

CLASSIFIED

MAINS

FREE RANGE EGG WHITE OMELET Spinach, Fines Herbes, Goat Cheese, Salad ^{GF}	23.00
BACON, EGG & CHEESE SANDWICH Brioche Bun, Applewood Smoked Nueske Bacon, Scrambled Eggs, Cheddar, Breakfast Potatoes	20.00
FARM OMELET Caramelized Onions, Mushrooms, Havarti Cheese, Breakfast Potatoes ^{GF}	22.00
BRIOCHE FRENCH TOAST Brioche, Sliced Bananas, Walnuts, Maple Syrup, Butter, Caramel Sauce ^{VG}	20.00
OUI YOGURT PARFAIT Greek Yogurt, Fresh Seasonal Fruit, Honey, Pistachio Apricot Granola	18.00
BAGEL & LOX PLATE Choice of Bagel, Catsmo Smoked Salmon, Lettuce, Tomatoes, Red Onions, Capers, Cucumbers, Cream Cheese	25.00
EGGS BENEDICT Two Poached Eggs, Hollandaise, Schaller & Weber Country Ham, English Muffin, Breakfast Potatoes	26.00
SMOKED SALMON BENEDICT Two Poached Eggs, Hollandaise, Catsmo Smoked Salmon, Spinach, English Muffin, Breakfast Potatoes	27.00
STEAK & EGGS NY 6 oz Strip Steak, Two Eggs Any Style, Breakfast Potatoes	28.00
FREE RANGE EGGS — YOUR WAY Breakfast Potatoes, Choice of Meat	20.00
28 DAY DRY-AGED LA FRIEDA BURGER* 10 oz Burger, Seeded Bun, Pickles, Tomatoes, Lettuce, Breakfast Potatoes	27.00

SIDES

HERITAGE BERKSHIRE MAPLE GLAZED SAUSAGE 13.00 • AMY’S CHICKEN APPLE SAUSAGE 13.00
BREAKFAST POTATOES LYONNAISE 11.00 • APPLEWOOD SMOKED NUESKE BACON 12.00
TOASTED BAGEL & CREAM CHEESE 5.00 • BALTHAZAR SOURDOUGH TOAST 5.00 • SEASONAL FRESH FRUIT 12.00



BRUNCH COCKTAILS

BLOODY MARY Titos Vodka, Hella’s Bloody Mary Mix	17.50
MIMOSA Barone Rosso Prosecco, Natalie’s Orange Juice	16.00
APEROL SPRITZ Aperol, Barone Rosso Prosecco, Soda Water	17.50
MOSCOW MULE Tito’s Vodka, Lime, Fever Tree Ginger Beer	18.00

COCKTAILS

CAMPAGNE Maestro Dabel Diamonte Tequila, Cointreau, Aveze, Lime, Lavender	19.00
VELVET ROPE* Belvedere Vodka, Raspberry, Lychee, Lemon, Egg White, Soda	19.00
PARIS LIGHTS Bluecoat Gin, Cointreau, Passion Fruit, Grapefruit	19.00
PAPER PLANE Great Jones Bourbon, Aperol, Amaro Nonino, Lemon	19.00

SPIRIT FREE

PASSION FRUIT SODA Passion Fruit, Lemon, Cayenne, Ginger	9.00
GREENBAR CRAFT DISTILLERY, UNGIN+TONIC Non-Alcoholic Gin + Tonic	11.00

DRAFTS

STELLA ARTOIS Lager	11.00
KRONENBOURG BLANC Witbier	11.00
OMMEGANG WITTE Witbier •	13.00
LAGUNITAS IPA	11.00
SIERRA NEVADA HAZY LITTLE THING HAZY IPA	11.00

PACKAGED

ATHLETIC UPSIDE DAWN Non-Alcoholic Ale •	8.00	BARRIER BREWING MONEY IPA •	13.00
OEC BREWING COOLSHIP Lager •	11.00	DOGFISH HEAD 60 MINUTE IPA	11.50
BRUERY TERREUX FRUCHT Passion Fruit Berliner Weisse	11.00	INTERBORO PREMIERE DIPA •	13.00
SIXPOINT SWEET ACTION Blonde Ale •	11.00	EQUILIBRIUM MC2 HAZY DIPA •	13.00
PINELANDS PARADISE IN THE PINES Cream Ale •	11.00	THREE 3’S, BACK TO REALITY IPA •	13.00
ORVAL TRAPPIST Pale	13.00	ALLAGASH CURIEUX Tripel 750ml Bottle	31.00
SIERRA NEVADA Pale Ale	11.00	GRAFT FARM FLOR Farmhouse Cider	11.00
AECHT SCHLENKERLA EICHE OAK SMOKE Smoked Doppelbock 500ml	17.00		
CHIMAY PREMIERE Dubbel, Belgium 750ml	28.00		
THREES LOGICAL CONCLUSION IPA •	13.00	• LOCAL PRODUCT	

