



BREAKS

EATERY & BAR

BRUNCH

SERVED DAILY 10:50 AM - 1:30 AM

BISCUITS & GRAVY

Buttermilk Biscuits with Breaks Breakfast Sausage Cream Gravy	
Full size - two biscuits, two eggs	14.00
Half size - one biscuit, one egg	11.50
Two biscuits, no eggs	9.00
One biscuit, no eggs	4.50
<i>Includes hash puppies or Gigi's roasted potatoes</i>	

FRENCH TOAST

Classic French Toast	
Two slices of thick-cut challah bread, powdered sugar, butter syrup, two large eggs cooked to your liking, choice of pan-seared smoked ham, hand pattied breakfast sausage or thick-cut bacon	14.50
<i>Includes hash puppies or Gigi's roasted potatoes</i>	

PANCAKES

Mimi's Pancakes	
Two fluffy buttermilk pancake, two large eggs cooked to your liking, choice of pan-seared smoked ham, hand-pattied breakfast sausage, or thick-cut bacon	14.50
<i>Includes hash puppies or Gigi's roasted potatoes</i>	

WAFFLES

One traditional Belgian style buttermilk waffle made with Pearl sugar served with two large eggs cooked to your liking, choice of pan-seared smoked ham, hand-pattied breakfast sausage, or thick cut bacon	14.50
<i>Includes hash puppies or Gigi's roasted potatoes</i>	

BENEDICT

Traditional Eggs Benedict	
Split and toasted English muffin, pan-seared smoked ham, two large poached eggs, housemade creamy hollandaise sauce, sweet paprika	15.00
<i>Includes hash puppies or Gigi's roasted potatoes</i>	

EGGS

Traditional Eggs	
Served with your choice of thick-cut bacon, pan-seared smoked ham, or hand-pattied breakfast sausage	
<i>Includes hash puppies or Gigi's roasted potatoes</i>	
Two Large Eggs, Cooked to Your Choice	14.00
One Large Egg, Cooked to Your Choice	11.50
<i>Includes toasted sourdough or multigrain</i>	

LIGHT BREAKFAST

Avocado Toast	
Toasted multigrain bread, sliced avocados, creamy herbed ricotta cheese, fresh arugula, Lemon gremolata (gluten free bread available)	10.50
Grilled Wild Caught Atlantic Salmon	8.00
One large shaved egg	2.50
Fruit Parfait	6.50
Fresh seasonal fruits & berries	5.50
Honeyed Greek yogurt	4.25
Housemade Granola with your choice of half & half, whole milk, 2% milk or almond milk	4.00
Oatmeal Brûlée	
Fluffy, old-fashioned rolled oats made with agave syrup & cream, topped with brûléed brown sugar. Served with a side of dried fruits & nut medley	7.50

SPECIALTIES

NEW Chicken Fried Steak & Eggs	
8 oz Akaushi wagyu beef cutlet, breaded & fried, topped with Breaks breakfast sausage cream gravy and 2 eggs cooked to your liking	18.50
<i>Includes hash puppies or Gigi's roasted potatoes</i>	
NEW "BBS" Breakfast Sandwich	
Your choice of a buttermilk biscuit or english muffin, thick-cut bacon, pan seared smoked ham or hand-pattied sausage, one large egg cooked to your liking with your choice of cheese	9.50

SPECIALTIES (cont.)

Corned Beef Hash	
Custom corned beef, roasted potatoes, sauteed green & red peppers, onions, topped with two large eggs cooked to your liking	17.00
Breakfast Poutine	
Hand-cut French fries, Breaks breakfast sausage cream gravy, cheddar cheese, bacon crumbles and two eggs cooked to your liking	13.00
Breakfast Burrito	
Fried tortilla wrap, with chorizo, roasted potato hash, creamy scrambled eggs, avocado, queso blanco, cilantro lime crema, Pico de Gallo, and Salgado salsa	17.00
NEW Hong Kong French Toast	
2 slices of Challah bread stacked and filled with your choice of Nutella, peanut butter, dipped in our signature egg wash, deepfried, tossed in cinnamon sugar, and drizzled with a cream cheese glaze	15.00
Leghorn & Waffles	
Fried chicken breast, Belgian-style buttermilk waffles made with pearl sugar, spicy honey siracha butter sauce	16.00
<i>Includes hash puppies or Gigi's roasted potatoes</i>	
Add an egg	2.50
Breakfast BELT + A	
Toasted sourdough, avocado, thick-cut bacon, large fried egg cooked to your choice, tomatoes, fresh arugula, basil mayonnaise	16.00
<i>Includes hash puppies or Gigi's roasted potatoes</i>	
Without the avocado & egg	13.00
Breakfast Burger	
Toasted potato bun, spicy mayonnaise, Brant's premium fresh ground hand-pattied hamburger, Monterey Jack cheese, thick-cut bacon, extra crispy hashbrowns and a large fried egg cooked to your liking	14.50
<i>Includes hash puppies or Gigi's roasted potatoes</i>	

