

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 — 15
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 — 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 –

truffle mac and cheese — 15
creamy cheddar and cavatelli pasta, white truffle oil, cracked pepper

BURGERS & SANDWICHES

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

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

mushroom swiss burger — 17
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 — 15
american cheese, iceberg, tomato, red onion, pickles, shop burger sauce, brioche, fries

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

shop club — 15
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 — 15

egg, mushroom, spinach, swiss — 16

chicken florentine, spinach, gournay — 18

egg, bacon, cheddar — 15

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 — 13

nutella s'more — 12

served with whipped cream



PLEASE LIMIT MODIFICATIONS.

1.9% processing fee applied to every credit card transaction - 18% gratuity on parties of 6+ - .60 charge per take out container - 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		
	basil lychee martini — 13 square one organic basil vodka, giffard lichi li liqueur, lychee fruit			brooklyn bourbon sidecar — 14 kings county straight bourbon, greenbar organic orange liqueur, fresh lemon		
	saffron honey old fashioned — 13 rebel yell bourbon, house-made honey saffron simple, orange bitters, orange muddle			ancho chili margarita — 12 mi campo reposado tequila, ancho reyes chili liqueur, organic agave nectar, fresh lime, jalapeno salt rim		
	citrus vodka ginger beer — 9 earth mama organic vodka, fentiman's ginger beer, lemon lime muddle			ginger rye chai — 8 our bengal spiced chai latte, small batch rye whiskey, organic ginger liqueur, cinnamon sugar		
	botanical tom collins — 9 uncle val's botanical gin, fresh lemon juice, simple syrup, lemon wedge			black currant moontini — 10 firefly white lightning moonshine, vedrenne black currant liqueur, fresh lime, brut floater, lime wedge		
SPARKLERS	mimosa — 5		hibiscus liqueur — 8		aperol — 6	
	lavender — 5		pomegranate liqueur — 7		campari — 7	
	black currant liqueur — 6		rose hip liqueur — 6		violet liqueur — 8	
	cranberry liqueur — 8		elderflower liqueur — 7		lychee liqueur — 8	
	ginger liqueur — 6		grapefruit liqueur — 6		ancho chili liqueur — 8	
WINE	jean louis blanc de blanc brut bottle — 38 for celebrations at the table!					
	auspicion sauvignon blanc — 8/30		jean pierre brut — 6/30		alias pinot noir — 8/30	
	coastal vines pinot grigio — 7/28		round hill merlot — 7/27		alias cabernet — 8/30	
	alias chardonnay — 7/27		trapiche malbec — 8/30		damiani mc2 — 9/40	
BEER	ask about our rotating 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	
ESPRESSO	pbr 16 oz — 4		founders all day ipa — 6		coors life — 4	
	coffee — 4		cappuccino — 5.5		lavender vanilla latte — 6	
	iced coffee — 4.5		americano — 4.5		caramel latte — 6	
	double espresso — 4		chai tea latte — 5		cayenne mocha — 6	
BEVS	lavender lemonade — 4		shirley temple — 4.5		iced tea — 4	
	rose hip arnold palmer — 3.5		cherry coke — 3.5		cranberry spritzer — 3.5	
	saratoga sparkling — 5		san pellegrino .5L — 8		saranac ginger beer — 4	