Appetizers

**Fresh Fruit Plate** 19
Melons| Pineapple| Mixed Berries| Grapefruit| Grapes| Mint Syrup

**Smoked Salmon** 21
Cream Cheese| Egg| Red Onion| Tomatoes| Capers| Choice of Bagel

**McCann’s Steel Cut Oatmeal** 16
Brûléed Sugar| Raisins & Dried Apricots

**Yogurt & Granola Bowl** 16
Berry Compote| Chia Seeds| Toasted Almonds| Banana Chips| Local Honey

**Half Dozen Great Point Oysters** 24
Cocktail Sauce| Mignonette| Grilled Lemon

**Jumbo Shrimp Cocktail** 21
Poached & Chilled Shrimp| BPG Cocktail Sauce| Grilled Lemon

**Mixed Greens** 16
Shaved Brussels Sprouts| Marinated Shiitake Mushrooms| Candied Pecans| Lemon Vinaigrette

With All Natural Grilled Chicken Breast or Atlantic Salmon add 9

**Fresh Juice** 14
Watermelon| Cucumber| Ginger| Lemon| Mint

Entrees

**White Elephant Breakfast** 21
Two Eggs Any Style| Choice of Bacon, Sausage or Canadian Bacon| Potatoes
Choice of Toast

**Lobster Eggs Benedict** 29
Caviar| Truffle Hollandaise| Sautéed Spinach

**Brant Point Breakfast Scramble** 21
Andouille Sausage| Black Beans| Pepper| Scallions| Cheddar| Jalapeños
Chipotle Crema| Potatoes| Choice of Toast

**Challah French Toast** 18
Candied Pecans| Bananas| Salted Caramel Sauce

**Bom & Bread Sourdough Toast** 26
Local Sourdough Bread| Smashed Avocado| Local Burata| Arugula

**BPG Prime Burger** 25
Smoked North Country Bacon| Melted Brie| Caramelized Onions| Truffle Mayo| Fries

**Grilled Chicken & Avocado Sandwich** 25
Bartlett Farm Tomato| Bacon| Buttermilk Dressing| Fries

**Nantucket Lobster Roll** 39
Maine Lobster Salad| Boston Bibb Lettuce| Lemon Mayo| Fries

**Grilled Filet Mignon Medallions** 49
Smashed Fingerling Hash| Crimini Mushrooms| Chimichurri

Brunch Cocktails

**BPG Signature Lobster Bloody Mary** 29
888 Vodka| 888 Bloody Mary| Maine Lobster| Dehydrated Bacon Salt Rim

**Bellini** 15
Zonin Prosecco| Peach Nectar

Before placing your order, please inform your server if a person in your party has a food allergy.

State of Massachusetts Warning:

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.*

Please scan QR code for full winelist
Wine by the Glass

**Bubbles**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>GL</th>
<th>BL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laurent Perrier, Brut</td>
<td>Champagne, France</td>
<td></td>
<td>29</td>
</tr>
<tr>
<td>Lucien Albrecht, Brut Rosé</td>
<td>Alsace, France</td>
<td>16</td>
<td>74</td>
</tr>
<tr>
<td>Roederer Estate, Brut</td>
<td>Anderson Valley, Calif.</td>
<td>16</td>
<td>74</td>
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<tr>
<td>Zboin, Prosecco</td>
<td>Delle Venezie, Italy</td>
<td>12</td>
<td>54</td>
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**Whites**

<table>
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<tr>
<th>Wine</th>
<th>Origin</th>
<th>GL</th>
<th>BL</th>
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</thead>
<tbody>
<tr>
<td>Bravium, Chardonnay</td>
<td>Russian River Valley, Calif.</td>
<td>16</td>
<td>62</td>
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<tr>
<td>Célestin Blondeau, Sauvignon Blanc</td>
<td>Sancerre, Loire, France</td>
<td>18</td>
<td>69</td>
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<tr>
<td>Echo Bay, Sauvignon Blanc</td>
<td>Marlborough, New Zealand</td>
<td>14</td>
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<tr>
<td>Flowers, Chardonnay</td>
<td>Sonoma, Calif.</td>
<td>24</td>
<td>94</td>
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<tr>
<td>Gabbiano, Pinot Grigio</td>
<td>Delle Venezie, Italy</td>
<td>13</td>
<td>49</td>
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<tr>
<td>Joseph Drouhin, “Vaudon”</td>
<td>Chablis, Burgundy, Fr.</td>
<td>16</td>
<td>62</td>
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**Roses**

<table>
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<tr>
<th>Wine</th>
<th>Origin</th>
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</thead>
<tbody>
<tr>
<td>Miraval, “Studio”</td>
<td>Côtes de Provence, Fr.</td>
<td>18</td>
<td>69</td>
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</table>

**Reds**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>GL</th>
<th>BL</th>
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</thead>
<tbody>
<tr>
<td>Decoy, Cabernet Sauvignon</td>
<td>Sonoma, Calif.</td>
<td>18</td>
<td>69</td>
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<tr>
<td>Etude, Pinot Noir</td>
<td>Cameron, Calif.</td>
<td>24</td>
<td>94</td>
</tr>
<tr>
<td>Jordan, Cabernet Sauvignon</td>
<td>Alexander Valley, Calif.</td>
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<td>115</td>
</tr>
<tr>
<td>Justin Girardin, Pinot Noir</td>
<td>Burgundy, Fr.</td>
<td>16</td>
<td>62</td>
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<tr>
<td>Omellaia, “Le Volte”</td>
<td>Tuscany, Italy</td>
<td>19</td>
<td>74</td>
</tr>
<tr>
<td>Pederoncelli, Cabernet Sauvignon</td>
<td>Dry Creek Valley, Sonoma</td>
<td>13</td>
<td>49</td>
</tr>
</tbody>
</table>

**Specialty Cocktails**

**Nantucket Mule**

888 Cranberry Vodka| Ginger Beer| Cranberry Juice| Lime

**The White Elephant**

Olmeca Altos Plata Tequila| Pineapple| Coconut| Lime| Thai Chili Pepper

**Maple Old Fashioned**

Bulleit Bourbon| Vermont Maple Syrup| Bitters| Orange Twist| Luxardo Cherry

**Fall Apple**

Tito’s Vodka| Pear & Apple Puree| Martinelli’s Apple Juice| Cinnamon

**Grapefruit & Rose**

Ketel One Grapefruit & Rose| Grapefruit| Lime| Mint

**Empress Beet**

Empress 1908 Gin| Beets| Ginger| Lemon| Honey

**Espresso Martini**

Diplomático Mantuano Rum| Baileys| Nola Coffee| Vanilla Simple Syrup

**The m-ACK-tail**

Raspberry Syrup| Lemon| Club Soda (nonalcoholic)

**New England Micro Brews**

**Cisco Brewers, “Gripah”, IPA**

Grapefruit & Citrus infused IPA – Nantucket, MA - 5.5% abv

**Cisco Brewers, “Whale’s Tale”, Pale Ale**

English style pale ale – Nantucket, MA - 5.5% abv

**Wachusett, “Green Monsta”, IPA**

Full bodied golden-hued IPA with fruity accents and a dry finish - Westminster, MA - 6.1% abv

**Allagash Brewing Company, White**

Belgian style wheat, light, refreshing hints of citrusfruit - Portland, ME - 5.0% abv

**Allagash Brewing Company, Saison**

Belgian farmhouse style, citrus & peppery full bodied, with a nice dry finish – Portland, ME 6.1 abv

Please scan QR code for full winelist