

twenty-eight  
**ATLANTIC**

## Traditional

### Eggs Benedict 28

Poached eggs, skillet toasted muffin, grilled Canadian bacon, hollandaise, wilted spinach, chive\*

Add butter poached lobster claw 12

### Shakshuka 28

Poached eggs, Fenugreek stewed tomatoes chickpea, spinach chermoula, naan

### Breakfast on the Bay 30

Two eggs your style, bacon or sausage, fingerlings, sour dough\*

### Challah French Toast 26

Caramelized peach compote, cinnamon mascarpone, hemp seed granola

### Peanut Butter & Jelly Pancake 26

Grape compote, spiced peanuts, macerated strawberries

### Banana's Foster Waffle 26

Rum caramelized bananas, chantilly

### Huevos Rancheros 26

Black bean-corn-potato cake, poached eggs, chipotle ground beef, pico de gallo hollandaise

## Grains

### Wequassett Oats 15

Steel cut oats, toasted coconut, Dulce de Leche, macerated berries

### Açaí & Greek Yogurt 15

Hemp seed granola pomegranate seeds

## Bakery

### Maple Cinnamon Popovers 15

Four berry jam, bacon butter

### Chocolate Croissant 5

### Strawberry Rhubarb Danish 4

### Blueberry Coffee Cake Muffin 5

### Butter Croissant 4

### Bagel and Cream Cheese 8

Plain or Everything

### Cinnamon Swirl Coffee Cake 7

## Beverages

### Coffee or Hot Tea 6

### Espresso, Cappuccino, Latte 7

### Fresh Fruit Juices 6

### Milk or Non-Dairy Milk 6

## Open-Faced Tartines

### Smoked Salmon Tartine 32

Kale & buckwheat crisp, caper vinaigrette, poached egg\*

### Asparagus Tartine 18

Hollandaise, dark rye, chive

### Morning Sunrise Omelet 24

Open faced with goat cheese, slow roasted tomatoes, pesto & arugula

### Egg White Omelet 24

Spinach, mushrooms, feta

### Pleasant Bay Sandwich 18

Sourdough, avocado, over medium egg, cheddar  
Add Bacon: Canadian or Turkey 8

### Almond Butter Toast 18

Rye, macerated blueberries, sliced banana, coconut glaze

## Accompaniments

### Fingerling Potatoes 8

Red bell pepper, onions, rosemary

### Artisanal Toast 8

Sourdough, dark rye

### Fresh fruit 15

### Sausage or Bacon 8

Executive Chef James Hackney - Sous Chef Janice Wray

An 20% service charge and a 7.0% meals tax is automatically added to your check.

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

Please inform your server if anyone in your party has a food allergy