

THE SHOP

BAR & KITCHEN

SMALLS & SALADS

gluten free +4

truffies — 7
crispy shoestring fries, white truffle oil, cracked pepper,
confit garlic mayo, ketchup

brie — 15
candied walnuts, dried mediterranean figs, rose hip
jam, oven toasted ciabatta

chicken, feta, olive salad — 17
heritage greens, roasted chicken, feta crumbles, sweet
tomato, cucumber, whole mediterranean olives, red
onion, house red wine vinaigrette

hummus basket — 12
garlic infused evoo, cracked pepper, oven toasted
flatbread

margarita — 11
marinara, mozzarella, provolone, garlic, oregano,
oven toasted flatbread

feta, fig, walnut salad — 15
heritage greens, feta crumbles, dried figs, candied
walnuts, house red wine vinaigrette, honey drizzle
– add roasted chicken +4 –

BURGERS & SANDWICHES

shop perfect burger — 16
american cheese, iceberg, tomato, red onion, pickles,
shop burger sauce, brioche, fries
– add bacon strips +1 –

bacon brie burger — 18
brie cheese, bacon strips, caramelized onion jam,
mayo, brioche, fries

bbq bacon blue burger — 18
danish blue crumbles, bacon, caramelized onion jam,
mayo, brioche, fries

veggie burger — 15
american cheese, iceberg, tomato, red onion, pickles,
shop burger sauce, brioche, fries

buffalo fried chicken sandwich — 16
crispy fried chicken breast, tangy buffalo, iceberg,
house-made danish blue dressing, brioche, fries

shop club — 15
oven roasted chicken, bacon strips, cheddar, tomato,
mayo, heritage greens, ciabatta, salt chips, cornichons

CREPES

served with our creamy yogurt crepe sauce

prosciutto di parma, spinach, havarti,
white truffle oil — 17

red pepper eggplant whip, herb
creamed gournay — 15

egg, mushroom, spinach, swiss — 16

chicken florentine, spinach, gournay — 18

egg, bacon, cheddar — 15

egg, ham, swiss — 16

the world famous, shop original french toast crepe, maple syrup — 15
– add bacon strips, strawberries or banana +2 –

nutella, strawberry, banana — 15

peanut butter, nutella, banana — 15

rose hip jam, mascarpone whip — 13

nutella s'more — 12

served with whipped cream



PLEASE LIMIT MODIFICATIONS.

1.9% processing fee applied to every credit card transaction - 18% gratuity on parties of 6+ - .60 charge per take out container - thank you!

COCKTAILS

espresso vodka martini — 11
fresh pulled espresso shot, three olives triple shot vodka, house-made vanilla simple, coffee liqueur

basil lychee martini — 13
square one organic basil vodka, giffard lichi li liqueur, lychee fruit

saffron honey old fashioned — 13
rebel yell bourbon, house-made honey saffron simple, orange bitters, orange muddle

citrus vodka ginger beer — 9
earth mama organic vodka, fentiman's ginger beer, lemon lime muddle

botanical tom collins — 9
uncle val's botanical gin, fresh lemon juice, simple syrup, lemon wedge

sriracha bloody mary — 8
earth mama vodka, house-made bloody mary mix, blended cornichons, sriracha, cracked pepper

brooklyn bourbon sidecar — 14
kings county straight bourbon, greenbar organic orange liqueur, fresh lemon

ancho chili margarita — 12
mi campo reposado tequila, ancho reyes chili liqueur, organic agave nectar, fresh lime, jalapeno salt rim

ginger rye chai — 8
our bengal spiced chai latte, small batch rye whiskey, organic ginger liqueur, cinnamon sugar

black currant moontini — 10
firefly white lightning moonshine, vedrenne black currant liqueur, fresh lime, brut floater, lime wedge

SPARKLERS

mimosa — 5

lavender — 5

black currant liqueur — 6

cranberry liqueur — 8

ginger liqueur — 6

hibiscus liqueur — 8

pomegranate liqueur — 7

rose hip liqueur — 6

elderflower liqueur — 7

ancho chili liqueur — 8

aperol — 6

campari — 7

violet liqueur — 8

lychee liqueur — 8

grapefruit liqueur — 6

WINE

jean louis blanc de blanc brut bottle — 38
for celebrations at the table!

alias sauvignon blanc — 8/30

coastal vines pinot grigio — 7/28

alias chardonnay — 7/27

jean pierre brut — 6/30

round hill merlot — 7/27

trapiche malbec — 8/30

alias pinot noir — 8/30

ravel & stitch cabernet — 8/30

damiani mc2 — 9/40

ask about our rotating draft!

BEER

brooklyn lager — 6

sloop juice bomb ipa — 6

sixpoint resin dbl ipa — 8

southern tier ipa — 7

stella artois — 6

pbr, bud, coors lite — 4

black cherry white claw — 5

awestruck hibiscus cider — 8

founders all day ipa — 6

ESPRESSO

coffee — 4

iced coffee — 4.5

double espresso — 4

cappuccino — 5.5

americano — 4.5

chai tea latte — 5

lavender vanilla latte — 6

caramel latte — 6

cayenne mocha — 6

BEVS

lavender lemonade — 4

rose hip arnold palmer — 3.5

saranac ginger beer — 4

shirley temple — 4.5

cherry coke — 3.5

saratoga sparkling — 5

iced tea — 4

cranberry spritzer — 3.5

san pellegrino .5L — 8