



Brunch Menu



Available Saturdays & Sundays 10 am - 4 pm

QUICHE OF THE DAY - \$MKT

Seasonally Inspired Quiche w/ House Potato Crust served w/ Mixed Greens - ask your server for more details [GF]

ARTISAN CREPES OF THE DAY - \$MKT

Our Rotating Selection of Sweet & Savory House-made Crepes - ask your server for more details

EGGS BENEDICT - \$15.95

Two Poached Eggs, Black Forest Ham, Hollandaise, Buttermilk Biscuit, Homefries

EGGS NORWEGIAN - \$18.95

Two Poached Eggs, House Smoked Salmon, Hollandaise, Buttermilk Biscuit, Homefries

Sides

White or Wheat Toast - \$2.00

Buttermilk Biscuits - \$2.50

House Smoked Bacon - \$4.00

House-made Smoked Sausage - \$4.00

Homefries - \$5.00

Tater Tots - \$5.00

Corned Beef Hash - \$6.00

ANNA'S CHOCOLATE CHIP MUFFINS - \$8.95

Two House Chocolate Chip Muffins, Peppermint Chantilly Cream - A Pons Family Tradition

LOX N BAGELS - \$12.95

House Cured Smoked Salmon, Dill Cream Cheese, Red Onion, Capers, Tomato, Everything Bagel

SAUSAGE GRAVY & BISCUITS - \$14.95

House-made Smoked Wild Boar & Fennel Sausage, Fresh Herbs, Cream, Buttermilk Biscuits

CHICKEN & WAFFLES - \$14.95

Two House made Belgian Waffles, Fried Chicken, Maple Syrup, Pomegranate Jus

CLEAT BREAKFAST BURRITO - \$12.95

Scrambled Eggs, Tater Tots, Corned Beef Hash & Cheese
[Gluten Free Tortilla +\$1]

FRENCH TOAST - \$12.95

Three Thick Cut French Toasts served w/ Whipped Butter & Maple Syrup

BLINIS - \$12.95

Thin Russian Style Pancakes, House Fruit Preserves, Creme Fraiche

Lunch Menu

ANCHOR POUTINE - \$9.95

Tater Tots, Clam Chowder, Scallions, House Smoked Bacon (GF)

FLASH-FRIED ARTICHOKE HEARTS - \$10.95

Artichoke hearts, Black Garlic Crostini, Horseradish Cream (*GF*)

HOUSEMADE CHICKEN TENDERS - \$10.95/\$14.95

Chicken Tenders, Carrot & Celery Sticks, House-made Ranch Dressing (GF) ADD [+\$.50 ea] Buffalo Dry Rub, Buffalo Sauce, House BBQ, Mustard BBQ

BLUE CHEESE CROQUETTES - \$9.95

Idaho Russet Potato, Blue Cheese, Fried Sage, Wildflower Honey (GF)

DOUBLE BATTERED "FISH & CHIPS" - \$23.95

8oz Fried Fish of the Day, Tater Tots, House Slaw & Tartar Sauce (GF)

SMOKED VEGETABLE ANTIPASTO - \$12.95

Summer Squash, Zucchini, Red Pepper, Cioppolini Onions, Eggplant, Herbed Garlic Oil (GF)

HOUSE-MADE CHARCUTERIE BOARD - \$MKT

A Selection of Smoked, Cured or Sourced Meats w/ appropriate accompaniments & toasted bread - ask your server for more details (*GF*)

GF- Gluten Free
GF- Can be prepared Gluten Free



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any Allergies you or someone in your party might have.

No Substitutions Please.
Executive Chef: Mason Pryme

THE CHOWDER - \$7.95

Cherry Stone Clams, Corn, Garlic, Onion, Fresh Herbs, House Smoked Bacon & Cream (GF)

SOUP DU JOUR - \$8.95

Soup of the Day - ask your server for more details

GARDEN SALAD - \$9.95

Mixed Baby Greens, Baby Heirloom Tomatoes, European Cucumbers, Spanish Onions, Carrots & choice of House-made dressing: White Balsamic, Ranch, or Blue Cheese (GF)

CAESAR SALAD - \$10.95

Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons, House Caesar Dressing (*GF*)

SALAD ADD ONS : Chicken Breast +\$6, Pan-seared Salmon +\$11, Grilled Shrimp +\$11, Pan-seared Scallops +\$14

HOUSE CHEESE SELECTIONS - \$MKT

Buche Rondin Goat Cheese, Triple Creme D'Affinois Brie, Swiss Alps Gruyere & Great Hill Bleu Cheese (raw) served w/ toasted Crostini, Fig Preserves, Honey Harissa Almonds & Pickled Red Onion (*GF*)