LUNCH

APPETIZERS

Dill Pickle Dip	
Served with seasonal housemade chips	7.50
Salgado Salsa & Jalapeño Dip	
Served with housemade yellow corn chips	7.50
Garlic Olive Oil Dip	
Extra virgin olive oil, garlic, Italian herbs, Parmesan cheese, and crushed red pepper. Served with French bread	7.50
Shrimp Cocktail	
5 fresh jumbo shrimp poached in a classic Court Bouillon served with our housemade cocktail sauce	18.00
Lobster Cargot	
Chunks of lobster, garlic herbed butter, and Havarti cheese	24.00

LIGHT PASTAS

Ravioli	
Italian sausage filled ravioli, olive oil, garlic, blistered cherry tomatoes, fresh spinach, artichoke hearts, kalamata olives, feta cheese and capers. Served in a white wine garlic sauce	18.00
Pesto Gnocchi	
Soft pillows of potato gnocchi, basil pesto in a light cream sauce and parmesan cheese	17.00
Topped with grilled chicken breast	+7.00
Topped with wild caught Atlantic salmon filet	+8.00
Burrata Tortellini	
Soft Burrata cheese filled tortellini, sundried tomato pesto in a light cream sauce, parmesan cheese	17.00
Topped with grilled chicken breast	+7.00
Topped with wild caught Atlantic salmon filet	+8.00
NEW Bolognese Pappardelle	
Classic meat and tomato sauce made with onions, celery, carrots, and garlic. Parsley & bacon served on our wide noodles	17.50
NEW Chicken Fettuccine Alfredo	
Our classic dish consisting of butter, garlic, oregano, cream, and parmesan cheese. Tossed with brined and grilled chicken breasts	17.50

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish
For parties of 6 to 12 people there will be an automatic 20% gratuity added. Single check only. For parties over twelve people there will be an automatic 22% gratuity added. Single check only.



BREAKS

EATERY & BAR

LUNCH

SERVED DAILY 10:50 AM - 1:30 PM

SALADS

Breaks Side Salad	
Spring mix, carrots, grape tomatoes and your choice of dressing	7.00
Topped with brined and grilled chicken breast	7.00
Topped with wild caught Atlantic salmon filet	8.00
NEW Shrimp Louie Salad	
Romaine lettuce, hand-boiled eggs, grape tomatoes, avocado, capers, fresh wild caught shrimp tossed in a creamy dressing	19.00
Chinois Chicken Salad	
Chopped Napa cabbage, mixed greens, radicchio, shredded carrots, radish slivers, toasted sesame seeds, chicken breast, rice wine vinegar and wonton crisps	17.00
Luncheon size	12.00
Salmon Niçoise Salad	
Mixed seasonal greens, baby potatoes, blanched green beans, asparagus, Persian cucumbers, grape tomatoes, Castelvetrano and kalmata olives, large hard-boiled eggs, avocado, toasted capers, lemon vinaigrette and grilled wild caught Atlantic salmon filet	19.00
Fresh Apple Salad	
Heart of Romaine, fresh apples, chopped walnuts, red onion slivers, crispy bacon, gorgonzola cheese topped with a creamy housemade gold balsamic dressing	16.00
Luncheon size	12.00
Topped with brined and grilled chicken breast	7.00
Topped with wild caught Atlantic salmon filet	8.00
Caesar Wedge Salad	
Hearts of romaine, bacon crumbles, garlic butter and parmesan breadcrumbs, smokey sunflower seeds, creamy Caesar dressing	17.00
Luncheon size	12.00
Topped with grilled chicken breast	+7.00
Topped with grilled wild caught Atlantic salmon filet	+8.00
House Dressings	
Creamy Caesar, Lemon Vinaigrette, Raspberry Vinaigrette, Creamy Golden Balsamic Vinaigrette, Housemade Ranch, and Blue Cheese	+ .75

HOUSEMADE SOUPS

French Onion Soup	
Caramelized onions in a rich beef broth, buttered and toasted French bread crouton, Swiss and Gruyère cheese	
	Crock 9.50
Fresh Roasted Cream of Tomato Bisque	
Roasted and puréed fresh Roma tomatoes, onions, garlic, carrots and celery with a touch of heavy cream	
	Cup 5.00
	Bowl 7.50
Chef's Choice	
	Cup MP
	Bowl MP

