

THE SHOP

BAR & KITCHEN

SMALLS & SALADS

gluten free +4

truffies — 7

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

brie plate — 16

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, kalamata olives, red onion, red wine vinaigrette

hummus basket — 15

sweet tomatoes, cucumber, garlic infused evoo, cracked pepper, oven toasted flatbread

margarita pizzetta — 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 –

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

killer burger — 18

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

buffalo fried chicken sandwich — 17

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

shop club — 16

oven roasted chicken, bacon strips, cheddar, tomato, mayo, heritage greens, ciabatta, salt chips, cornichons

bacon brie burger — 19

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

mushroom swiss burger — 18

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

veggie burger — 16

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

katsu fried pork sandwich — 18

crispy panko pork loin, katsu sauce, shredded cabbage, brioche, fries

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 crepe — 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

rose hip jam, mascarpone whip — 14

nutella s'more — 12

peanut butter, nutella, banana — 15

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 — 12 fresh pulled espresso shot, three olives triple shot vodka, house-made vanilla simple, coffee liqueur		
	sriracha bloody mary — 9 earth vodka, house made bloody mary mix, blended cornichons, sriracha, cracked pepper	basil ginger martini — 13 square one organic basil vodka, greenbar organic ginger liqueur, cucumber bitters, candied ginger	
	brooklyn bourbon sidecar — 16 kings county straight bourbon, greenbar organic orange liqueur, fresh lemon	citrus vodka ginger beer — 12 earth mama organic 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	aperol spritz — 12 aperol bitters, sparkling water, jean pierre brut float, orange wedge	
	violet gimlet — 14 giffard violette liqueur, extra dry gin, lime juice splash, lime peel	shop sour — 11 earth 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 — 7	ginger liqueur — 8	hibiscus liqueur — 9
	rose hip liqueur — 8	grapefruit liqueur — 9	violet liqueur — 9
WINE	jean pierre brut bottle — 38 for celebrations at the table!		
	alias chardonnay — 8/34	auspicion sauvignon blanc — 9/40	alias merlot — 7/30
	coastal vines pinot grigio — 8/34	alias pinot noir — 9/40	alias cabernet — 8/34
BEER	ask about UPWARD BREWING on draft!		
	sixpoint resin dbl ipa — 8	southern tier ipa — 7	black cherry white claw — 5
	sloop juice bomb ipa — 6	stella artois — 6	awestruck hibiscus cider — 8
	pbr — 5	brooklyn lager — 7	bud/coors lite — 5
ESPRESSO	la colombe can lattes	gimme!	hand crafted lattes
	oatmilk caramel latte — 5	coffee — 5	lavender vanilla latte — 8
	oatmilk vanilla latte — 5	iced coffee — 5	caramel latte — 8
	vanilla latte — 5	double espresso — 5	chai tea latte — 7
BEVS	lavender lemonade — 6	shirley temple — 5	iced tea — 5
	rose hip arnold palmer — 6	cherry coke — 5	saratoga sparkling — 5