

# THE SHOP

## BAR & KITCHEN

SMALLS & SALADS

gluten free +4

**truffies — 9**  
crispy shoestring fries, white truffle oil, cracked pepper, confit garlic mayo, ketchup

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

**chicken, feta, olive salad — 19**  
heritage greens, roasted chicken, feta crumbles, sweet tomato, cucumber, whole mediterranean olives, red onion, house red wine vinaigrette

**hummus basket — 16**  
sweet tomatoes, cucumber, garlic infused evoo, cracked pepper, oven toasted flatbread

**margarita — 15**  
marinara, mozzarella, provolone, garlic, oregano, 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 cheddar and cavatelli pasta, white truffle oil, cracked pepper

BURGERS & SANDWICHES

**shop perfect burger — 17**  
american cheese, iceberg, tomato, red onion, pickles, shop burger sauce, brioche, fries

**bacon brie burger — 19**  
brie cheese, bacon strips, caramelized onion jam, mayo, brioche, fries

**mushroom swiss burger — 18**  
caramelized onion jam, balsamic roasted portobellos, swiss, mayo, brioche, fries

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

**killer burger — 17**  
american cheese, bacon strips, caramelized onion jam, shop burger sauce, pickles, brioche, fries

**veggie burger — 16**  
american cheese, iceberg, tomato, red onion, pickles, shop burger sauce, brioche, fries

**buffalo fried chicken sandwich — 17**  
crispy fried chicken breast, tangy buffalo, iceberg, house-made danish blue dressing, brioche, fries

**shop club — 17**  
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 — 16**

**egg, mushroom, spinach, swiss — 17**

**chicken florentine, spinach, gournay — 18**

**egg, bacon, cheddar — 16**

**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 — 14**

**nutella s'more — 12**

served with whipped cream



PLEASE LIMIT MODIFICATIONS.

2.5% 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 — 14  
fresh pulled espresso shot, three olives triple shot vodka, house-made vanilla simple, coffee liqueur

basil ginger martini — 13  
square one organic basil vodka, greenbar organic ginger liqueur, cucumber bitters, candied ginger

citrus vodka ginger beer — 12  
earth mama organic vodka, saranac ginger beer, lemon lime muddle

hibiscus mojito — 12  
caribbean white rum, greenbar organic hibiscus liqueur, house made rose hip tincture, mint muddle

aperol spritz — 10  
aperol bitters, sparkling water, jean pierre brut float, orange wheel

sriracha bloody mary — 9  
earth mama vodka, house-made bloody mary mix, blended cornichons, sriracha, cracked pepper

brooklyn bourbon sidecar — 16  
kings county straight bourbon, greenbar organic orange liqueur, fresh lemon

saffron honey old fashioned — 14  
rebel yell bourbon, house made saffron honey simple, bitters, orange muddle, black sour cherry

violet gimlet — 14  
giffard violette liqueur, extra dry gin, lime juice splash, lime peel

shop sour — 10  
earth mama whiskey, house-made sour, soda splash cherry, lemon wheel

SPARKLERS

mimosa — 6

lavender — 6

cranberry — 6

black currant liqueur — 6

aperol — 7

ginger liqueur — 7

pomegranate liqueur — 8

rose hip liqueur — 8

elderflower liqueur — 9

hibiscus liqueur — 9

violet liqueur — 9

grapefruit liqueur — 9

WINE

jean pierre brut bottle — 38  
for celebrations at the table!

auspicion sauvignon blanc — 8/3

coastal vines pinot grigio — 7/29

alias pinot noir — 8/34

alias chardonnay — 7/29

alias merlot — 7/30

alias cabernet — 8/34

BEER

ask about our rotating draft!

sixpoint resin dbl ipa — 8

sloop juice bomb ipa — 6

pbr — 5

southern tier ipa — 7

stella artois — 6

brooklyn lager — 7

black cherry white claw — 5

awestruck hibiscus cider — 8

bud/coors lite — 5

ESPRESSO

coffee — 5

iced coffee — 5

double espresso — 5

cappuccino — 6

americano — 5

chai tea latte — 6

lavender vanilla latte — 6

caramel latte — 6

cayenne mocha — 6

BEVS

lavender lemonade — 5

rose hip arnold palmer — 5

shirley temple — 5

cherry coke — 4.5

iced tea — 4.5

saratoga sparkling — 5