood-fired jalapenos, red bliss potatoes, bacon-corn bread crumbles

Butternut Squash Bisque 7.95
Local roasted butternut squash, chive sour cream

BRUNCH PLATES

All Egg Plates are paired with Market Fruit & Roasted Potatoes, choice of toast or English muffin

Challah Toast 8.50
French style; cinnamon batter, toasted pecan butter, Vermont maple syrup

Lox & Bagel 12.95
Shaved, smoked salmon, mini bagels, cream cheese, chopped boiled egg, capers, shaved red onion, tomato

Eggs Any Style 6.95
Two farmed eggs, choice of applewood smoked bacon, breakfast sausage or yogurt

Waterman Omelet 7.95
select any 2 of our omelet buddies
.75 for each additional buddy

Veggies: Carmelized Onions, Red Onions, Bell Peppers, Spinach, Red Roasted Peppers, Tomato, Roasted Mushrooms

Meats: Ham, Bacon, Roasted Chicken, Italian Sausage
Cheeses: Parmesan, Fontina, Cheddar, Havarti, Gorgonzola

Traditional Eggs Benedict 9.95
Two eggs, smoked Canadian bacon, English muffin, hollandaise

Newport Benedict 12.95
Two poached eggs, pan-fried crab cakes, green chile-tomato-red onion aioli

Steak & Eggs 19.95
8-ounce wood-fired top sirloin steak, two eggs any style

BREAKFAST SANDWICHES 6.95
All breakfast sandwiches served on English muffin.
Served with home fries and fresh fruit.

Green Eggs and Ham
Fried egg, prosciutto, basil pesto, fontina cheese.

The Classic
Fried egg, applewood smoked bacon, cheddar cheese

LUNCH & SANDWICH PLATES

Lobster Grilled cheese 15.95
Cold water lobster, bel paese, havarti cheese, butternut squash, pancetta, basil, Pullman bread,

Wood-Grilled Vegetable Panini 11.95
Wood-grilled red onion, zucchini, summer squash, bell peppers, basil pesto, fontina cheese, fries

Waterman Burger 11.95
Aged cheddar, applewood smoked bacon, house made pickles, spicy ketchup, fries

Blue Cod Stew 20.95
Littlenecks, calamari, chorizo, potato, kale, tomato broth, grilled bread

SIDE PLATES

One Egg, any style 2.00

Grilled Toast; White, Wheat, or Rye 2.00

Market Fresh Fruit Cocktail 4.00

Mac 'n Cheese 5.50

Breakfast Sausage or Smoked Bacon 3.25

BRUNCH DRINKS

Blood Orange Mimosa 8.50
Domaine St. Michelle Sparkling Wine, Blood Orange Purée

Blackstone Bellini 8.00
Sparkling Wine, White Peach Purée

4-Square Bloody Mary 8.50
Svedka Citron, House Bloody Mary Mix, Salted Rim and Dill Pickle Garnish

WINES BY THE GLASS

WHITES

2009 Sakonnet Vidal Blanc, Rhode Island 7 / 25
2010 Lagaria, Pinot Grigio, Italy 7.50 / 27
2010 Chateau Ste. Michelle, Riesling, Washington 7.50 / 27
2010 Harbor Town, Sauvignon Blanc, New Zealand 8 / 29
2009 William Hill, Chardonnay, California 8.25 / 30
2009 Kendall Jackson, "Vintners Reserve", Chardonnay, California 9 / 32
2009 Casa Lapostolle, Chardonnay, Chile 10 / 36
2010 Domaine Ott "Les Domaniers," Rose, France 11 / 35
2009 J.J. Vincent, Marie-Antoinette, Pouilly Fuissé, France 13.50 / 49
2009 Cakebread Cellars, Sauvignon Blanc, California 13.50 / 49

REDS

2009 Columbia Crest 2 Vines, Cabernet, Washington 7.50 / 27
2009 Da Vinci, Sangiovese, Italy 7.50 / 28
2009 Bollini, Merlot, Italy 8 / 29
2009 Paul Jaboulet, Parallèle 45, Côtes Du Rhône, France 8.50 / 30
2009 J Lohr, "7 Oaks" Cabernet Sauvignon, California 9 / 33
2009 Schug, Pinot Noir, California 9.75 / 36
2010 Maiepe, Malbec, Argentina 8.25 / 29
2009 Louis Martini, Cabernet Sauvignon, California 10 / 36
2007 Kendall Jackson, "Summation Red", California 9.50 / 34
2007 Veramonte "Primus", Blend, Chile 10.50 / 39
2008 Joseph Faiveley, Pinot Noir, France 11.50 / 45

SPARKLING

N/V Domaine St. Michelle, Washington 9.50 / 34
N/V Veuve Clicquot, Brut, Reims 19 / 45 (.375 ml)
N/V Maschio, Prosecco, Italy 9.