BURGERS

Breaks Burger	
Brant's Market premium fresh ground hand-pattied hamburger cooked to your liking on a toasted potato bun with your choice of any of the following: pickles, sauteed onions, dijon mustard, natural ketchup, fresh arugula & vine ripened tomatoes	13.90
Add sauteed mushrooms	+ .75
Add white or yellow Cheddar, Pepper Jack, Monterey Jack, Swiss or American cheese	+1.50
Add thick-cut bacon	+3.50
Add fresh avocado (in season)	+2.00

SANDWICHES & SPECIALTIES

Shaun's Fried Chicken Sandwich	
Brined and hand-breaded fried chicken breast on a toasted potato bun with dill pickle caper sauce and dill pickles	15.90
Pastrami Melt	
New York style smoked pastrami on toasted marbled rye bread, Swiss cheese, sauteed onions and Russian horseradish sauces	17.00
Ultimate Grilled Cheese	
Parmesan crusted sour dough bread with Breaks 5-cheese filling, toasted golden brown and oozing with unbelievable flavor	13.00
Add seared ham	+4.50

SANDWICHES & SPECIALTIES (cont.)

Pulled Corn Beef Sandwich	
Pulled corn beef, Muenster cheese, #45 Groucho's sauce, on seared marbled rye bread	17.00
NEW Black & Blue Steak Sandwich	
Buttered and toasted hoagie bun, 8 oz of slivered smoked prime rib roast, gorgonzola crumbles, mozzarella, horseradish cream & au jus	19.00
BELT + A	
Toasted sourdough, avocado, thick-cut bacon, large fried egg cooked to your choice, fresh tomatoes, fresh arugula, basil mayonnaise	16.00
Without the avocado and egg	13.00
Grilled Chicken Cutlet Sandwich	
Toasted potato bun, brined and grilled chicken breast, thick-cut smoked bacon, avocado, fresh tomatoes, Swiss cheese, arugula and signature honey-roasted barbecue sauce	17.00
NEW French Dip Steak Sandwich	
Buttered and toasted hoagie bun, 8 oz of slivered smoked prime rib roast, Swiss cheese & rich beef au jus	19.00
NEW Fried Shrimp Po Boy	
The king of sandwiches, this staple is loaded with shredded lettuce, tomatoes, fried jumbo shrimp, lemon slivers, housemade remoulade sauce on a buttery toasted french bread roll	18.00
NEW The Best Fried Fish Sandwich	
Crispy golden fried fresh New England Cod sandwich topped with housemade coleslaw, tangy tartar sauce on a soft brioche bun	18.00
Classic Fish & Chips	
8 oz of fresh New England Cod, housemade tangy tartar sauce, battered & fried served with french fries	19.00
NEW Philadelphia Steak Sandwich	
Buttered and toasted hoagie bun, 8oz of slivered smoked prime rib roast, american cheese, sauteed green and red peppers, onions & button mushrooms	19.00

SIDES

Your choice of Gigi's roasted potatoes, hand-cut French fries and housemade potato chips	4.50
Your choice of thick-cut bacon, pan-seared ham	5.50
6 oz Grilled wild caught Atlantic salmon filet	9.00
Grilled chicken breast	7.00
One egg	2.50
8 oz Brant's Market hamburger patty	8.00

BEVERAGES

Hot Chocolate	5.00
Harney & Sons Teas	4.50
<i>Earl Grey, English Breakfast, Egyptian Chamomile, Cinnamon Spice, Peppermint, Tropical Green</i>	
London Fog	4.50
Hot Coffee	3.50
Café Americano	4.50
Cappucino	4.50
Café Latte	4.50
Machiato	5.50
Espresso	4.50
Vanilla, hazelnut and caramel flavors	+1.25
Cold Brew Coffee	4.00
Iced Tea	3.00
Pepsi Products	3.00
Pepsi	
Pepsi Zero Sugar	
Starry	
Mountain Dew	
Lemonade	
Rootbeer	
Dr. Peper	
Diet Dr. Pepper	
Cold-pressed Orange Juice	Lg. 7.00 4.50
Cold-pressed Pink Grapefruit Juice	Lg. 7.00 4.50
Cold-pressed Apple Juice	Lg. 7.00 4.50
V8 Tomato Juice	Lg. 7.00 4.50
Whole Milk	.50
2% Milk	3.50
Half & Half	2.50
Chocolate Milk	4.00
Oat Milk	4.00

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