

Room Service Breakfast

Served from 7:00 am to 11:00 am

Lite Bites

Fresh Fruit Plate *GF* 22

Melons, Tropical Fruits, Mixed Berries, Grapefruit, Mint Syrup

Basket of Baked Pastries 15

Flaky Pastries, Mini Muffins, Croissants

Greek Yogurt & Granola Bowl *GF* 19

Almond & Cashew Granola, Chia Seeds, Kiwi, Banana, Local Honey, Blueberries

Avocado Toast 22

Heirloom Tomato Confit, Arugula, Queso Fresco, Lemon Vinaigrette, Pain d'Avignon Sourdough Bread

McCann's Steel Cut Oatmeal *GF* 16

Banana Foster, Dried Cranberries, Vermont Maple Syrup, Milk

Breakfast Entrees

White Elephant Breakfast* 24

Two Eggs any Style, Breakfast Potatoes, Choice of Bacon, Sausage or Canadian Bacon, Pd'A Toast

Brant Point Grill Short Rib Hash *GF* 29

Braised Beef Short Ribs, Shishido Peppers, Spanish Onions, Scallions, Queso Fresco
Sunny Side Up Egg, Chipotle Crema, Breakfast Potatoes

Lox & Bagel 29

House Cured King Salmon, Sliced Tomato, Capers, Red Onions, Diced Egg, Arugula
Whipped Cream Cheese, Pain d'Avignon Bagel

Spiced Buttermilk Pancakes 24

Plain, Blueberry or Chocolate Chip, Berry Compote, Vermont Maple Syrup

Brioche French Toast 24

Berry Compote, Whipped Mascarpone, Crème Anglaise

3 Egg Omelet* 26

Choose Three;

Peppers, Onions, Tomato, Spinach, Mushrooms

Smoked Ham, Bacon, Portuguese Sausage

Cheddar, Gruyère, Goat

Sides

Pain d'Avignon Toast

4

Applewood Bacon

9

Pancake

6

Breakfast Potatoes

6

Sliced Tomato

6

Breakfast Sausage

8

Canadian Bacon

8

Two Eggs

9

Beverages

Soft Drink

5

Pot of Hot Rishi Tea

14

Pot of Lavazza Coffee

14

Fresh Juice

6

Lavazza Espresso

6

Hot Chocolate

7

Cappuccino

7

Latte

7

Picnic Baskets on the Go!

Food for your Trip

Please specify to the operator whether you would like these items to be prepared in our picnic baskets (if you are staying over) or recyclable containers for the beach or the boat.

All picnic baskets come with Cape Cod Chips, Apple, Cookie, and your choice of non-alcoholic beverage

Breakfast On-the-Go 35

Greek Yogurt & Granola Bowl, Fresh Fruit Cup,
Breakfast Pastries

Kids 25

PB&J, Fresh Fruit

Chicken Caesar Wrap 35

Grilled Chicken, Shaved Parmesan, Croutons, Caesar Dressing

Roast Beef Focaccia Sandwich 35

Banana Peppers, Lettuce, Tomatoes, Spicy Mayo

New England Lobster Roll 55

Maine Lobster Salad, Bibb Lettuce, Lemon Mayo

Mixed Green Salad 32

Shaved Fennel, Marinated Mushrooms, Parmesan, Truffle Vinaigrette

Turkey & Bacon Club Wrap 35

Romaine, Tomatoes, Red Onion, Cucumbers, Chipotle Mayo

Before placing your order, please inform your server if a person in your party has a food allergy.
State of Massachusetts Warning:

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.

Prices do not include Massachusetts sales tax. A 20% gratuity and a \$5.00 delivery fee will be added to all orders

All Day In-Room Dining

All Day Lunch and Dinner Menu – Served 11:30am – 10pm

Small Bites

Clam Chowder 19

Traditional New England Chowder

Caesar Salad 19

Croutons, Parmesan, Pickled Red Onion, Radishes

Baby Gem Wedge Salad *GF* 21

Heirloom Grape Tomatoes, Cucumber, Bacon Croutons, Chives, Buttermilk Gorgonzola Dressing

BPG Shrimp Cocktail *GF* 24

Jumbo Tiger Shrimp, Classic Cocktail Sauce, Sweet Lime Chili Mayo

Cheese Plate 32

Assorted Local New England Cheeses, Almonds, Traditional Accompaniments, Flat Bread Crackers

