

traditional

fresh seasonal fruit plate
market fresh seasonal smoothie
Banana-Strawberry, Mixed Berry & Mango

two eggs any style
With Breakfast Potatoes & Choice of Breakfast Meat

short stack of house pancakes
Vermont Maple Syrup

belgian waffle
Strawberries & Whipped Cream

new york style bagel & lox plate
Traditional Accompaniments

continental
Fresh Fruit, Pastry & Yogurt

granola, yogurt & berries
Honey Granola & Fresh Berries with Yogurt

steel cut oatmeal brûlée
Brown Sugar Crust & Crème Anglaise

omelets

omelet of the day

black truffle omelet
Goat Cheese, Wild Mushrooms, & Shaved Truffles

spa omelet
Egg Whites, Tomato, Spinach, & Mushroom

personal preference omelet
Choice Of Bacon, Turkey Bacon, Ham, Sausage, Spinach,
Tomatoes, Mushrooms, Onions, Avocado, White Cheddar,
Goat Cheese Or Swiss Cheese (Choice of up to Four
Items)

house specialties

10 chef's daily selection of crêpes 14
8 breakfast sandwich 13
Sourdough, Soft Scrambled Eggs, Pancetta, Arugula,
14 Tomato, & Dijon Aioli

n.y.steak & two eggs any style 22
13 Griddled Tomatoes, Hash Browns, Bearnaise
& Red Wine Sauces

huevos rancheros 13
14 Two Eggs Any Style, Black Beans, Queso Fresco
Corn Tortillas, Sour Cream, Guacamole & Pico de Gallo

15 corned beef hash 16
Poached Eggs & Chive Hollandaise

16 bananas foster french toast 13
Bananas, Dark Rum, & Brown Sugar

9 applewood smoked ham scramble 14
Ham, Tomatoes, Scallions, Swiss Cheese over Brioche
Toast

8 moroccan eggs 16
Merguez Sausage, Fingerling Potatoes, Harissa & Two
Sunny Side Up Eggs

MP benedicts

18 classic benedict 16
Poached Eggs, Canadian Bacon, & Classic Hollandaise

14 crab benedict 20
Tomato, Asparagus, Poached Eggs, & Béarnaise

14 smoked salmon benedict 18
Smoked Salmon, Poached Eggs, & Lemon Hollandaise

tomato avocado benedict 16
Griddled Tomato, Poached Egg, Hollandaise & Avocado

sides

Pork Sausage 5 Breakfast Potatoes 5
Turkey Sausage 5 Cottage Cheese or Yogurt 5
Applewood Bacon 5 Single Organic Egg 5
Turkey Bacon 5 Fresh Grapefruit 5
Corn Flakes 5 Lox 8

starters

assortment of fresh baked pastries		
Mini Banana Bread Loaf, Sweet Grissini, Lemon Poppy Seed Muffin, Blueberry Muffin, Pistachio Scone, Sweet Glazed Cinnamon Pecan Scone, Croissant		
Basket of 3 \$8	Basket of 5 \$15	Basket of 7 \$20
seasonal fruit & berries	11	
half ruby grapefruit	9	
Orange Blossom Honey		
fried chicken salad	14	
Baby Spinach, Friséé, Green Apple, Pomegranate, Pine Nuts, Goat Cheese, & Walnut Vinaigrette		
young romaine salad	9	
Lemon Caper Dressing, Shaved Parmesan & Sourdough Crouton		
tossed cobb salad	14	
Romaine Hearts, Bacon, Blue Cheese, Tomatoes, Eggs, Avocado, Chicken, & Creamy Herb Vinaigrette		
oven roasted wild shrimp	15	
Avocado, Lemon Confit, Dill		
tuna tartar	14	
Tomato, Onion, Radish, Crispy Potato, & Apple-Wasabi Vinaigrette		
crab cakes	15	
Whipped Lemon, Mustard Vinaigrette, Fennel & Grapefruit		
our house cured charcuterie	18	
Piquillos, Caper Berries, & Flatbread		
macaroni & cheese	10	
Elbow Pasta With Aged Welsh Cheddar		

brunch eggs

chef's omelet of the day	MP
two eggs any style	14
Breakfast Potatoes & Choice Of Breakfast Meat	
huevos rancheros	13
Two Eggs Any Style, Black Beans, Queso Fresco, Corn Tortillas, Sour Cream, Guacamole & Pico de Gallo	
soft scrambled eggs	17
Caviar, Grilled Brioche, & Crème Fraiche	
eggs benedict	16
Two Poached Eggs, Canadian Bacon, & Classic Hollandaise	
spa omelet	14
Egg White Omelet with Spinach, Mushroom, & Tomatoes	
mushroom & aged gruyere omelet	15
Crème Fraîche & Vermouth	

brunch entrees

belgian waffle	14
Strawberries & Whipped Cream	
short stack of house pancakes	13
Vermont Maple Syrup	
bananas foster french toast	13
Bananas, Dark Rum & Brown Sugar	
corned beef hash	16
Poached Eggs & Chive Hollandaise	
cured & smoked fish platters	21
Served with Traditional Accompaniments, Choice of Two	
Smoked White Fish	
Smoked Salmon	
House Cured Gravlax	
sirloin burger	16
Fried Egg & Harissa	
crispy skin salmon	22
Heirloom Carrots, Wild Arugula & Ginger Brown Butter	
sea bass	25
Roasted Potatoes, Piquillo Pepper Confit, Almonds & Chorizo Butter	
chicken paillard	18
Spaetzle & Wild Mushrooms	
pappardelle	15
Chicken Ragoût, Preserved Tomatoes, Parmesan, & Young Basil	
spicy tomato capellini	14
Garlic, Extra Virgin Olive Oil & Basil	
steak frites	26
Filet Mignon, Peppercorn Sauce & Steak Fries	

