

BREEZE & SAILOR'S VALENTINE

BREAKFAST

ENTREES

- THE CONTINENTAL greek yogurt, seasonal fruit, house made granola, fresh baked pastry | 18
- AVOCADO TOAST avocado, cilantro, pickled red onion, radish, cotija, grilled sourdough | 24
add a farm fresh egg | 3
- SAILOR'S BREAKFAST two eggs your style, smoked bacon, sausage or country ham,
breakfast potatoes | 22
- EARLY BIRD SANDWICH eggs your style, choice of bacon, sausage, or country ham, aged cheddar,
toasted bolo, served with breakfast potatoes | 22
- EASTON STREET BENEDICT poached eggs, country ham, honey cornbread, hollandaise | 28
+ fresh lobster | 18
- SMOLKED SALMON BAGEL heirloom tomato, cucumber, red onion, watercress, capers,
lemon dill crema | 28
- LIEGE STYLE WAFFLE orange blossom berries, coconut crema, maple syrup | 24
- BRIOCHE FRENCH TOAST cinnamon & sugared bananas, nutella | 24



BEVERAGES

- JUICE orange, apple, pineapple, or grapefruit | 8
- HOT DRIP COFFEE atomic coffee, moonwalk light roast | 5
- COLD BREW atomic coffee | 7
- ESPRESSO atomic coffee, cosmo roast, single | 3 double | 5
- AMERICANO espresso & water | 5
- CAFE LATTE espresso with your choice of milk | 7
- MATCHA rishi matcha, hot or iced, milk | 8
- SELECTION OF HOT TEAS rishi, please ask for selection | 6

LITTLE GEM RESORTS

NANTUCKET • MARTHA'S VINEYARD • ST. JOHN, USVI

Executive Chef Michael Hervieux & Team

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

We invite our guests to share any allergies, dietary restriction's & ingredient preferences with us so that we can tailor the menu to each individual order.