

THE SHOP

BAR & KITCHEN

SMALLS & SALADS

gluten free +4

truffies — 10
crispy shoestring fries, white truffle oil, cracked pepper,
confit garlic mayo, ketchup

feta, fig, walnut salad — 17
heritage greens, feta crumbles, dried figs, candied
walnuts, house red wine vinaigrette, honey drizzle
– add roasted chicken +4 –

margarita pizzetta — 12
marinara, mozzarella, provolone, oregano

brie plate — 14
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 — 15
prosciutto di parma, dried figs, mozzarella, provolone,
honey drizzle

BURGERS & SANDWICHES

shop perfect burger — 19
american cheese, iceberg, tomato, red onion, pickles, shop burger sauce, brioche, fries
– add bacon strips +1 –

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

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

bacon brie burger
brie cheese, bacon strips, caramelized onion jam,
mayo, brioche, fries — 20

bbq bacon blue burger
danish blue crumbles, bacon, caramelized onion jam,
mayo, brioche, fries — 20

CREPES

served with our creamy yogurt crepe sauce

egg, bacon, cheddar — 17

**prosciutto di parma, spinach, havarti,
white truffle oil — 17**

**chicken florentine, spinach, shallot and
herb creamed gournay — 19**

egg, ham, swiss — 17

**sundried tomato, spinach, roasted
portobello mushroom, swiss — 16**

**red pepper eggplant whip, shallot and
herb creamed gournay — 18**

the world famous, shop original french toast crepe, maple syrup — 16
– add bacon strips, strawberries or banana +3 –

nutella, strawberry, banana — 16

nutella s'more — 12

peanut butter, nutella, banana, bacon — 15

rose hip jam, mascarpone whip — 15

served with whipped cream

WE KINDLY DECLINE MODIFICATIONS

thank you!

COCKTAILS

aperol spritz — 12

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

espresso vodka martini — 15

fresh pulled espresso shot, three olives triple shot vodka, vanilla bean simple, coffee liqueur

ginger basil martini — 12

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

brooklyn bourbon sidecar — 14

kings county straight bourbon, organic orange liqueur, fresh lemon

sriracha bloody mary — 12

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

botanical tom collins — 14

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

citrus vodka ginger beer — 13

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

SPARKLERS

mimosa — 9

lavender — 5

grapefruit liqueur — 6

ginger liqueur — 6

black cherry liqueur — 8

hibiscus liqueur — 8

pomegranate liqueur — 7

rose hip liqueur — 6

elderflower liqueur — 7

ancho chili liqueur — 8

aperol — 6

campari — 7

violet liqueur — 8

cranberry 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

round hill cabernet — 7/27

round hill merlot — 7/27

coastal vines pinot grigio — 7/28

jean pierre brut — 6/30

alias chardonnay — 7/27

BEER

brooklyn lager — 6

sloop juice bomb ipa — 6

stella artois — 6

founders all day ipa — 6

southern tier ipa — 7

pbr — 4

sixpoint resin dbl ipa — 8

black cherry white claw — 5

awestruck hibiscus cider — 8

ESPRESSO

cold brew — 6

americano — 4.5

lavender vanilla latte — 6

coffee — 4

double espresso — 4

hot tea — 4

BEVS

saratoga sparkling water .35L — 6

san pellegrino .5L — 8

lemonade — 4

shirley temple — 5

fentiman's ginger beer — 4

iced tea — 4