



## 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

Brûleed 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

Strawberries | Asparagus | Shaved Radishes | Carrots | Cucumbers | 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

### Born & Bread Sourdough Toast 26

Local Sourdough Bread | Smashed Avocado | Local Burrata | Roasted Tomato Vinaigrette

### 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.



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## Wine by the Glass

		<b>GL</b>	<b>BT</b>
<b>Bubbles</b>			
Laurent Perrier, <i>Brut</i>	Champagne, France – Splits, 187mls		29
Lucien Albrecht, <i>Brut Rosé</i>	Alsace, France	16	74
Roederer Estate, <i>Brut</i>	Anderson Valley, California	16	74
Zonin, <i>Prosecco</i>	Delle Venezie, Italy	12	54
<b>Whites</b>			
Bravium, <i>Chardonnay</i>	Russian River Valley, California	16	62
Célestin Blondeau, <i>Sauvignon Blanc</i>	Sancerre, Loire, France	18	69
Echo Bay, <i>Sauvignon Blanc</i>	Marlborough, New Zealand	14	55
Far Niente, <i>Chardonnay</i>	Napa Valley, California	34	135
Gabbiano, <i>Pinot Grigio</i>	Delle Venezie, Italy	13	49
Joseph Drouhin, “ <i>Vaudon</i> ”	Chablis, Burgundy, France	16	62
<b>Rosé</b>			
Miraval, “ <i>Studio</i> ”	Côtes de Provence, France	18	69
<b>Reds</b>			
Cht. Larose-Trintaudon	Haut-Medoc, Bordeaux, France	16	62
Decoy, <i>Cabernet Sauvignon</i>	Sonoma, California	18	69
Etude, <i>Pinot Noir</i>	Carneros, California	24	94
Gravel Bar, <i>Cabernet Sauvignon</i>	Columbia Valley, Washington	13	49
Jordan, <i>Cabernet Sauvignon</i>	Alexander Valley, California	29	115
Justin Girardin, <i>Pinot Noir</i>	Burgundy, France	16	62
Ornellaia, “ <i>Le Volte</i> ”	Tuscany, Italy	19	74

### **BPG's Winery of the Month – Frog's Leap – Rutherford, Napa Valley**

We are so proud to feature the wines from John Williams, winemaker at Frog's Leap Winery in Rutherford Napa Valley. 100% dry farmed and organic for 32 years, inspired by “terroir”.....

<b>Sauvignon Blanc</b> , <i>crisp &amp; refreshing, “Sancerre style” Sauvie B</i>	16	62
<b>Chardonnay</b> , <i>delicate aromatics, beautiful minerality &amp; stoniness</i>	24	94
<b>Zinfandel</b> , <i>co-fermented with Carignan &amp; Petite Sirah, wild summer fruits</i>		79
<b>Cabernet Sauvignon</b> , <i>Rutherford dust, black fruits, mocha with great acidity</i>	35	135

## Specialty Cocktails

### **Nantucket Mule**

888 Cranberry Vodka | Ginger Beer | Cranberry Juice | Lime

### **BPG Frozéeée**

BPG's Refreshing Frozen Rosé | Strawberries | Elderflower | Honey | Lemon

### **The White Elephant**

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

### **Mid-Summer Solstice**

Hendrick's Mid-Summer Solstice Gin | Elderflower | Lemon | Honey | Soda

### **Passion Fruit Margarita**

Tres Agaves Plata Tequila | Passion Fruit | Lime

### **Blood Orange Crush**

Tito's Vodka | Blood Orange Arancello | Aperol | Lemon | Soda

### **Empress 75**

Empress 1908 Gin | Lemon | Simple Syrup | Roederer

### **The m-ACK-tail**

Blackberry 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

### **Cisco Brewers, “Shark Tracker”**

American Light Lager - Nantucket, MA - 4.8% abv

### **Allagash Brewing Company, White**

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

### **Wachusett, “Green Monsta”, IPA**

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



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