

# BRUNCH

Available Saturdays and Sundays  
Noon to 4pm

## **Tomato Caprese / ✓ / 14**

Tomato, Fresh Mozzarella  
Aged Balsamic Reduction  
Crostini

## **Smoked Salmon | 17**

Hudson Valley Smoked Salmon  
Beef Steak Tomato  
Red Onions, Capers, Eggs  
Chive Cream Cheese  
Toasted Focaccia

## **Lemon Mascarpone**

### **Stuffed French Toast / ✓ | 16**

Pear Compote, Toasted Almonds

## **Blueberry Multigrain**

### **Pancakes / ✓ / 12**

Vanilla Maple Syrup

## **Mushroom & Asparagus**

### **Omelet | ✓ / gf / | 14**

Mesclun Salad, Homestyle Potatoes

## **Meat Lovers Omelet | gf | 16**

Bacon, Ham, Sausage. Cheddar Cheese  
Mesclun Salad, Homestyle Potatoes

## **Breakfast Pizza / ✓ / 14**

Cheddar, Mozzarella  
Red Bell Peppers, Spinach  
Poached Egg

## **Food allergy or dietary request?**

We will gladly adjust preparations (where possible) to accommodate any request. Please inform your server of your dietary concerns.

**\*\*Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of foodborne illness.**

✓Vegetarian

gf Gluten Free

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## Avocado Toast / *v* / 14

Guacamole, Seven Grain Toast, Feta  
Kalamata Olives, Grape Tomatoes  
Pickled Red Onions  
Poached Egg

## Steak & Eggs / *gf* / 19

Skirt Steak, Organic Eggs, Any Style  
Bordelaise Sauce  
Homestyle Potatoes, Mesclun Salad

## The Exchange Burger | 17

Blend of Short Rib, Chuck & Brisket  
Aged Cheddar  
Applewood Smoked Bacon, Avocado  
Lettuce, Tomato, Onion, House Aioli  
Over Easy Egg, Toasted Brioche Bun  
Truffle Fries

## Shrimp & Grits | 18

Creole Sauce, Cheddar Grits

# DESSERTS

## New York Cheese Cake | 11

Fresh Berries

## Cinnamon Carrot Delight | 11

Candied Carrots, Walnuts

## Pear Tartlet | 12

Raspberry Coulis

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## \$5 BRUNCH CLASSICS

Bloody Mary  
Mimosa  
Bellini

## \$5 BRUNCH DRAFT BEER

Ironbound Cider\*  
Departed Soles Rotational\*  
Riverhorse IPA\*  
Brooklyn Seasonal  
Corona Light Draft  
Guinness  
Shock Top  
Stella

## LIBATIONS

### **The Skyliner | 13**

Crème de Violette, Prosecco, Fresh Lemon Juice

### **One X & Only | 13**

Absolut Vodka, House Made Strawberry Syrup  
Mint, Ginger Beer, Fresh Lime Juice

### **Gold Coast | 13**

Tito's Vodka, Aperol, Pineapple Juice  
Fresh Lime Juice

### **First National | 13**

Avion Tequila, Domaine De Canton Ginger Liqueur  
Mezcal Vida, Fresh Lime Juice

### **The Accomplice | 13**

Courvoisier VSOP Cognac  
House Made Cinnamon Syrup, Fresh Lemon Juice

### **Hudson Tea\* | 13**

Corgi Earl Grey Gin, Fresh Lemon Juice, Honey  
Angostura Bitters

### **Satbe Cider\*\* | 8**

Hot Apple Cider, Mulled Spices  
Add Laird's Applejack Whiskey | 5

### **Local Girl Makes Good Hot Cocoa\*\* | 8**

Jersey City's Local *Milk-Sugar-Love* Hot Cocoa  
with Mini Dessert Trio Garnish  
Add Ancho Reyes Chile Liqueur | 5  
Add Frangelico Hazelnut Liqueur | 5  
Add Godiva Milk Chocolate Liqueur | 5

## SPARKLING BY THE GLASS

Laurent-Perrier Champagne | 17  
Sparkling Rosé | 11  
Prosecco | 10

\*Locally sourced from NJ

# WINES

## Sparkling

Cristal   <b>600</b>	Moet Chandon Imperial Brut Rosé   <b>150</b>
Cristal Rosé   <b>900</b>	Veuve Clicquot Yellow Label   <b>125</b>
Dom Perignon Luminous   <b>500</b>	Veuve Clicquot Yellow Label 1.5L   <b>260</b>
Dom Perignon Rosé Luminous   <b>700</b>	Laurent-Perrier   <b>17/100</b>
Perrier-Jouet Belle Epoque   <b>400</b>	Laurent-Perrier Rosé   <b>200</b>
Perrier-Jouet Belle Epoque Rosé   <b>600</b>	Sparkling Rosé   <b>11/45</b>
Moet Chandon Grand Vintage   <b>180</b>	Prosecco   <b>10/45</b>

