

BRUNCH



APPETIZERS

Shishito Peppers (V)	7
Lemon, maldon salt	
Fried Olives	7
Pear puree dipping sauce	
Truffle Fries (AV)	9
White truffle oil, parmesan	
Chicken Bites	13
Battered chicken thighs, house-made sweet chili, crispy kale, ranch aioli	
Burrata	18
Roasted tomato & herb tartare, garlic, cornichon, shallot, dijon, balsamic	
Gem Salad (AV)	16
Gem lettuce, cucumber, cherry tomato, dill, three-seed blend, fried onion, tarragon aioli	

Add chicken for +8 Add shrimp for +10

BRUNCH SANDWICHES

Fried Chicken Croissant	19
Rainbow coleslaw, house-made pickles, honey, side of fries	
Brunch Smash Burger	22
Steak blend, fried egg, cheddar, bacon, tabasco aioli, side of fries	
B.E.C Croissant	17
Maple chili bacon, eggs, cheese blend, side of fries	
Burrata Sandwich	18
Ciabatta, arugula, tomato, balsamic	
<i>Add prosciutto +4</i>	
BBQ Pulled Pork	18
Brioche, housemade Carolina BBQ sauce, coleslaw, side of fries	
Buffalo Chicken	18
Brioche, buffalo sauce, ranch aioli, onion, lettuce, side of fries	

BRUNCH ENTREES

Cinnamon Waffle	19
Cinnamon cream, strawberry, banana, blueberry, cinnamon toast crumble	
Tres Leches Pancakes	17
Mixed berries, tres leches sauce, powdered sugar	
Capicollo Benedict*	19
Hollandaise, poached eggs, english muffin, side salad	
Pulled Pork Benedict*	21
Chipotle Hollandaise, poached eggs, english muffin, side salad	
Tomato Basil Benedict*	19
Hollandaise, poached eggs, english muffin, side salad	
Croque*	19
Ham, cheese blend, sunnyside egg, Béchamel, brioche, side salad	
Steak & Eggs*	MP
Mushroom cream sauce, sunnyside eggs, side salad	
Florentine Omelette	18
Spinach, feta cheese, side salad	
Ham & Cheese Omelette	18
Cheese blend, side salad	
Eggs Any Style*	19
Served with your choice of bacon, pork sausage patty, or fried chicken. Choice of side salad or fries	
Chilaquiles*	17
Salsa verde, Cotija cheese, sunnyside eggs, side salad (add chicken or beef for +8)	
Biscuit & Gravy*	15
Pork sausage gravy, sunnyside egg, housemade biscuit	

SIDES

Eggs (2)	7
English Muffin with butter	7
Croissant with Jam	9
Bacon (3)	7
Pork Sausage Patty (2)	7
Fries	7

(V) - Vegan (AV) - Available Vegan. Before placing your order, please inform your server if a person in your party has a food allergy. *Items marked with an asterisk* may be served raw or undercooked; 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. Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.

WINE BY THE GLASS

RED

		Glass	Bottle	Flight (CHOOSE 4)
Sangiovese Rubicone 2022, Arché (Emilia-Romagna, Italy).....		11	42	5.50
Agiorgitiko Blend 'ZOE' 2024, Domaine Skouras (Peloponnese, Greece).....		13	50	6.50
Aglianico 'Verha' 2024, Elena Fucci (Basilicata, Italy).....		15	58	7.50
Pignolo 2015, Dorigo (Friuli, Italy).....		16	62	8
Syrah 2020, Lindquist (Central Coast, California).....		17	66	8.50
Malbec de Cahors 2017, Château de Haute-Serre (Cahors, France).....		24	80	12

CHILLED RED

Malbec Nouveau 'Giunta' 2022, Daniel Brennan (Hawke's Bay, New Zealand).....	17	66	8.50
--	----	----	------

WHITE

Gros Manseng 'Amplitude' 2022, Domaine Tariquet (Côtes de Gascogne, France).....	11	42	5.50
Sauvignon Blanc 2023, Eisacktal Valle Isarco (Alto Adige, Italy).....	13	50	6.50
Dry Riesling '120 N.N.' 2019, Odinstal (Pfalz, Germany).....	15	58	7.50
Chardonnay 'Singing Tree' 2023, Goldschmidt Vineyards (Russian River Valley, California) 16	62	8	
Voskehat 2020, Zulal (Vayots Dzor, Armenia).....	18	70	9
Nebbiolo Bianco 2022, Nino Negri (Lombardy, Italy).....	24	80	12

ROSE

Pinot Noir Rosé 2022, Chateau Chizay (Zakarpattia, Ukraine).....	11	42	5.50
Grenache Blend 'Les Commandeurs' 2022, Peyrassol (Provence, France).....	18	70	9

ORANGE

Gewurztraminer 'Amour' 2023, Ruff Mix (Languedoc, France).....	19	74	9.50
--	----	----	------

SPARKLING

Blanc de Blanc NV, Veuve Auguste Tailhan (Vin de France).....	12	46	6
Lambrusco 'Metodo Ancestrale' NV, Albinea Canali (Emilia-Romagna, Italy).....	15	58	7.50

RICE AND HONEY

Dry Mead 'Nought,' Enlightenment Wines Meadery (Brooklyn, NY).....	15	58	7.50
Dry Hopped Junmai Sake 'Occidental,' Brooklyn Kura (Brooklyn, NY).....	19	74	9.50

BRUNCH SPECIALS

Bubbles

Pick one or a flight of three flavors. Made with locally produced craft liqueurs.

10/28



Black Currant	Blackberry
Pear	Cranberry
Elderflower	Nectarine
Rhubarb	White Peach

Mimosa

Fresh-squeezed Orange Juice

8

Aperitivo Spritz

10

Inform your server if you have a food allergy. Our menu contains ingredients from various sources. Gratuity of 25% is added to all orders.

Espresso Martini Vodka, caffè amaro, craft coffee liqueur, fresh espresso

BEER & CIDER

Narragansett 12oz, 5%	7
Wild East Citrus Lager 12oz, 4.5%	9
Industrial Arts 'Metric' Pilsner 12 oz, 4.7%	8
Meteor Blanche 11.2oz, 4.7%	9
La Chouffe Blonde 11.2oz, 8.0%	10
Southern Tier IPA 12oz, 7.0%	9
Singlecut 18-Watt IPA 12oz, 5.0%	8
Montauk 'Cold Day' IPA 12oz, 6.7%	8
Flensburger Dunkel 11.2oz, 4.8%	11
Threes Brewing 'Tiny Sounds' Porter 16oz, 4.5%	12
Bronx Brewery 'Jingle Jangle' Ale 16oz, 6.1%	12
Brooklyn Cider House 'Rose' 12oz, 5.8%	8
Simon Lemarie Cidre 750ml, 4%	40