Sandwiches

All Sandwiches served w/ Tater Tots

HOUSE CURED BACON BLT - \$14.95

Thick Cut House Bacon, Lettuce, Tomato, Black Garlic Aioli, Choice of White or Wheat

LOBSTER & ASPARAGUS CROSTINIS - \$22.95

Fresh Knuckle & Claw Meat, Asparagus, Gruyere Cheese, Truffle Aioli, Crostinis, Dressed Greens

SMOKED VEGGIE SANDWICH - \$12.95

Assorted Smoked Vegetables, Smoked Paprika Aioli, Grilled Potato Bun

FRIED FISH - \$14.95

Fresh Catch of the Day Double Battered, Lettuce, Tomato, Onion, Tartar Sauce, Grilled Potato Bun

FRIED CHICKEN - \$12.95

Double Batter Fried Chicken Breast, Lettuce, Tomato, Onion, Grilled Potato Bun

ADD ONS

+\$0.50 ea: Buffalo Dry Rub, Buffalo Sauce, House-made Ranch or Blue Cheese Dressing +\$1 ea: American Cheese, Cheddar Cheese, Gruyere Cheese, Crimini Mushrooms, Caramelized Onions
+\$2: Utti's Gluten Free Bun
+\$4: House Smoked Slab Bacon

The Adventures of the Gin & Tonic

THE GARDEN & TONIC -\$12

Glendalough Rose Gin, Boylan Craft Tonic Water, Hibiscus, Rosehip Lemon & Confetti Flowers

THE MYTHOLOGICAL JACKALOPE -\$12

Drumshanbo Gunpowder Gin, Grapefruit, Campari & Boylan Craft Tonic Water

THE REVOLUTIONARY TONIC -\$12

Bluecoat Elderflower Gin, Fever Tree Indian Tonic Water, Mint, Cucumber

THE LAST TONIC -\$14

Gray Whale Gin, Aqua Perfecta Basil Eau de Vie, Jalapeno & Pineapple Syrup, Fever Tree Indian Tonic



Bubbles - Whites - Roses

Bollicini DOC Prosecco, Veneto, Italy - Dry . Apple . Citrus \$10/ \$40

Mistinguet Brut Rose Cava, Catalunya, Spain - Delicate . Strawberry . Dry. \$10/ \$40

Demarie Luigi Pet-Nat Bianco, Piedmont, Italy - Funky . Citrus . Complex \$14/ \$56

Tenuta I Fauri Pecorino, Abruzzo, Italy '18 - Exotic Fruits . Apple . Honey \$9/ \$36

Huber Terrassen Riesling, Austria '18 - Dry . Stone Fruit . Floral \$11/ \$44

La Petite Perriere Sauvignon Blanc, Loire, France '19 - Peach . Lychee . Minerality \$9/ \$36

Black Cottage Sauvignon Blanc, Marlborough, New Zealand '20 - Passionfruit . Zest . Crushed Herbs \$12/ \$44

Domaine Dominique et Janine Crochet Sancerre, Loire, France '18 - Minerality . Fresh Grass . Fresh Citrus \$17/ \$68

Three Pears Chenin Blanc Viognier, Sacramento, California '18 - Bright . Tropical . Honey \$10/ \$40

Hugh Hamilton 'The Scallywag' Chardonnay, McLaren Vale, Australia '19 - Butter . Green Apple . Vanilla \$12/ \$44

Bieler Famille Bieler Rose, Provence, France '17 - Tangerine . Peach . Acidity \$7/ \$28

Fleurs de Prairie Rose, Languedoc, France '20 - Bright . Strawberry . Floral \$12/ \$48

Schloss Gobelsburg Cisterciens Rose, Niederösterreich, Austria '19 - Dry. Citrus . Raspberry \$13/ \$52

Bottles & Cans

Domestics

Narragansett (16oz) -\$3

Bud Light - \$4

Coors Light - \$4

Corona -\$5 Clausthaler N/A -\$5

Budweiser - \$4

Miller Lite - \$4

Mich Ultra -\$5

Hard Seltzers

SingleCut Trip Lemon + Blueberry Terpene, Astoria, NY (16oz) - \$8

SingleCut Trip Grapefruit + Tangerine, Astoria, NY (16oz) - \$8

Fountain Mango, New York, NY (12oz) -\$6

Fountain Pineapple, New York, NY (12oz) -\$6

Fountain Passion Fruit, New York, NY (12oz) -\$6

Limited Craft Cans (16oz/ Limit 2 pp)

Alewife Chaos / 4.4% / Sunnyside, NY / Tart Gose w/ Coriander & Sea Salt / \$9

Foam Odd Pets 022021A / 8% / Burlington, VT / Smoothie Style Sour Ale w/ Lactose, Mango, Pineapple, Passion Fruit, Key Lime & Vanilla Bean / \$12

