

TOPPER'SSM

AT THE WAUWINET

BUBBLE BRUNCH

START WITH A SPRITZ

Featuring Adami Prosecco

THE ADAMI BELLINI 16

White Peach Juice with a hint of raspberry

WILD HIBISCUS 14.5

Served with edible sweet Hibiscus flower

NANTUCKET RED 13

With cranberry juice

ESSENTIAL MIMOSA 13

With orange juice

MOOD RING 14

Empress 1908 Indigo Gin, Crème de Violette,
Citrus-Lillet

THE ORCHID 13

With orange and cranberry juice

KIR ROYALE 14

With Chambord

'CHAMPAGNE' COCKTAIL 14

With natural cane sugar cube and bitters

MON CHERI 14

With the world's best preserved cherry from Luxardo

VENICE SPRITZ 14

Authentic with Aperol Digestivo

BISCOTTO 14

With Frangelico Hazelnut Liqueur

BUBBLES FOR ONE

Champagne by the glass

AYALA Brut 22

KRUG Grande Cuvée 50

BUBBLES FOR TWO

Champagne by the half-bottle

KRUG Grand Cuvée Brut NV 120

HENRIOT Brut Soverain NV 69

JEAN VESSELLE Reserve Brut NV 57

GEORGES LAVAL Brut Nature NV 85

CHARLES HEIDSIECK Brut 76

TAITTINGER Brut Rosé NV 90

GOSSET Grand Rosé Brut NV 92

KRUG Brut Rosé NV 355

BUBBLES FOR THE TABLE

When a half-bottle isn't enough

Our Sommelier would love to speak with you about our award winning selection of Champagne in full size bottles.

MAGNUMS AND LARGE FORMAT

Make a splash

CHAMPAGNE

KRUG Grande Cuvée NV 1.5 ltr 965

DOM PERIGNON 2002 1.5 ltr 985

ARMAND DE BRIGNAC Gold NV 1.5ltr 1295

Billecart Salmon Rosé NV 1.5 ltr 355

DRAPPIER Carte d'Or NV 6 ltr. 1110

TOPPER'SSM

AT THE WAUWINET

BRUNCH

FIRST COURSE

GOLDEN CHAMPAGNE DOUGHNUTS

Champagne Pastry Cream, Elderflower Glaze,
Gold Leaf 10

CINNAMON SPICED CHURROS

Dark Chocolate Fondue 10

GRANOLA BERRY PARFAIT

TOPPER'S Granola, Organic Yogurt,
Mixed Berry Compote 10

RETSYO OYSTERS

Half-Dozen on the Half-Shell, Mignonette,
Cocktail Sauce 28

SMOKED BLUEFISH PATE

Pickled Onions, Radish, Curry Lavash Crackers 14

MIXED ORGANIC GREENS

Shaved Carrots and Radishes,
Dried Cherry Tomatoes, Sherry Vinaigrette 17

LOBSTER AND CRAB CAKES

Roasted Corn Relish, Mustard Cream,
Jalapeno Stuffed Olives 26

TARTE FLAMBE

Crème Fraiche, Onions, Cave Aged Gruyere,
Bacon or Oyster Mushroom 18

TOPPER'S CHOWDER

Lobster, Littleneck Clams, Chatham Mussels, Uni,
Leeks, Peewee Potatoes, Smoked Haddock
Velouté 22

MAIN COURSE

LOBSTER ROLL

North Atlantic Lobster,
Meyer Lemon Mayonnaise, Bibb Lettuce,
Brioche, Organic Greens 30

WAGYU BURGER*

Cob Smoked Bacon, Vermont Cheddar,
Onion Fondue, B&B Pickles, Brioche,
Organic Greens 25

TOPPER'S BENEDICT

Two Poached Eggs, Canadian Bacon
or Smoked Salmon, Toasted Croissant,
Truffle and Chive Hollandaise 20

THE SPRING OMELETTE

Morel Mushrooms, Asparagus, Fiddlehead Ferns,
Gruyere Cheese, Organic Greens 20

STEAK FRITES & EGGS*

Prime N.Y. Strip, Two Hen's Eggs,
Béarnaise Sauce, Old Bay Fries 48

WAUWINET TURKEY HASH*

Turkey Confit, Caramelized Onions,
Piquillo Peppers, Oyster Mushrooms, Potatoes,
Roasted Chicken Jus, Two Hen's Eggs 20

CHICKEN & WAFFLES

Buttermilk Fried Chicken Breast, Belgian Waffle,
Vermont Maple Bacon Jam 36

SIDES

OLD BAY FRIES WITH COMBACK SAUCE 9

ORGANIC GREENS SIDE SALAD WITH SHERRY VINAIGRETTE 9

TOASTED BAGEL WITH CREAM CHEESE 6

COB SMOKED BACON 9

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 and those with compromised immune systems.