**BREAKFAST SPECIALTIES**

**Eggs Benedict**, choice of Salmon Lox, Canadian Bacon, or Crispy Bacon* $29

**Crispy Fried Chicken and Waffles,** Salted Caramel, Pecan Pretzel Crunch $32

**New York Bagel and Smoked Salmon,** Beefsteak Tomato, Red Onion, Capers, Lemon, Ben’s Cream Cheese, Choice of Plain, Sesame, Popppy Seed or Everything Bagel $32

**Steak and Eggs**

8oz Filet Mignon, Roasted Mushrooms, New Potatoes, Sunny Side Up Egg, Port Wine $46 (GF)

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**APPETIZERS & SALADS**

**Caesar,** Anchovies, Parmesan, Olive Oil Croutons $24

**Market Salad,** Slow Cooked Tomato, Cucumber, Radish, Maple Moscatel Vinaigrette $22 (V, GF)

*Add Salmon $16
*Add Roasted Chicken Breast $14
*Add Sauteed Shrimp $17

**Cobb,** Avocado, Blue Cheese, Tomato, Cucumber, Hard Boiled Egg, Bacon, Buttermilk Yogurt Dressing, Roasted Chicken Breast $39 (GF)

**Three Onion Soup,** Whole Wheat Crouton, Gruyere $19

**Chilled Jumbo Shrimp Cocktail,** Cocktail Sauce, Spicy Pepperoncini Remoulade, Grilled Lemon, House Pickled Vegetables $24 (GF, DF)

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**LUNCH ENTREES**

**Lobster Roll,** Celery, Radish, Herb Aioli, Brioche, Fries or Salad $36

**Chicken BBQBLT,** Thick Cut Bacon, Burrata, Basil Aioli, Arugula, Marinaded Tomato, Parmesan Focaccia Heros $36

**Grass Fed Hamburger,** Choice of Cheese

Lettuce, Onion, Tomato, Pickle, Fries or Salad $32

**Brunch Burger**

Served Open Face with Cheddar, Avocado, Bacon, Spicy Tomato Aioli and a Sunny Up Egg, Fries or Salad $38

**Grilled Skuna Bay Salmon,** Quinoa Risotto, Winter Squash, Haricot Verts, Grain Mustard Crema $38 (GF)

**Poke Bowl,** Marinated Raw Ahi Tuna, Avocado, Quinoa, Brown Rice, Pickled Cucumber, Mushroom, Green Bean, Wakame Seaweed, Cashew, Sesame, Sriracha Aioli & Tamari Soy Sauce Served on the Side $36 (GF, DF)

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**Brunch cocktails**

- Morning Mimosa, selection of Orange or Grapefruit $14
- Bloody Mary, selection of Vodka, Tequila, Gin, Mezcal $15
- Paloma, Tequila, Grapefruit Juice and Lime $15

**Bubbles**

- Prosecco Superiore Rustico Brut, Nino Franco, Veneto, Italy NV $14
- Caraccioli Cuvee Brut, Santa Lucia Highlands, California $20
- Piper Heidsieck Cuvee 1785 Brut, Reims NV $32
- Veuve Fourny & Fils Rosé Brut, Vertus NV $36
- Bollinger Special Cuvee Brut, Ay NV $42
- Piper Heidsieck Rare Cuvee Brut, Reims 2002 $92

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New York State sales tax will be added to your order.
An automatic 18% gratuity will be added to parties of 6 or more.

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