

COCKTAILS

BLOODY MARY 14
Vodka, Tomato, Basil,
Worcestershire, Spices

BLOODY MARIA 14
Habañero Tequila, Mezcal
Tomato, Sage Tincture, Mojo
Rojo

BLOODY BELLE 14
Iberico Bourbon, Tomato,
Spices, Lemon Verbena

PIMM'S CUP 14
Pimms No 1, Rhubarb Cordial,
Market Fruit, Ginger Ale

BELLINI 12
White Peach,
Coconut Orgeat,
Sparkling Wine

MIMOSA 12
Cava, Pressed Orange Juice,
Yogurt

Champagne

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

LANSON 25
'Black Label' Brut
Champagne FR NV

BRUNO PAILLARD 35
Brut Rose
Champagne, FR NV

J.LASALLE 375ml 64
'Cuvée Préférence' Brut 1er
Cru, Chigny-les-Roses, NV

KRUG 375ml 148
"Grande Cuvée" Brut,
Reims MV

Juices

Orange or Grapefruit 6

Coconut Water,
Pineapple, Vanilla 10
Strawberry, Blueberry,
Lemon 10

Hot Beverages

Coffee or Espresso 4
Latte or Cappuccino 5

BRUNCH

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
Ranchero

DUTCH BABY 18
Lemon Ricotta, Blueberries

FRENCH TOAST 12
Berries, Maple Syrup

PASTRY BASKET 14
Croissant
Chocolate Croissant
Almond Croissant
Brioche
Cinnamon Bun

Available per piece \$5 each

CHEFS CLUB

by FOOD&WINE

ENTREES

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

GLAZED SHORT RIB SANDWICH 29
Poppy Seed Bagel, Arugula Pistou, Foie Gras, Fried Egg
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

CEDAR PLANK ARCTIC CHAR 28
Mushroom Duxelle, Asparagus, Spring Onions, Truffled Prawn Vinaigrette
by Chef Gabriel Rucker

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

ISLAND CREEK OYSTERS, Fresno Chilies, Cucumber Mignonette - *Chef Erik Anderson* 20

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

CHILLED SPRING PEA SOUP, Espellette Croutons, Pickled Pearl Onions 15

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

SIDES

FRENCH FRIES 8
MARKET GREENS 8
SMOKED NEUSKES BACON 6

Sweets

PROFITEROLES 12
SUNDAE 12
STRAWBERRY SLAB PIE 12
ICE CREAM & SORBET 8

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