## Red Wines

Joseph Phelps Cabernet Sauvignon   <b>160</b>	Salentein Malbec   <b>45</b>
Col d'Orcia Brunello   <b>110</b>	Reserva Riscal Rioja   <b>45</b>
Carmen Gold Reserve Cabernet   <b>90</b>	Franciscan Cabernet   <b>18/65</b>
Louis Martini Cabernet Napa Valley   <b>85</b>	Jersey Wine Red Blend*   <b>10/37</b>
Merryvale Pinot Noir   <b>85</b>	Diseno Malbec   <b>10/37</b>
Tenuta di Arceno Chianti   <b>60</b>	Tom Gore Cabernet Sauvignon   <b>9/35</b>
Coppola Merlot   <b>50</b>	Cloudfall Pinot Noir   <b>9/35</b>
Chateau H. Beausejour   <b>75</b>	

## White Wine

Chateau De Sancerre   <b>70</b>	Echo Bay Sauvignon Blanc   <b>9/35</b>
La Crema Chardonnay   <b>60</b>	Daffodil White Blend*   <b>9/35</b>
Oyster Bay Sauvignon Blanc   <b>45</b>	Estancia Pinot Grigio   <b>9/35</b>
Simi Chardonnay   <b>13/50</b>	Kung Fu Girl Riesling   <b>9/35</b>

## Rosé Wine

VieVite Magnum Rosé   <b>90</b>	Charles & Charles Rosé   <b>10/37</b>
VieVite Rosé   <b>45</b>	

## Dessert Wine

Chateau Haut-Mayne   <b>17/42</b>	Alba Raspberry*   <b>14/30</b>
Tomasello NJ Vidal Ice Wine *   <b>15/32</b>	

# SPIRITS

## Vodka

Grey Goose   <b>220</b>	Absolut   <b>160</b>
Grey Goose Magnum   <b>380</b>	Absolut Flavors   <b>160</b>
Ketel One   <b>200</b>	Stolichnaya   <b>150</b>
Belvedere   <b>180</b>	Tito's Vodka   <b>150</b>
Belvedere Magnum   <b>280</b>	

## Gin

Hendrick's   <b>250</b>	The Botanist   <b>180</b>
Corgi Pembroke*   <b>200</b>	Bombay Sapphire   <b>170</b>
Corgi Earl Grey*   <b>200</b>	Beefeater   <b>160</b>
Tanqueray   <b>180</b>	

## Rum

Ron Diplomatico Reserva Exclusiva   <b>170</b>	Malibu Coconut Rum   <b>120</b>
Sailor Jerry Spiced Rum   <b>120</b>	Bacardi Light Superior   <b>100</b>
Goslings Black Seal Dark Rum   <b>120</b>	

## Tequila

Don Julio 1942   <b>500</b>	Avion Silver   <b>250</b>
Don Julio Añejo   <b>300</b>	Patron Silver   <b>250</b>
Don Julio Blanco   <b>250</b>	Del Maguey Mezcal Vida   <b>275</b>

## Whiskey—Scotch—Bourbon

Balvenie Doublewood 17 Yr. Scotch   <b>650</b>	Jack Daniel's Sour Mash   <b>160</b>
Oban 14   <b>400</b>	Woody Creek Colorado Rye   <b>160</b>
Glenlivet 12 Single Malt Scotch   <b>260</b>	Knob Creek Rye   <b>160</b>
Macallan 12 Yr. Single Malt Scotch   <b>260</b>	Knob Creek Bourbon   <b>160</b>
Johnnie Walker Black Scotch   <b>250</b>	Famous Grouse   <b>140</b>
Woodford Reserve Bourbon   <b>200</b>	Jim Beam   <b>130</b>
Bushmills Black Irish Whiskey   <b>180</b>	Dewar's White Blended Scotch   <b>130</b>
Crown Royal Canadian Whiskey   <b>180</b>	Old Overholt Bonded   <b>130</b>
Jameson Irish Whiskey   <b>180</b>	Old Overholt Rye   <b>100</b>
Bulleit Bourbon   <b>180</b>	Seagram's 7 Whiskey   <b>100</b>
Maker's Mark Bourbon   <b>180</b>	

## Cognac—Armagnac

Courvoisier   <b>360</b>	Martell VSOP   <b>370</b>
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