

# TOPPER'S<sup>SM</sup>

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

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## 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.