

# THE SHOP

## BAR & KITCHEN

### SMALLS & SALADS

gluten free +4

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

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

**margarita pizzetta — 11**  
marinara, mozzarella, provolone, oregano

**brie plate — 12**  
candied walnuts, dried mediterranean figs, rose hip  
jam, 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

**prosciutto fig pizzetta — 13**  
prosciutto di parma, dried figs, mozzarella, provolone,  
honey drizzle

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

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

**shop club**  
oven roasted chicken, bacon, cheddar, tomato, mayo  
heritage greens, ciabatta, salt chips — 16

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

### CREPES

served with our creamy yogurt crepe sauce

**egg, bacon, cheddar — 17**

**prosciutto di parma, spinach, havarti,  
white truffle oil — 16**

**chicken florentine, spinach, shallot and  
herb creamed gournay — 16**

**egg, ham, swiss — 17**

**sundried tomato, spinach, roasted  
portobello mushroom, swiss — 14**

**red pepper eggplant whip, shallot and  
herb creamed gournay — 15**

**the world famous, shop original french toast crepe, maple syrup — 14**  
– add bacon strips, strawberries or banana +2 –

**nutella, strawberry, banana — 15**

**nutella s'more — 12**

**peanut butter, nutella, banana, bacon — 15**

**rose hip jam, mascarpone whip — 12**

served with whipped cream

## WE KINDLY DECLINE MODIFICATIONS

## thank you!

COCKTAILS	<div> <div> <div>aperol spritz — 9</div> <div>aperol aperitivo, jean pierre brut, sparkling water, orange wheel</div> </div> <div> <div>espresso vodka martini — 11</div> <div>fresh pulled espresso shot, three olives triple shot vodka, vanilla bean simple, coffee liqueur</div> </div> <div> <div>ginger basil martini — 10</div> <div>square one organic basil vodka, greenbar organic ginger liqueur, cucumber bitters, candied ginger</div> </div> <div> <div>brooklyn bourbon sidecar — 14</div> <div>kings county straight bourbon, organic orange liqueur, fresh lemon</div> </div> </div>		
	<div> <div> <div>sriracha bloody mary — 8</div> <div>earth mama vodka, house-made bloody mary mix, blended cornichons, sriracha, cracked pepper</div> </div> <div> <div>botanical tom collins — 9</div> <div>uncle val's botanical gin, fresh lemon juice, simple syrup, lemon wedge</div> </div> <div> <div>ancho chili margarita — 12</div> <div>mi campo reposado tequila, ancho reyes chili liqueur, organic agave nectar, fresh lime, jalapeno salt rim</div> </div> <div> <div>citrus vodka ginger beer — 9</div> <div>earth mama vodka, fentiman's ginger beer, lemon lime muddle</div> </div> </div>		
SPARKLERS	<div> <div> <div>mimosa — 5</div> <div>lavender — 5</div> <div>grapefruit liqueur — 6</div> <div>ginger liqueur — 6</div> <div>black cherry liqueur — 8</div> </div> <div> <div>hibiscus liqueur — 8</div> <div>pomegranate liqueur — 7</div> <div>rose hip liqueur — 6</div> <div>elderflower liqueur — 7</div> <div>ancho chili liqueur — 8</div> </div> <div> <div>aperol — 6</div> <div>campari — 7</div> <div>violet liqueur — 8</div> <div>cranberry liqueur — 8</div> <div>black currant liqueur — 8</div> </div> </div>		
WINE	<div> <div> <div>jean louis blanc de blanc brut bottle — 28</div> <div>for celebrations at the table!</div> </div> </div>		
	<div> <div> <div>alias sauvignon blanc — 8/30</div> <div>aime provence rosé — 9/34</div> <div>alias pinot noir — 8/30</div> <div>round hill cabernet — 7/27</div> </div> <div> <div>round hill merlot — 7/27</div> <div>coastal vines pinot grigio — 7/28</div> <div>jean pierre brut — 6/30</div> <div>alias chardonnay — 7/27</div> </div> </div>		
BEER	<div> <div> <div>brooklyn lager — 6</div> <div>sloop juice bomb ipa — 6</div> <div>stella artois — 6</div> </div> <div> <div>founders all day ipa — 6</div> <div>southern tier ipa — 7</div> <div>pbr — 4</div> </div> <div> <div>sixpoint resin dbl ipa — 8</div> <div>black cherry white claw — 5</div> <div>awestruck hibiscus cider — 8</div> </div> </div>		
ESPRESSO	<div> <div> <div>coffee — 4</div> <div>double espresso — 4</div> <div>americano — 4.5</div> </div> <div> <div>lavender vanilla latte — 6</div> <div>cayenne mocha — 6</div> <div>caramel latte — 6</div> </div> <div> <div>cappuccino — 5.5</div> <div>chai tea latte — 5</div> <div>hot tea — 4</div> </div> </div>		
BEVS	<div> <div> <div>lavender lemonade — 4</div> <div>rose hip arnold palmer — 3.5</div> <div>cranberry spritzer — 3.5</div> </div> <div> <div>shirley temple — 4.5</div> <div>cherry coke — 3.5</div> <div>iced tea — 4</div> </div> <div> <div>saranac ginger beer — 4</div> <div>san pellegrino .5L — 6</div> <div>saratoga sparkling water .35L — 5</div> </div> </div>		