PRICES & ITEMS SUBJECT TO CHANGE

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH, POULTRY OR EGGS CAN INCREASE YOUR CHANCES FOR A FOODBORNE ILLNESS. MORE INFORMATION FOR ALTERNATIVE CHOICES IS AVAILABLE UPON REQUEST.

ALLERGY WARNING: FOOD PRODUCED IN A FACILITY THAT MAY ALSO HANDLE PEANUTS AND OTHER ALLERGENS, PLEASE SPEAK TO YOUR SERVER IF YOU HAVE A FOOD ALLERGY.

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KID'S BREAKFAST

BELGIAN WAFFLE 12.00

Maple Syrup, Choice of Meat

FREE RANGE EGGS – YOUR WAY 13.00

Fruit, Choice of Meat

BERRIES AND YOGURT 12.00

Organic Yogurt, Fresh Seasonal Berries

OATMEAL 12.00

Steel Cut Oats, Brown Sugar

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RAW BAR

HALF DOZEN EAST COAST OYSTERS* ^{GF}	25.00
Classic Mignonette, Horseradish, Lemon	
JUMBO SHRIMP COCKTAIL ^{GF}	29.00
Cocktail Sauce, Lemon	
LITTLENECK CLAMS* ^{GF}	23.00
Cocktail Sauce, Mignonette, Lemon	
MAINE LOBSTER COCKTAIL ^{GF}	31.00
Cocktail Sauce, Lemon Aioli	
SHELLFISH SAMPLER* ^{GF}	59.00
Two East Coast Oysters, Two West Coast Oysters, Four Cocktail Shrimp, Four Littleneck Clams, Horseradish, Mignonette, Cocktail Sauce	

SIDES

CREAMED ORGANIC SPINACH ^{GF VG}	13.00
Brown Butter, Breadcrumbs	
TRUFFLE MAC & CHEESE ^{VG}	13.00
Mornay Sauce, Truffle Butter	
GRILLED BROCCOLINI ^{GF VG V}	13.00
Lemon Oil	
WHIPPED POTATOES ^{GF VG}	12.00
Ronnybrook Farms Butter	
KENNETT SQUARE MUSHROOMS ^{GF VG}	13.00
Clarified Butter, Thyme	
HAND CUT FRIES ^{GF VG V}	12.00

SAUCES

AU POIVRE
BEARNAISE ^{GF}
HORSERADISH CRÈME FRAÎCHE ^{GF}

APPETIZERS

FRENCH ONION SOUP Gruyère, Toasted Crouton	17.00
SNAKE RIVER FARMS WAGYU SLIDER DUO Bacon-Onion Jam, Brioche Bun	21.00
TSUKIJI BLUEFIN TUNA CRUDO Bluefin Tuna, Ponzu, Avocado	22.00
JUMBO LUMP CRABCAKE Lemon Remoulade	22.00
FREE RANGE DEVEILED EGGS Farm Fresh Eggs, Truffle, Crispy Prosciutto	12.00
PRIME STEAK TARTARE Quail Egg Yolk, Dijon Mustard, Watercress and Radish Salad, Grilled Bread	24.00

SALADS

BABY ICEBERG SALAD Bacon, Heirloom Cherry Tomatoes, Egg, Maytag Blue Cheese Dressing ^{GF}	20.00
CAESAR SALAD Chopped Romaine, Seasoned Croutons, Shaved Parmesan, Anchovy Dressing	17.00
LITTLE LEAF FARMS MARKET GREENS Gem Lettuce, Shaved Radish, Champagne Vinaigrette ^{GF VG V}	17.00

