

THE SHOP

BAR & KITCHEN

SMALLS & SALADS

truffies — 8

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

brie plate — 17

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

chicken, feta, olive salad — 22

heritage greens, oven roasted chicken, feta crumbles, sweet tomato, cucumber, kalamata olives, red onion, house red wine vinaigrette

hummus basket — 15

garlic infused evoo, cracked pepper, oven toasted flatbread

margherita pizzetta — 15

marinara, mozzarella, provolone, oregano, garlic infused evoo, oven toasted flatbread

feta, fig, walnut salad — 17

heritage greens, feta crumbles, dried figs, candied walnuts, house red wine vinaigrette, honey drizzle
– add roasted chicken +5 –

truffle mac and cheese — 15

creamy 5 cheese and cavatelli pasta, white truffle oil, cracked pepper

BURGERS & SANDWICHES

shop perfect burger — 17

american cheese, iceberg, pickles, shop burger sauce, brioche, fries
– add bacon +2 –

killer burger — 19

american cheese, bacon strips, caramelized onion jam, shop burger sauce, pickles, brioche, fries

bbq bacon blue burger — 19

danish blue crumbles, bacon, caramelized onion jam, mayo, brioche, fries

katsu fried pork sandwich — 18

crispy panko pork loin, katsu sauce, iceberg, mayo, brioche, fries

chicken burger — 16

oven roasted chicken, cheddar, tomato, iceberg, mayo, brioche, fries
– add bacon +2 –

bacon brie burger — 19

brie cheese, bacon strips, caramelized onion jam, mayo, brioche, fries

mushroom swiss burger — 19

oven roasted balsamic portobellos, caramelized onion jam, swiss, mayo, brioche, fries

buffalo fried chicken sandwich — 17

crispy panko fried chicken, iceberg, tangy buffalo sauce, house-made danish blue, brioche, fries

veggie burger — 16

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

CREPES

served with our creamy yogurt crepe sauce

prosciutto di parma, spinach, havarti, white truffle oil — 18

red pepper eggplant whip, herb creamed gournay — 17

egg, spinach, gournay — 17

chicken florentine, spinach, gournay — 19

egg, bacon, cheddar — 16

egg, ham, swiss — 16

world famous, shop original french toast crepe, maple syrup — 15

– add bacon strips, strawberries or banana +2 –

nutella, strawberry, banana — 15

rose hip jam, mascarpone whip — 14

nutella s'more — 13

peanut butter, nutella, banana — 15

served with whipped cream

PLEASE LIMIT MODIFICATIONS.

3% processing fee applied to every credit card transaction - 18% gratuity on parties of 6+ - .65 charge per take out container - thank you!

COCKTAILS

espresso vodka martini — 12 fresh pulled espresso shot, breckenridge espresso vodka, house-made vanilla simple, coffee liqueur	
sriracha bloody mary — 9 house made bloody mary mix, vodka, blended cornichons, sriracha, cracked pepper	apple brandy alexander — 13 laird & company apple brandy, creme de cacao, cream, fresh ground nutmeg
aperol spritz — 12 aperol bitters, sparkling water, jean pierre brut float, orange wedge	citrus vodka ginger beer — 12 boteca lime vodka, saranac ginger beer, lemon lime muddle
saffron honey old fashioned — 14 rebel yell bourbon, house made saffron honey simple, bitters, orange muddle, black sour cherry	brooklyn bourbon sidecar — 16 kings county straight bourbon, greenbar organic orange liqueur, fresh lemon
black currant moontini — 13 ole smoky tennessee moonshine, black currant liqueur, fresh lime, brut floater, lime peel	shop sour — 11 irish whiskey, house-made sour, soda splash, cherry, lemon wedge

SPARKLERS

mimosa — 7	aperol — 8	elderflower liqueur — 9
lavender — 6	cranberry — 7	pomegranate liqueur — 8
black currant liqueur — 6	ginger liqueur — 8	rose hip liqueur — 8
hops liqueur — 6	hibiscus liqueur — 7	peach liqueur — 9

WINE

jean pierre brut bottle — 38 for celebrations at the table! add a jar of oj for mimosas to share!		
alias chardonnay — 8/34	alias pinot noir — 9/40	alias cabernet — 8/34
coastal vines pinot grigio — 8/34	alias merlot — 7/30	auspicion sauvignon blanc — 9/40

BEER

ask about UPWARD BREWING on draft!		
sixpoint resin dbl ipa — 8	founders all day ipa — 7	angry orchard hard cider — 7
sloop juice bomb ipa — 6	stella artois — 6	black cherry white claw — 5
pbr — 5	bud lite — 5	coors lite — 5

ESPRESSO

la colombe can lattes	gimme!	hand crafted lattes
vanilla latte — 6	coffee — 5	lavender vanilla latte — 8
mocha latte — 6	cold brew — 5	caramel latte — 8
oatmilk vanilla latte — 6	double espresso — 5	chai tea latte — 7

BEVS

lavender lemonade — 6	shirley temple — 5	iced tea — 5
arnold palmer — 6	cherry coke — 5	saranac ginger beer — 6

