

BRUNCH DRINKS

5.00

BLOOD ORANGE MIMOSA Sparkling wine, blood orange puree

BLOODY MARY House-made chipotle-infused vodka

PEACH BELLINI Sparkling wine, white peach puree

START-THE-DAY PLATES

SUNRISE BASKET 7.95

Assorted breads, bagels, muffins, croissants, butter, specialty jam

FRUIT & YOGURT 5.95

Narragansett Creamery yogurt, crunchy granola, grapes, peaches, pineapple, honeydew, cantaloupe

ARTISAN CHEESE PLATE 13.95

Three hand-crafted selections; grilled bread, Aquidneck honey, peach jam, dried cranberries, spiced pecans

WATERMAN SALAD 7.95

Baby greens, grape tomatoes, English cucumbers, red onion, gorgonzola, garlic-sea salt croutons, roasted garlic-balsamic vinaigrette

JEFFERYS GREENS 11.95

Local organic greens, fried goat cheese, grapefruit segments, toasted pistachios, blood orange-rosemary vinaigrette

BUTTERNUT BISQUE 8.95

Truffle creme fraiche, toasted pepitas

FRENCH ONION SOUP 8.95

Toasted pumpernickel, havarti, Swiss cheese

The culinary staff at Waterman Grille feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details.

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server.

To preserve an enjoyable dining experience, we request that cell phones not be used.

Newport Restaurant Group is an employee owned company. We support local farmers and fishermen, especially those who use sustainable practices. Local and organic ingredients are used whenever possible.

10/7/14

BREAKFAST PLATES

All breakfast plates are served with either fresh fruit or rustic potatoes

Toast options: Rye, Italian, Wheat, White, or English Muffin

BREAKFAST BURRITO 9.95

Warm tortilla, pepperjack cheese, scrambled eggs, sausage, poblano, sour cream, salsa

CASSOULET 12.95

Maine yellow-eyed beans, duck confit, tomatoes, poached eggs, truffle emulsion, choice of toast

BREAKFAST TACOS 10.95

Warm tortilla, scrambled eggs, bacon, scallions, local salsa, crumbled cheese

CHICKEN & WAFFLES 15.95

Baffoni Farm chicken, jalapeno butter, local maple syrup

BELGIAN WAFFLES 10.95

Peach & blackberry compote, whipped cream

RATATOUILLE FRITTATA 10.95

Squash, eggplant, peppers, tomatoes, basil, choice of toast

CHALLAH TOAST 9.50

French style; cinammon
toasted pecan butter, local maple syrup

POTATO PANCAKE 9.95

Swiss chard, Swiss cheese topped with poached eggs, hollandaise, choice of toast

EGGS YOUR WAY 9.95

Two eggs, choice of applewood smoked bacon, or sausage, choice of toast

WATERMAN EGGS BENEDICT 10.95

Two poached eggs, house-brined pork loin, English muffin, hollandaise

NEWPORT BENEDICT 17.95

Two poached eggs, pan-fried crab cakes, green chile-tomato-red onion aioli

SMOKED SALMON 14.95

Mini bagels, cream cheese, hard boiled egg, capers, red onion, tomato

WATERMAN OMELET 10.95

Select up to 3 components to your omelet:

veggies: caramelized onions, red onions, bell peppers, spinach, red roasted peppers, tomato, roasted mushrooms

meats: ham, bacon, roasted chicken, Italian sausage, duck confit

cheeses: Parmesan, fontina, cheddar, havarti, smoked gouda, pepperjack

LUNCH PLATES

All lunch plates are served with choice of fries or Waterman salad

MAINE FAMILY FARMS BURGER 14.95

Grass-fed burger, aged cheddar, applewood-smoked bacon, house-made pickles, spicy ketchup

SALMON REUBEN 12.95

Smoked salmon, bacon Brussels kraut, caraway creme fraiche, melted Swiss cheese, pumpernickel bread

LOBSTER GRILLED CHEESE 17.95

Local lobster, roasted red peppers, pancetta, basil, havarti, bel paese

TURKEY BLT 10.95

Smoked turkey, applewood-smoked bacon, lettuce, tomato, whipped avocado mayonnaise

FISH & CHIPS 16.95

lemon caper aioli, malt vinegar