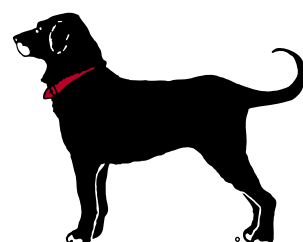


# The Black Dog Tavern



Vineyard Haven • Martha's Vineyard



**Breakfast Menu**

## ◆ Black Dog Classics ◆

### Loretta

eggs any style with homefries & choice  
of bacon, sausage, or ham & toast

\$7 one egg/\$8 two eggs/add \$1 for homemade sausage

### Egg McDog

poached egg with ham & cheese on an english muffin

\$6 one egg/\$7 two eggs

### Shaggy Attack

two poached eggs with avocado, tomato, & cheese on an  
english muffin with hollandaise sauce

\$9

### Thank George's Bank

two poached eggs on a fish cake topped with  
hollandaise sauce, with choice of toast

\$10

### One Sweet World

two eggs any style, two Black Dog  
pancakes, & three strips of bacon

\$11

### Eggs Benedict

two poached eggs with Canadian bacon on an  
english muffin topped with hollandaise sauce

\$8 one egg/\$9 two eggs

### Scooby Snack

poached egg on an english muffin with  
ham, tomato, & cheddar cheese

\$7 one egg/\$8 two eggs

### Coastwise

two poached eggs, Canadian bacon, cheese, &  
hollandaise on an english muffin

\$9

### Fish Cake Supreme

two poached eggs on a fish cake, with Black  
Dog marinara, cheese, & choice of toast

\$10

### Bozo on the Bus

two poached eggs over our Black Dog french toast

\$9

### Galveston

poached egg with avocado, cheese, & salsa on an english muffin

\$8 one egg, \$9 two eggs

### Hash and Eggs

corned beef hash with two eggs any style & toast

\$9

## ◆ Omelettes ◆

all omelettes come with your choice of our bakery-fresh multi-grain, peasant, sourdough, or marble rye toast, or an english muffin

### Far West Omelette

with ham, onions, peppers, & cheese

\$9

### Double Bypass

with avocado, bacon, & cheese,  
topped with hollandaise sauce

\$9

### Charley on the Fence

with mushrooms, onions, bacon, &  
melted cheese

\$9

### El Paso Omelette

Far West Omelette with salsa

\$9

### Black Dog Omelette

with Black Dog marinara, cheese,  
broccoli, & bacon

\$9

### BD Goes South

with avocado, salsa, & cheese

\$9

### Create Your Own Omelette

available toppings: cheese, onion, peppers, mushrooms,  
tomato, jalapeno, broccoli, asparagus, spinach, avocado,  
salsa, bacon, ham, sausage, & Black Dog marinara sauce

\$6 plain/add \$1 per topping

## ◆ Scrambles & Burritos ◆

### Happy Heff

scrambled eggs with spinach, tomato, mushrooms, & cheese  
\$8

### Frere Tuck

scrambled eggs with spinach & cheese  
\$8

### Green Monster

scrambled eggs with spinach, asparagus, broccoli, & cheese  
\$8

### Burrito Suave

breakfast burrito with scrambled eggs, tomatoes,  
salsa, cheese, sour cream, & scallions  
\$9

### Vlad Surfing the Net

scrambled eggs with bacon, tomato, onion, & cheese  
\$8

### Back to the Capital

scrambled eggs with cheese, spinach, & bacon  
\$8

### The Hurricane

scrambled eggs with broccoli, mushrooms, & cheese  
\$8

### Burrito Suavo

breakfast burrito with scrambled eggs, tomato, salsa,  
cheese, avocado, sour cream, & scallions  
\$9

### Red Hot Mama

scrambled eggs with andouille sausage & jalapenos  
wrapped in a flour tortilla & topped with salsa,  
cheese, & sour cream  
\$9

## ◆ Pancakes & French Toast ◆

The Black Dog Tavern proudly uses only the finest pure Grade B maple syrup!