Tilted Barn Peepetoad Pale Ale / 6.3% / Exeter, RI / Hoppy & Citrusy Pale Ale / \$10

Foam ...Like Clockwork / 8.2% / Burlington, VT / Double New England IPA / \$12

Craft Cocktails

THE CLEAT'S HOUSE BLACK PEPPER BLOODY -\$12

House Vegetable Infused Vodka & our signature Black Pepper & Horseradish Spiced Bloody Mary Mix served tall w/ a Spicy Old Bay Rim, Olives, Cucumber & Lemon

MIMOSA FLIGHT -\$18

Seasonal Flight of 4 different mini Mimosas:

Regular, Coconut Rum & Pineapple, Blood Orange & Hibiscus, Kiwi & Melon Liqueur w/ Glitter

COLD BREW "ESPRESSO" MARTINI-\$12

Keel Vodka, Nobl Nitro Cold Brew, Boston Distillery Coffee Liqueur, Boston Distillery Maple Bourbon Cream & Nutmeg

CINNAMON TOAST CRUNCH MUDSLIDE -\$12

Vodka, Chocolat Liqueur, Omara's Irish Cream, Kahlua, Nobl Nitro Cold Brew & Cinnamon Toast Crunch Milk

CHAMOMILE PEACH SWEET TEA -\$12

Chamomile Infused Redemption Bourbon, White Peach, Sweetened Black Tea & Fresh Lemon

THE "CLEAT" - SIGNATURE MARG -\$12

Lunazul Blanco Tequila, Yellow Chartreuse, Pineapple, Home-made Sour Mix w/ Salt Rim + \$1: Blood Orange Juice, Mango Puree, Prickly Pear Puree, Muddled Jalapeno

(THE BLOODY IRISHMAN) -\$12

Glendalough Double Barrel Irish Whiskey, Blood Orange, Lime & Bitters

FRESH OFF THE PEACH -\$12

Ketel One Botanicals Peach & Orange Blossom Vodka, Pink Guava, Hibiscus, Lime & Prosecco

CUCUMBER SMASH -\$12

Keel Light Vodka, Salted Cucumber Syrup, Lime & Mint

"SNATCH ALLEY" BREEZE -\$12

Triple 8 Cranberry Vodka, Peach Mathilde, Pineapple & Fresh Lime

MAI TAI *ON DRAFT* -\$12

House blend of 4 Plantation Rums, Rhum JM, Orgeat, Fresh Lime & Mint

Reds

Zuccardi Serie A Malbec, Mendoza, Argentina '18 - Red Plum . Berries . Spice \$10/ \$40

Pialmont Heritage Saint-Mont Blend, Saint-Mont, France '16 - Black Currant . Chocolate . Jam \$9/ \$36

Atalaya Laya Garnacha Blend, Almansa, Spain '19 - Leather . Dark Fruit . Smoke \$7/ \$28

LIOCO Pinot Noir, Mendocino County, California '18 - Morello Cherry . Pomegranate . Rose \$13/ \$52

Charles Smith Substance Cabernet Sauvignon, Columbia Valley, Washington '18 - Cassis . Tobacco . Full \$12/ \$48

Educated Guess Merlot, Napa, California '18 - Rich . Wild Berry . Complex \$15/ \$60

Pizay Morgon Les Sybarites, Beaujoulais, France '16 - Black Cherry . White Pepper . Smoke \$15/ \$60

Hearst Ranch Bunkhouse Cabernet Sauvignon, Paso Robles, California '16 - Black Raspberry . Oak . Cherry-Vanilla \$18/ \$72

Non-Alcoholic

Real City Sodas -\$2.50 ea

Cola, Diet Cola, Gingerale, Lemon-Lime, Tonic, Cranberry Juice

Fresh Lemonade -\$3.50

+\$1 ADD: Strawberry Puree or Prickly Pear Puree

Hot Drinks - \$3.50

Coffee (Almond Milk +\$0.50), Assorted Teas (ask your server)

Daytrip Hemp CBD- Infused Seltzers -\$6

Lemon-Lime, Tangerine, or Coconut & Pineapple

Snowy Owl Cold Brew Coffee -\$6

Brewster, MA

Mocktails -\$7

House Made Ginger Beer - Fresh Ginger . Lemon . Clove . Spicy
Mock- Fresh off the Peach - Guava . Hibiscus . Lime . Peach . Soda
Mock- Cucumber Cooler - Salted Cucumber . Lime . Cranberry
Mock- Mango Punch - Mango . Pineapple . Orgeat . OJ . Lime . Nutmeg
Mock- Paloma - Grapefruit . Jarritos Grapefruit Soda . Lime
Virgin Mary - House Black Pepper Bloody Mary Mix . Citrus . Olives . Cucumber

Beverage Director: Felicia Pons

Bar Team: Natalie C. - Leia B. - Meghan S.