

COCKTAILS

BLOODY MARY 12
Vodka, Tomato, Basil,
Worcestershire, Spices

BLOODY MARIA 12
Habañero Tequila, Mezcal
Tomato, Sage Tincture, Mojo
Rojo

BLOODY BELLE 12
Iberico Bourbon, Tomato,
Spices, Lemon Verbena

PIMM'S CUP 12
Pimms No 1, Rhubarb Cordial,
Market Fruit, Ginger Ale

BELLINI 10
White Peach,
Coconut Orgeat,
Sparkling Wine

MIMOSA 10
Cava, Pressed Orange Juice,
Yogurt

Champagne

LES GRANGES
PAQUENESSES
Brut, Crémant du Jura, FR
NV 14

RAVENTOS I BLANC
'de Nit' Rosé
Cava, SP 2012 16

LANSON
'Black Label' Brut
Champagne FR NV 21

LAURENT PERRIER
Brut Rosé, Champagne,
FR NV 29

TAITTINGER (375)
Brut Rosé, Reims NV 68

KRUG (375) 120
'Grand Cuvée' Brut, Reims

Juices

Orange or Grapefruit 6

Coconut Water,
Pineapple, Vanilla 10

Strawberry, Blueberry,
Lemon 10

Hot Beverages

Coffee or Espresso 4
Latte or Cappuccino 5

BREAKFAST

NARAGANSETT YOGURT 12
Granola, Mixed Berries

EGGS BENEDICT 18
with Benton's Ham 25
with Catsmo Smoked Salmon 27
with Maine Lobster 28

BAKED HUDSON
VALLEY EGGS 16
Tomato, Chorizo, Black Beans,
Jalapeño, Crispy Tortilla, NY
Cheddar

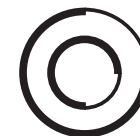
DUTCH BABY 18
Lemon Ricotta, Blueberries

FRENCH TOAST 12
Berries, Maple Syrup

PASTRY BASKET 10

Croissant
Chocolate Croissant
Almond Croissant
Brioche
Cinnamon Bun

Available per piece \$3 each



CHEFS CLUB

by **FOOD&WINE**

ENTREES

CHEFS CLUB BURGER 20
Crispy Onions, Pickles, Comte, Bacon

GLAZED SHORT RIB SANDWICH 23
Poppy Seed Bagel, Arugula Pistou, Fried Egg

with Foie Gras 29
by Chef Erik Anderson

BUCATINI ALLA CARBONARA 18
Sfoglioni Bucatini, Smoked Guanciale, Red Onion, Hudson Valley Egg Yolk,
Pecorino Ginepro
by Chef Lachlan MacKinnon-Patterson

DUCK HASH 18
Caramelized Onions, Poached Egg
by Chef Gabriel Rucker

ARCTIC CHAR 29
Peas, Baby Romaine, Pearl Onions, Pistachio, Coconut Curry Sauce

GOAT CHEESE CHILI RELLENO 19
Crispy Potatoes, Lime Crema, Pickled Jalapeños
by Chef Gabriel Rucker

Appetizers

CRUSHED AVOCADO TARTINE, Olive, Feta 12

BROCCOLI, Crème Fraîche, Meyer Lemon, Caviar 26

DIAVOLA PIZZETA, Salami Napolitana, Mozzarella, San Marzano Tomato, Chili Oil - *Chef Lachlan MacKinnon-Patterson* 17

WELLFLEET OYSTERS, Gin Gelée, Cocktail Onions, Cornichons, Chive Oil - *Chef Erik Anderson* 23

CHEFS CLUB SALAD, Beets, Tête de Moine, Mint, Basil, White Balsamic 13

SHAVED FENNEL, WATERCRESS & CITRUS SALAD, Kalamata Olives, Tarragon 14

FLUKE CRUDO, Preserved Lemon, Espelette Pepper 19

WATERMELON GAZPACHO, Piquillo Peppers, Market Tomatoes, Almonds, Cucumbers 15

JOHNNY CAKE, Poached Egg, Mojo Rojo - *Chef Linton Hopkins* 14

SIDES

FRENCH FRIES 8
SMOKED NEUSKES BACON 6
MARKET SALAD 8

Sweets

SUNDAE 12
PLUM UP-SIDE DOWN CAKE 12
SORBET & ICE CREAM 8

*Culinary Director: Didier Elena
Executive Chef: Matthew Aita*