### Blueberry Pancakes

\$6 small/\$8 large

### George of the Jungle

fresh banana, chocolate chip & chopped walnut pancakes  
\$6 small/\$8 large

### Perfectly N Sync

blueberry & white chocolate chip pancakes  
\$6 small/\$8 large

### M Go Blue

banana & blueberry pancakes  
\$6 small/\$8 large

### All-American

strawberry, blueberry, & white chocolate chip pancakes  
\$6 small/\$8 large

### Rasputin's Revenge

strawberry & chocolate chip pancakes  
\$6 small/\$8 large

### Black Dog French Toast

french toast made with our own cinnamon sweet bread  
\$8

## ◆ Sides & Extras ◆

### Black Dog Granola

made fresh everyday from our bakery, served  
with milk or fresh seasonal fruit & yogurt  
\$7

### Homefries

\$3.50

### Hash

\$4.50

### BD Fishcakes

\$7

### BD Toast

\$2

### Fruit Bowl

\$6

### Homemade Sausage

two of our special recipe house-made sausage patties  
\$4

### Bacon

\$3.50

### Ham

\$3.50

### Sausage Links

\$3

### Black Dog Marinara Sauce

\$1

### Hollandaise Sauce

\$1

## Beverages

### Soft Drinks

(FREE REFILLS) Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Ginger Ale, Fresh Brewed Ice Tea

\$2.50

### "The Captain's Blend" Coffee

(FAIR TRADE ORGANIC COFFEE) regular or decaf - bottomless cup

\$2.50

### Hot Chocolate/Hot Tea

(MIGHTY LEAF) flavors for tea: English Breakfast, Green Tea Tropical, African Nectar, Chamomile Citrus, Organic Earl Grey

\$2.50

### Lemonade

\$2.50

### Juices

Odwalla orange juice, grapefruit juice, cranberry juice, & V8

\$1.75 small/\$2.75 large

### Milk

\$1.75 small/\$2.50 large

add chocolate \$.50 extra

### Iced Coffee

\$2.50/\$3.00 mocha

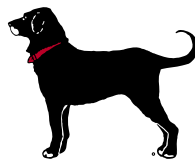
### San Pellegrino Sparkling Bottled Water

\$5 500mg/\$7 1 liter

"When you move to a town that doesn't have a good year-round restaurant, you have to build one.

And we did."

Captain Robert Douglas



### The Black Dog Tavern

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Looking over The Black Dog's renowned menu, you might be surprised to learn that the inspiration for this hearty fare was, of all things, a stale donut.

Let us explain.

It was a desperately cold day in 1969. With the Vineyard having no year-round restaurant, Captain Robert Douglas' repast on that particular night was bitter cup of coffee and a dry, packaged donut. The Captain had finally had enough. He began sketching on a paper napkin. A small gambrel-roofed building started to take shape. There were more napkins and sketches. Captain Douglas played with the placement of windows, added dormers, and then pulled it all together with a large red brick fireplace. The restaurant would be built from a pile of southern long leaf pine lumber that Captain Douglas had purchased along with an old naval cannon (outside the Tavern today) from a salvage yard in Boston. The restaurant would look just right on the beach at the head of Vineyard Haven harbor, he thought.

It would give Vineyarders and visitors a place to meet and eat.

The Captain's excitement was contagious. Townsfolk helped build and shingle the establishment. Locals shared their recipes for pies, chowders, and soups. The Captain named the restaurant after his faithful canine companion, "Black Dog."

Now, Robert Douglas had three passions - his sailboat, the Vineyard, and The Black Dog.

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fare, desserts, and nautical atmosphere, as well as the view of the harbor and The Black Dog Tall Ships.

Eat Well!

[theblackdog.com](http://theblackdog.com)



The Black Dog is home to The North American Speed Sailing Project - "America's Fastest Sailors."

In 2008 and 2009 The Black Dog Tavern ComÐ

50.95 knots in Luderitz, Namibia.