

# Brunch Menu

Available Saturdays & Sundays 10 am - 2 pm

GF- Gluten Free  
\*GF\*- Can be  
prepared Gluten  
Free

## TWO EGGS ANY WAY - \$14.95

Two eggs any way, Home Fries, Choice of Protein (House Smoked Bacon, House Smoked Ham or House Smoked Breakfast Sausage) & Choice of Toast (\*GF\*)

## QUICHE LORRAINE - \$14.95

Shredded Potato Crust, House Smoked Bacon, Caramelized Onions, Gruyere Cheese, Side Mixed Greens (GF)

## QUICHE OF THE DAY - \$14.95

Shredded Potato Crust, Chef's Choice of Seasonally Inspired Vegetables, Side Mixed Greens (GF)

## CLASSIC BENEDICT - \$15.95

House-made Biscuits, Smoked Ham, Poached Eggs, Scratch Hollandaise, Home Fries

## CAPE COD BENEDICT - \$17.95

Home-made Cod Cakes, Poached Eggs, Smoked Old Bay Hollandaise, Home Fries

## CLEAT BREAKFAST SANDWICH - \$13.95

Scrambled Eggs, House Smoked Bacon, American Cheese, Mixed Greens, Potato Bun [+ \$2 Gluten Free Bun]

## CHICKEN & WAFFLES - \$18.95

Fried Chicken Breast, Home-made Belgian Waffles, Hot Chili Honey



## House Smoked BBQ

Available All Day

### POUND AH SMOKED WINGS - \$14.95

Jumbo House Smoked Wings, Carrot & Celery, Choice of House BBQ or Mustard BBQ Sauce (GF)

### PULLED PORK SANDWICH - \$15.95

House Smoked & Dry-Rubbed Pork Shoulder, Signature BBQ Sauce, Potato Bun, Tots & Fried Shallots (\*GF\*)

### SMOKED BEEF BRISKET SANDWICH - \$17.95

House Smoked Brisket Points, Gruyere, Pickles, Horseradish Cream (\*GF\*)

### SMOKED JERK CHICKEN - \$21.95

Smoked Quartered Chicken, Authentic Jamaican Jerk Seasoning, Fried Plantain Chips & your choice of 1 side (GF)

### HALF RACK ST. LOUIS RIBS - \$23.95

Smoked House Dry-rubbed St. Louis Cut Ribs, Signature BBQ Sauce & your choice of 1 side (GF)

### BBQ SAMPLER PLATTER - \$32.95

1/4 Rack St. Louis Ribs, Half Pound Smoked Wings, House-made Sausage, Signature BBQ Sauce & your choice of 1 side (GF)

## Sides

Tater Tots  
Fried Pickles  
Potato Salad  
Grilled Corn on the Cob  
House Cole Slaw  
Baked Beans

## Sandwiches

(All Sandwiches served on Potato Bun w/ Tater Tots, Lettuce, Tomato & Onion)

### FRIED FISH SANDWICH - \$14.95

Fresh Catch of the Day Double Battered & Deep Fried & Tartar Sauce (\*GF\*)

### FRIED CHICKEN SANDWICH - \$13.95

Double Battered Deep Fried Chicken Breast (\*GF\*)

### HOUSE BLT - \$14.95

House Smoked Slab Bacon, Lettuce, Tomato, Black Garlic Aioli, Choice of Toast

#### 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: UDI's Gluten Free Bun  
+ \$4: House Smoked Slab Bacon

## CORNED BEEF HASH - \$16.95

House Corned & Smoked Brisket Hash, 2 Eggs Over Easy, Choice of Toast (\*GF\*)

## OVERNIGHT OATS - \$9.95

Rolled Oats, Almond Milk, Mixed Berries, Chia Seeds (GF)

## BERRIES & WAFFLES - \$12.95

Home-made Belgian Waffles, Mixed Berry Compote, Whipped Cream

## "NEW ORLEANS" STYLE BEIGNETS - \$11.95

GLUTEN FREE Fried Dough Puffs w/ Cinnamon Sugar, Compote de Pommes (GF)

