

## MENU AUTHORS

Executive Chef: Michael Conetta  
Culinary Arts Director: Casey Riley

## START-THE-DAY PLATES

Sunrise Basket 7.95  
assorted breads, bagels, muffins, croissants,  
butter, specialty jam

Fruit & Yogurt 5.95  
non-fat organic yogurt, crunchy granola,  
market fruit

Farmstead Artisan Cheese Plate 11.95  
three hand-crafted selections, grilled breads,  
toasted walnuts, rose petal jam

## SOUP, SANDWICH & SALAD PLATES

Waterman Salad 8.25  
baby greens; dried cranberries, local apples,  
goat cheese crostini, mulled cider vinaigrette

Classic Caesar 7.95  
crisp romaine leaves, ceasar dressing,  
garlic croutons, white anchovy filets

Chicken Pannini 12.95  
wood-grilled chicken, basil pesto,  
roasted peppers, sharp provolone,  
ciabatta, steak fries

Fall Squash & Lobster Soup 8.95  
cold water lobster, local squash,  
aged cheddar, chive sour cream

## BRUNCH PLATES

All Egg Plates are paired with Market Fruit &  
Roasted Potatoes, choice of toast or English muffin

Challah Toast 8.50  
French style; cinnamon batter,  
toasted pecan butter, Vermont maple syrup

Lox & Bagel 12.95  
shaved, smoked gravlox, mini bagels,  
cream cheese, chopped boiled egg, capers,  
shaved red onion, tomato

Eggs Any Style 5.95  
two farmed eggs, choice of apple smoked  
bacon, chicken sausage or yogurt

Waterman Cheese Omelet 7.95  
cheddar, havarti, Parma cheeses, fresh herbs

*Omelet Buddies... Ham, Chicken Sausage, Bacon,  
Red Onion, Bell Pepper, or Tomato add 1.50*

Traditional Eggs Benedict 9.95  
two eggs, smoked Canadian bacon,  
English muffin, hollandaise

Newport Benedict 12.95  
two poached eggs, pan-fried crab cakes,  
green chile-tomato-red onion aioli

Steak & Eggs 19.95  
8-ounce wood-fired flat iron steak,  
two eggs

Sole Roulade 19.95  
corn encrusted, sweet potato-leek-bacon  
hash, micro green salad,  
lemon-thyme gastrique

Waterman Sliders 12.95  
three mini-Hereford burgers, aged cheddar,  
pickles, greens, steak fries

## SIDE PLATES

One Organic Egg, any style 2.00

Grilled Toast; White, Wheat, or Rye 2.00

Market Fresh Fruit Cocktail 4.00

Mac 'n Cheese 5.50

Chicken Sausage or Smoked Bacon 3.25

## BRUNCH DRINKS

Blood Orange Mimosa 8.00  
Domaine St. Michelle sparkling Wine,  
Blood Orange Purée

Blackstone Bellini 8.00  
Sparkling Wine, White Peach Purée

4-Square Bloody Mary 8.50  
Absolut Peppar, House Bloody Mary Mix,  
Salted Rim and Dill Pickle Garnish

## BY THE GLASS

### WHITES

2007 Sakonnet Vidal Blanc, Rhode Island 5.50 / 19  
2007 Lagaria, Pinot Grigio, Italy 7.50 / 27  
2008 Chateau Ste. Michelle, Riesling, Washington 7.50 / 27  
2007 Ravenswood, Chardonnay, California 7.50 / 28,  
2008 Montes, Sauvignon Blanc, Chile 8 / 29  
2007 Casa Lapostolle, Chardonnay, Chile 9.50 / 34  
2006 Murphy Goode, Chardonnay, California 8.50 / 30  
2005 J.J. Vincent, Marie-Antoinette, Pouilly Fuissé,  
France 13.50 / 49  
2007 Cakebread Cellars, Sauvignon Blanc,  
California 13.50 / 49

### REDS

2007 Da Vinci, Sangiovese, Italy 7.25 / 27  
2006 Columbia Crest 2 Vines, Cabernet,  
Washington 7.50 / 27  
2007 Red Truck, Pinot Noir, California 7.75 / 28  
2007 Bollini, Merlot, Italy 8 / 29  
2006 Stonehedge, Malbec, California 8.50 / 32  
2006 Paul Jaboulet, Parallèle 45, Côtes Du Rhône,  
France 8.50 / 30  
2005 Veramonte "Primus", Blend, Chile 10.50 / 39  
2007 Querciabella, "Mongrana," Super Tuscan,  
Italy 10.50 / 39  
2006 Potel, Pinot Noir, France 11 / 41

### SPARKLING

N/V Domaine St. Michelle, Washington 9.50 / 34  
N/V Veuve Clicquot, Brut, Reims 19 / 45