SANDWICHES

28 DAY DRY-AGED LA FRIEDA BURGER* 10 oz Burger, Seeded Bun, Pickles, Tomatoes, Lettuce. Side of Fries.....	27.00
CLASSIFIED CHICKEN SANDWICH Grilled Organic Chicken Breast, Havarti Cheese, Heirloom Tomatoes, Ciabatta Roll. Side of Fries...	22.00
FRENCH DIP ULTIMAT Shaved Prime Rib, Horseradish Cream, Garlic Butter, Gruyère. Side of Fries	27.00

MAINS

ALASKAN ARCTIC CHAR California Spinach, Champagne Sauce ^{GF}	39.00
ATLANTIC HALIBUT Butter Poached, Chimichurri, Herb Watercress Salad ^{GF}	42.00
JOYCE FARMS ORGANIC ROASTED CHICKEN Truffle, Smashed Fingerling Potato, Jus	39.00
GULF GIANT GRILLED PRAWNS Garlic Butter, Baby Watercress, Pickled Shallots ^{GF}	34.00

STEAKS

CENTER CUT FILET MIGNON Prime, 10 oz ^{GF}	59.00
28 DAY NY STRIP Prime, Dry-Aged, 16 oz ^{GF}	68.00
AXE-HANDLE RIBEYE La Frieda Prime, Dry-Aged, 32 oz	122.00
AMERICAN WAGYU RIBEYE CAP Snake River Farms, Idaho, 8 oz	70.00

COCKTAILS

CAMPAGNE	19.00
Maestro Dabel Diamante Tequila, Cointreau, Aveze, Lime, Lavender	
VELVET ROPE*	19.00
Belvedere Vodka, Raspberry, Lychee, Lemon, Egg White, Soda	
PARIS LIGHTS	19.00
Bluecoat Gin, Cointreau, Passion Fruit, Grapefruit	
PAPER PLANE.....	19.00
Great Jones Bourbon, Aperol, Amaro Nonino, Lemon	

DRAFTS

STELLA ARTOIS Lager.....	11.00
KRONENBOURG BLANC Witbier	11.00
OMMEGANG WITTE Witbier •	13.00
LAGUNITAS IPA	11.00
SIERRA NEVADA HAZY LITTLE THING HAZY IPA	11.00

- LOCAL PRODUCT

TABLESIDE COCKTAILS

NEGRONI.....	20.00
Plymouth Gin, Campari, Dolin Sweet Vermouth	
MANHATTAN	20.00
Knob Creek Rye, Carpano Antica, Aromatic Bitter Blend	
CLASSIFIED MANHATTAN	44.00
Whistle Pig 12 Year Rye, Carpano Antica, Aromatic Bitter Blend	
APERITIVO HIGHBALL.....	20.00
St. Agrestis Paradiso, Ramazzotti Rosato, Soda	

SPIRIT FREE

PASSION FRUIT SODA.....	9.00
Passion Fruit, Lemon, Cayenne, Ginger	
GREENBAR CRAFT DISTILLERY, UNGIN+TONIC Non-Alcoholic Gin + Tonic	11.00

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KID'S LUNCH/DINNER

BUTTERED NOODLES 14.00

Cavatelli Pasta, Ronnybrook Farms Butter, Parmesan

STEAK FRITES 23.00

6 oz Prime NY Strip, French Fries

GRILLED CHEESE 15.00

Buttered Brioche, American Cheese, French Fries

PAT LA FRIEDA BLEND BURGER 15.00

4 oz Burger, Toasted Brioche Bun, French Fries

ORGANIC GRILLED CHICKEN SANDWICH 16.00

Wheat Bread, American Cheese, Mayonnaise, Fruit

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DESSERTS

CLASSIC CRÈME BRÛLÉE 15.00

Classic Vanilla Custard, Crisp Sugar Crust, Luxardo Cherry

CHOCOLATE HAZELNUT PARIS-BREST 15.00

Circular Choux Pastry, Crunchy Hazelnut, Chocolate Mousse

SEASONAL PAVLOVA 16.00

Spiced Apples, Cranberry Mousse, Toasted Almonds

AFTER DINNER DRINKS

AMARO NONINO 15.00

DOWS PORTO VINTAGE 1985 40.00

GREEN CHARTREUSE 18.00

REMY MARTIN LOUIS XIII COGNAC 240.00

SAINT VIVANT ARMAGAC 16.00

CAMUS BORDERIES XO COGNAC 75.00

YELLOW CHARTREUSE 18.00

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