## A La Carte

House Homefries (Idaho & Sweet Potato, Peppers & Onion) \$5.00

Cornbread Waffle w/ Chipotle Cinnamon Butter - \$5.00

House Smoked Bacon - \$4.00

House-Smoked Ham - \$4.00

House-made Pork & Apple Sausage - \$4.00

Tater Tots - \$5.00

Fried Pickles - \$5.00

Cole Slaw - \$5.00

Baked Beans - \$5.00

Toast: White, Wheat, Rye - \$2.00

Plain Bagel - \$3.00

House-made Biscuits - \$4.00

## Lunch

Available All Day

### SOUP OF THE DAY - \$7.95

Seasonally Inspired Rotating Soup, Ask your Server

### THE CHOWDER - \$7.95

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

### 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

### ANCHOR POUTINE - \$10.95

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

### FLASH-FRIED ARTICHOKE HEARTS - \$10.95

Artichoke hearts, Black Garlic Crostini, Lemon Aioli (\*GF\*)

### HOUSEMADE CHICKEN TENDERS - \$11.95/\$16.95

Chicken Tenders, Carrot & Celery Sticks, House-made Ranch Dressing (GF)  
ADD [+ \$0.50 ea] Buffalo Dry Rub, Buffalo Sauce, House BBQ, Mustard BBQ

### NACHOS - \$15.95

House-made Corn Tortilla Chips, Scratch Cheese Sauce, Pico de Gallo & Jalapenos (GF)  
ADD ONS: Grilled Chicken +\$6, Fried Chicken +\$7, Fried Buffalo Chicken +\$7.5,  
BBQ Pulled Pork +\$6, Shrimp +\$11

### PURPLE HAZE TOFU - \$12.95

Breaded & Smoked Extra Firm Tofu, Purple Haze Psychedelic Hot Sauce, Pineapple Salsa (GF)

### BLOODY MARY BAKED OYSTERS - \$12.95

(4) Wellfleet Oysters Baked w/ Spicy Bloody Mary Compound Butter

### DOUBLE BATTERED "FISH & CHIPS" - \$23.95

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



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.

## 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

## 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 -\$22

Seasonal Flight of 4 different mini Mimosas:

Regular, Smoked Peach & Fall Spices, Blood Orange & Hibiscus, Pineapple Infused Tequila & Mango

### COLD BREW "ESPRESSO" MARTINI-\$14

St. George Vodka, Snowy Owl Cold Brew, Boston Distillery Coffee Liqueur, Boston Distillery Maple  
Bourbon Cream & Nutmeg

### CINNAMON TOAST CRUNCH MUDSLIDE -\$14

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

### THE C & A ICED COFFEE -\$16

Snowy Owl Cold Brew Coffee, Vespertino Tequila Cream, Coffee Liqueur, Caffo Amaretto, Home-  
made Cinnamon Whipped Cream, Toasted Coconut

### PEDIALYTE® POP MIMOSA -\$14

Hydration, Pedialyte Freezer Pop (randomly selected, no requests on flavors), Bollicini Prosecco

### 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

### "SNATCH ALLEY" BREEZE -\$12

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

### MAI TAI \*ON DRAFT\* -\$13

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

## Bottles & Cans

### DOMESTICS

Narragansett Lager -\$3  
Miller Lite -\$4

Coors Light -\$4  
Mich Ultra -\$5

Bud Light -\$4  
Corona -\$5

Budweiser -\$4  
Clausthaler N/A -\$5

### HARD SELTZERS

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

SingleCut Trip Mango, 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

## 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 Grapefruit

### Snowy Owl Cold Brew Coffee -\$6

Brewster, MA

### Mocktails -\$7

House Made Ginger Beer - Fresh Ginger . Lemon . Clove . Spicy  
Mock- Blood Orange Mojito - Blood Orange . Hibiscus . Lime . Mint . 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

