

THE SHOP

BAR & KITCHEN

SMALLS & SALADS

gluten free +4

truffles — 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 — 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 pizetta — 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 pulled pork sandwich — 17

slow roasted bbq pulled pork, cabbage slaw, pickle, brioche, fries

shop club — 15

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

buffalo fried chicken sandwich — 16

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

veggie burger — 15

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 — 17

egg, roasted portobello mushroom, spinach, swiss, havarti — 16

egg, bacon, cheddar — 16

red pepper eggplant whip, herb creamed gournay — 15

egg, smoked pork charcuterie, spinach, havarti, swiss, sriracha — 17

egg, ham, swiss — 16

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 — 15

rose hip jam, mascarpone whip — 13

served with whipped cream



PLEASE LIMIT MODIFICATIONS. thank you!

1.9% processing fee applied to every credit card transaction - 18% gratuity on parties of 6+ - max 5 forms of payment per table - thank you!

COCKTAILS

espresso vodka martini — 11

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

sriracha bloody mary — 8

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

lichi grapefruit soju martini — 13

yobo soju, lychee liqueur, grapefruit juice, honey syrup,
lemon, yuzu bitters, lichi fruit

aperol spritz — 9

aperol aperitivo, jean pierre brut, sparkling water, fresh
orange wheel

saffron honey old fashioned — 13

rebel yell bourbon, house-made honey saffron simple,
orange bitters, orange muddle

ginger basil martini — 12

square one organic basil vodka, greenbar organic
ginger liqueur, candied ginger

citrus vodka ginger beer — 9

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

brooklyn bourbon sidecar — 14

kings county straight bourbon, greenbar organic
orange liqueur, fresh lemon

botanical tom collins — 9

uncle val's botanical gin, fresh lemon juice, simple
syrup, lemon wedge

ancho chili margarita — 12

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

SPARKLERS

mimosa — 5

hibiscus liqueur — 8

aperol — 6

lavender — 5

pomegranate liqueur — 7

campari — 7

grapefruit liqueur — 6

rose hip liqueur — 6

violet liqueur — 8

ginger liqueur — 6

elderflower liqueur — 7

cranberry liqueur — 8

black cherry liqueur — 8

ancho chili liqueur — 8

black currant liqueur — 8

WINE

jean louis blanc de blanc brut bottle — 38

for celebrations at the table!

alias sauvignon blanc — 8/30

aime provence rosé — 9/34

alias pinot noir — 8/30

coastal vines pinot grigio — 7/28

jean pierre brut — 6/30

round hill cabernet — 7/27

alias chardonnay — 7/27

round hill merlot — 7/27

damiani mc2 — 9/40

BEER

brooklyn lager — 6

southern tier ipa — 7

black cherry white claw — 5

sloop juice bomb ipa — 6

stella artois — 6

awestruck hibiscus cider — 8

bud lite — 4

sixpoint resin dbl ipa — 8

pbr — 4

ESPRESSO

coffee — 4

cappuccino — 5.5

cayenne mocha — 6

iced coffee — 4.5

americano — 4.5

caramel latte — 6

double espresso — 4

chai tea latte — 5

lavender vanilla latte — 6

BEVS

lavender lemonade — 4

shirley temple — 4.5

san pellegrino .5L — 8

rose hip arnold palmer — 3.5

cherry coke — 3.5

saratoga sparkling — 5

iced tea — 4

cranberry spritzer — 3.5

saranac ginger beer — 4