

# TOPPER'S AT THE WAUWINET BRUNCH MENU

## GREAT STARTS

### GOLDEN CHAMPAGNE DOUGHNUTS

Champagne Pastry Cream, Elderflower Glaze, Gold

### ROYAL STURGEON CAVIAR DOUGHNUTS

Savory Doughnut Holes, Lemon Crème Fraîche

### CINNAMON SPICED CHURROS

Dark Chocolate Fondue

### GRANOLA BERRY PARFAIT

TOPPER'S Granola, Organic Yogurt, Mixed Berry Compote

## FROMAGE

### BAILEY HAZEN BLUE\*

CREAMY BLUE-RAW COW-GREENSBORO BEND, VT

### LANGRES

WASHED RIND-COW-CHAMPANGE, FRANCE

### WABASH CANNONBALL

ASH RIPENED-GOAT-GREENVILLE, IN

### CHÄLLERHOCKER

ALPINE-COW-ST. GALLEN, SWITZERLAND

## CHARCUTERIE

### CHICKEN LIVER PATE

Schmaltz, Red Onion Marmalade, Toasted Brioche

### SMOKED LOCAL BLUEFISH PATE

Pickled Onions, Radish, Curry Lavash Crackers

### PATE CAMPAGNE

Whole Grain Mustard, Cornichons, Sourdough Toast

## RAW FOOD

### RETSYO OYSTERS\*

Half Dozen, Cocktail Sauce, Champagne Mignonette

### HAMACHI CRUDO\*

Avocado, Pickled Daikon Radish, Cucumber, Tobiko Caviar, Yuzu Kosho

### BEEF TARTAR\*

Bone Marrow Potato Waffle, Crispy Shallots, Upland Cress, Herb Aioli, Cured Egg Yolk

## GO GREEN

### MIXED ORGANIC GREENS

Shaved Carrots and Radishes, Dried Cherry Tomatoes, Sherry Vinaigrette

### GIOIA BURRATA

Roasted Beets, Preserved Strawberries, Garden Herbs, Balsamic Vinegar, Grilled Baguette

### BARTLETT'S FARM TOMATOES

Grilled Sweet Corn, Pickled Fresno Chilies, Cotija Cheese, Cilantro and Lime Dressing

## TOPPER'S CLASSICS

### TOPPER'S CHOWDER

Lobster, Littleneck Clams, Chatham Mussels, Uni, Leeks, Peewee Potatoes, Smoked Haddock Velouté

### LOBSTER AND CRAB CAKE

Roasted Corn Relish, Mustard Cream, Jalapeño Stuffed Olives

### TARTE FLAMBE

Crème Fraîche, Onions, Cave Aged Gruyère, Bacon or Oyster Mushrooms

## THE MAIN MEAL

### WILD KEY WEST SHRIMP AND GRITS\*

Anson Mills Grits, Vermont Cheddar, Oyster Mushrooms, Poached Egg, Tasso Ham Gravy

### TOPPER'S BENEDICT\*

Poached Eggs, House Smoked Canadian Bacon, Toasted Croissant, Truffle and Chive Hollandaise

### TURKEY HASH\*

Turkey Confit, Caramelized Onions, Piquillo Peppers, Oyster Mushrooms, Roasted Potatoes, Poultry Jus, Hen's Eggs

### THE SUMMER OMELET

Oyster Mushrooms, Tomatoes, Baby Zucchini, Basil, Goat Cheese, Organic Green Salad

### TOPPER'S BURGER\*

Wagyu Beef, North Country Bacon, Vermont Cheddar, Onion Fondue, B&B Pickles, Old Bay Fries

### BUTTERMILK FRIED CHICKEN SANDWICH

Organic Chicken Breast, Micro Cilantro, Avocado, "Sri-Ranch-A", Kimchee, Old Bay Fries

### TOPPER'S LOBSTER ROLL

Brioche Bun, B&B Pickles, Brown Butter Mayonnaise, Boston Bibb Lettuce, Old Bay Fries

### STEAK AND EGGS\*

Pineland Farms Prime N.Y. Strip, Two Hen Eggs, Béarnaise Sauce, Old Bay Fries

## A LITTLE SOMETHING EXTRA

OLD BAY FRIES, COMEBACK SAUCE

ORGANIC GREENS SIDE SALAD

ANSON MILLS CHEDDAR GRITS, HAM GRAVY

TOASTED BAGEL, CREAM CHEESE

BARTLETT'S FARM TOMATOES, BALSAMIC, BASIL

NORTH COUNTRY BACON

### All Prices Are Per Person

Prices do not include 7% Massachusetts sales tax or server gratuity. Prices are subject to change.

### State of Massachusetts Warning\*

Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk, especially to young children, pregnant women, older adults