## Bubbles - Whites - Rose

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

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

Sauska Furmint, Tokaj, Hungary '18 - Dry . Green Apple . Fresh Citrus \$15/ \$60

Markus Huber Terrassen Riesling, Traisental, Austria '20 - Stone Fruit . Lemon .  
Floral \$11/ \$44

Saget La Petite Perriere Sauvignon Blanc, Loire, France '20 - Ripe Melon . Peach .  
Lychee \$11/ \$44

Tohu Sauvignon Blanc, Awatere Valley Marlborough, New Zealand '20 - Pink  
Grapefruit . Ripe Pineapple . Citrus Zest \$12/ \$48

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

Barons de Rothschild Las Huertas Chardonnay, Colchagua Valley, Chile '18 -  
Oak . Papaya . Rich \$12/ \$48

Ken Forrester Petit Rose, Stellenbosch, South Africa '19 - Fresh Strawberry . Rose  
Petal . Cherry \$9/ \$36

Mas de Valerieole Ve Rose, Provence, France '20 - Crisp . Raspberry . Ripe Citrus  
\$13/ \$52

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

Liocco Rose, Mendocino County, California '19 - Watermelon . Rhubarb . White  
Grapefruit \$14/ \$56

Henri Bourgeois Sancerre Les Jeunes Vignes Rose, Loire, France '20 - Red  
Currant . Bright Acidity . Wild Strawberry \$16/ \$64

## Reds

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

Atalaya Laya Garnacha Blend, Almansa, Spain '19 - Leather . Dark Fruit . Smoke  
\$9/ \$36

Charles Smith Golden West Pinot Noir, Columbia Valley, Washington '18 - Cedar .  
Strawberry . Earthy \$17/ \$68

Il Borro Borrighiano (blend of Merlot, Sangiovese & Syrah), Valdarno di Sopra Tuscany, Italy  
'18 - Ginger Spice . Cherry . White Pepper \$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

## Wines By The Bottle

Jean Vesselle Brut Reserve, Champagne, France N/V - Blond Toast . Red Apples .  
Wild Flowers \$48 (half bottle)

Obsidian Wine Co. Poseidon Vineyard Carneros Chardonnay, Napa Valley, CA  
'18 - Bosc Pears . Granny Smith Apple . Hungarian Oak \$76

Dominique et Janine Crochet Sancerre, Loire, France '18 - Minerality . Fresh  
Grass . Brine \$68

Ashes & Diamonds Blanc no. 3 Oak Aged Sauvignon Blanc/ Semillon, Napa  
Valley, California '17 - Sicilian Lemon Peel . Honey . Luscious Oak \$98

Robert Craig Howell Mountain Cuvee (Cabernet Sauvignon, Merlot & Malbec), Howell  
Mountain, Napa Valley, CA '18 - Dark Fruit . Cigar Box . Black Cherry \$89



## Tequila for Breakfast

### 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

### SPICY MARIA -\$13

House Spicy Tequila made with Guajilo & Thai Chillies & Bribon Blanco Tequila & our  
signature Black Pepper & Horseradish Spiced Bloody Mary Mix served tall w/ a Spicy Old  
Bay Rim, Olives, Cucumber & Lemon

### PEP(PERCORN) ME UP -\$15

Grapefruit Peel Infused Bribon Blanco Tequila, House-made Pink Peppercorn &  
Rosemary Syrup, Fresh Grapefruit Juice, Lingot Martin Sparkling Gamay

### SQUEEZE THE DAY -\$14

Pineapple infused Bribon Tequila, House-made Pineapple & Jalapeno Syrup, Fresh OJ,  
Bollicini Prosecco

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.

Beverage Director: Felicia Pons

Bar Team: Natalie C. - Leia B. - Meghan S. - Kellie T. - Steve F. - Joanna M. - Ryan F.