New York Strip Steak Tartare 32

Black Garlic, Truffle Aioli, Pickled Shimeji Mushrooms, Chives, Sesame Oyster Crackers

Bigger Bites

BPG Burger* 32

Smoked North Country Bacon, Brie, Caramelized Onions, Truffle Mayo, Fries

Nantucket Lobster Roll 49

Maine Lobster Salad, Boston Bibb Lettuce, Lemon Mayo, Fries

Turkey & Bacon Club Wrap 29

Romaine, Tomatoes, Red Onion, Cucumbers, Chipotle Mayo, Fries

Atlantic Halibut *GF* 54

Coconut Curry, Fingerling Potatoes, Broccoli, Crispy Leek

Truffle Gnocchi *V* 42

Wild Mushrooms, Impossible Ragu, Stracciatella

BPG Signature Lobster Mac & Cheese 45

Maine Lobster, Vermont Cheddar, Rigatoni Pasta

Available for Dinner only between 5:30pm and 9pm

Duck *GF* 48

Pearl Barley, Duck Confit, Charred Radicchio, Celiac Puree, Cherry Veal Jus

14oz Prime Ribeye* *GF* 79

Roasted Truffle Fingerlings, Sautéed Broccoli, BPG Signature Au Poivre Sauce

Tenderloin of Beef* *GF* 75

Truffle Gnocchi, Roasted Cauliflower, Red Wine Demi

Children's Bites

All-Natural Chicken Breast 22

French Fries

4 oz Pineland Farms Beef Tenderloin or King Salmon 29

French Fries

Rigatoni Pasta 19

Red Sauce, Butter or Mac & Cheese, Chopped Fruit

8" Pizza 19

Cheese or Pepperoni

Grilled Cheese Sandwich or PB&J 19

Chopped Fruit

Sweet Bites

Please ask your server for details

Assorted Homemade Ice Creams 15

BPG Specialty Desserts 18

Kids Cookies & Milk 12

From The Vineyard

For your in-room enjoyment we offer the following wonderful wines by the glass & bottle
Bubbles

Laurent Perrier, Brut, Champagne, France – Splits 187 mls	32
Lucien Albrecht, Brut Rosé, Alsace, France	17/79
Roederer, Brut, Anderson Valley, California	18/84
Zonin, Prosecco, Veneto, Italy	16/69

White

Bravium, Chardonnay, Russian River Valley	16/74
Casalino, Pinot Grigio, Delle Venezia, Italy	15/69
Frenzy, Sauvignon Blanc, New Zealand	16/74
Far Niente, Chardonnay, Napa Valley	29/139
Flowers, Chardonnay, Sonoma Coast	24/115
J. de Villebois, Sauv Blanc, Loire, France	16/74
Dom. de la Mandelière, Chablis, France	20/94

Rosé & Reds

Dom. de Font Sainte, Rosé, Corbières, France	16/74
Altesino, “ <i>Super Tuscan</i> ”, Tuscany	16/74
Etude, Pinot Noir, Carneros	24/115
Volver, Crianza, Tempranillo, Spain	15/69
Far Niente, Post & Beam, Cabernet, Napa	24/115
Jordan, Cabernet Sauvignon, Sonoma	29/139
Argyle, Pinot Noir, Willamette Valley	17/79

Please Scan the QR Code on the menu card to review the full Brant Point Grill wine list.

New England Micro Brews

Cisco, “*Gripah*”, IPA - ACK
Cisco, “*Shark Tracker*” - ACK
Whalers, “*Rise*” APA - RI
Allagash, “*White*” – ME
Narragansett, “*Lager*” - RI
Two Roads, “*Cloud Sourced*” IPA - CT
Devil’s Purse, Kölsch Ale – MA
Greater Good, “*Pulp Daddy*” – MA
Long Trail, “*VT-IPA*” – VT
Athletic Brewing Co. “*Run Wild*” – CT <0.5% Alc/Vol. (Non-Alcoholic)

Other “Beers” Available

Heineken, Corona, Guinness
Bud Light, Michelob Ultra-Light,
Heineken Zero, Non-Alcoholic

“Spiked Sodas”

High Noon “Seltzer” Grapefruit or Peach

Before placing your order, please inform your server if a person in your party has a food allergy.

State of Massachusetts Warning:

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs
may increase your risk of food borne illness.

Prices do not include Massachusetts sales tax. A 20% gratuity and a \$5.00 delivery charge will be added to all orders.