

# THE VIEW AT THE BATTERY

## Appetizers

- Avocado Toast** - sunny side egg, cherry tomatoes, feta
- Greek Yogurt** - poached pears, blueberry compote, toasted coconut, sliced almonds
- Caesar** - scarlet & green baby romaine, toasted crouton, shaved parmesan, pickled shallots, caesar dressing
- Smoked Burrata** - caramelized pear, capicola, crispy basil
- Grilled Octopus** - cashew pureé, watercress, citrus vinaigrette
- Fried Calamari** - banana peppers, saffron aioli
- Shrimp Al Ajilo** - parsley, lemon, garlic oil
- Margarita Flatbread** - sliced mozzarella, basil
- B.E.C. Flatbread** - crispy pork belly, smoked gouda, sharp cheddar, caramelized onion, fried egg
- Bianca Flatbread** - parmesan cream, roasted pears, gorgonzola
- Smoked Salmon Plate** - avocado, mascarpone, caper berries, six minute egg, everything seasoning

## Weekly Happy Hour

Wednesday - Friday 4pm - 6pm

Sunday Bottomless Mimosas \$40 with purchase of Entrée

## Brunch Plates

- 16 **Eggs Benedict** - poached, canadian bacon, truffle hollandaise, english muffin 18
- 16 **Eggs Norwegian** - poached egg, smoked salmon, hollandaise, english muffin 22
- 15 **Everything Bagel** - spicy cream cheese, sautéed kale, sunny side egg 18
- 26 **Steak & Egg's** - strip steak, fried egg, parmesan smashed potatoes 25
- 24 **Omelete** - spinach, marinated peppers, goat cheese, basil, chefs potatoes 16
- 16 **Frittata** - crispy pork belly, caramelized oyster mushrooms, topped with whipped mascarpone and pickled onions 22
- 22 **Burrata Scramble** - grilled tomatoes, burrata cheese, scrambled eggs, toasted sourdough 17
- 15 **Crème Brûlée French Toast** - rum soaked brioche, vanilla custard, fresh berries 14
- 18 **Grilled Chicken BLT** - pepper jack cheese, bacon, cilantro aioli 23
- 16 **Roasted Pork Sandwich** - fried egg, pickles, lettuce, tomatoes, red pepper aioli 24
- 18 **Grilled Steak Sandwich** - caramelized onions, mushrooms, horseradish crema 26
- 18 **The Double Cheeseburger** - cheddar & gruyère, caramelized onions, sliced pickles, view sauce 23  
*Add Ons: Avocado 3 | Bacon 4*
- Fish & Chips** - tartar sauce, malt vinegar 24
- Lobster Roll** - old bay aioli, french fries 32
- Bucatini** - pistachio crumble, crispy pancetta, pecorino romano 26
- Squid Ink Pasta** - crab meat, bread crumbs, fiery bomba calabrese sauce 32
- Marinated Cauliflower Steak** - white bean puree, chermoula sauce, preserved lemon (V) 23

## Beers

### Bottles & Cans

- Stella Artois - pilsner
- Kona Longboard Lager - lager
- Whale Tale - pale ale
- Blue Point Toasted Lager - lager
- Grey Lady - wheat beer
- Goose Island - IPA
- Blue Point Imperial Sunshine - blonde ale. 9.6%
- Omission Ultimate Light - light golden ale, 96 cal, 3carbs
- Nutrl Spiked Seltzer - watermelon, pineapple, raspberry, mango

## Wines

### White Wines

- 8 Antigal Uno - sauvignon blanc, argentina 18' 14
- 8 Maison Louis Latour Grand Ardèche - chardonnay, france 19' 17
- 8 Barone Fini - pinot grigio, italy 20' 13
- 8 Ely - chardonnay, california 20' 12
- 8 Château St. Michelle - dry reisling, washington 20' 13

### Red Wine

- 8 Spellbound - cabernet sauvignon, california 19' 14
- 6 Maison Louis Latour Domaine de Valmoissine - pinot noir, france 18' 18
- Antigal Uno - malbec, argentina 18' 14
- Luke - merlot, washington 17' 18

### Sparkling

- Josh - prosecco, brut, doc 15/45
- Charles Heidsieck - champagne, brut reserve 150