from the wood oven

tomato flatbread	10
Torn Basil & Fresh Mozzarella	
smoked salmon flatbread	12
Scrambled Eggs, Fingerling Potatoes, Chive, Crème Fraîche & Capers	
chicken flatbread	13
Spicy Sofrito & Provolone Cheese	
applewood smoked ham flatbread	13
Caramelized Onions & Gruyère Cheese	
free-range turkey club	14
Arugula, Tomato, Bacon, Avocado, Whole Grain Aioli on Pumpernickel	

small plates

charred tuna & spicy tartar	14
Ponzu Sauce, Wild Arugula	
crab cakes	15
Spicy Smoked Tomato and Sofrito	
poached shrimp cocktail	15
Chilled Shrimp with Spicy Cocktail Sauce & Horseradish	
crispy calamari	13
House Pickled Peppers, Chili Lime Aioli	
macaroni & cheese	10
Elbow Pasta with Aged Welsh Cheddar	

late breakfast

eggs benedict	16
Two Poached Eggs, Canadian Bacon, Classic Hollandaise	
spa omelet	14
Egg White Omelet with Spinach, Mushroom & Tomatoes	
breakfast sandwich	13
Sourdough, Soft Scrambled Eggs, Our Pancetta, Arugula, Tomato & Dijon Aioli	

from the wood oven

tomato flatbread	10
Torn Basil & Fresh Mozzarella	
spinach salad flatbread	13
Baby Spinach, Tomatoes, Goat Cheese, Pine Nuts, Bacon & Fried Egg	
applewood smoked ham flatbread	13
Caramelized Onions & Gruyère Cheese	

lunch entrees

pappardelle	15
Chicken Ragoût, Preserved Tomatoes, Parmesan, & Young Basil	
spicy tomato capellini	14
Garlic, Extra Virgin Olive Oil & Basil	
crispy skin salmon	22
Sautéed Spinach, Ratatouille, & Tomato Saffron Broth	
sea bass	25
Roasted Potatoes, Piquillo Pepper Confit, Almonds & Chorizo Butter	
jidori chicken breast	18
Spaetzle, Vegetable Hash & Chicken Jus	
steak frites	26
Filet Mignon, Peppercorn Sauce & Steak Fries	

soup & salads

baby spring vegetable soup	9
Nantucket Bay Scallops	
young romaine salad	8
Lemon Caper Dressing, Shaved Parmesan, & Sourdough Crouton	
panzanella salad	14
Heirloom Tomatoes, Burrata & Aged Balsamic	
greek salad	11
Avocado, Cucumber, Red Onions, Tomatoes, Olives, Feta Cheese, & Lemon Vinaigrette	
organic beet salad	14
Tiny Arugula, Pecorino & Pear Vinaigrette	
tossed cobb salad	14
Romaine Hearts, Bacon, Blue Cheese, Tomatoes, Eggs, Avocado, Chicken, & Creamy Herb Vinaigrette	
chopped salad	11
Romaine Hearts, Endive, Chicken, Cheese, Pepperoncini, Garbanzo, Red Onions & Black Pepper Vinaigrette	
classic niçoise salad	16
Spanish Tuna in Olive Oil, Baby Greens, Roasted Red Peppers, Fingerling Potatoes, Egg, Tomatoes, Green Beans, Garlic & Balsamic Vinaigrette	

sandwiches

sirloin burger	16
Romaine Lettuce, Tomato, & Pickles & Thousand Island Dressing	
mini short rib sliders	15
House Made Sloppy Joe Sauce, Horseradish Cream, & Pickles on a Mini Brioche Bun	
blt sandwich	14
Applewood Smoked Bacon, Heirloom Tomatoes, Arugula & Mascarpone Spread on a Pumpnickel Roll	
“vietnamese” chicken sandwich	14
Marinated Chicken Breast, Raw Salad of Green Onions, Carrots, Daikon, Spicy Chili & Fresh Herbs	
grilled cheese sandwich	13
Chimay Grand Cru & Le Maréchal Cheeses on Sourdough	
free-range turkey sandwich	14
Granny Smith Apple, Cilantro, Aioli & Swiss Cheese	

for the table

Charcuterie			18
House Cured Meats and Paté			
Cheese		Flatbreads	13
Selection of Three	16	Tomato & Fresh Mozzarella	
Add Charcuterie	24	Chorizo, Rapini, Fresh Mozzarella & Fried Egg	
Selection of Five	22	Applewood Smoked Ham & Gruyère	
Add Charcuterie	33		
Steamed Mediterranean Mussels	Herb Broth & Pommes Frites		18
Spicy Fruit Cocktail	Heirloom Tomato, Watermelon & Cucumber with Chili Lime Salt		9

first course

hot

Crab Cakes	Smoked Tomato & Shaved Celery Hearts	16
Rock Shrimp	Fany's Old Bay & Creamy Grits	14
Pork and Beans	Braised Berkshire Pork Belly, Barbecued Dragon Beans, Spicy Mustard	14
Open Faced Grilled Cheese	Mozzarella, Niman Ranch Guanciale, Harissa, Fried Egg	13
Escargots	<i>Butter Braised with Garlic, Herbs, Zucchini & Tomato</i>	16

cold

Market Greens	Hearts of Palm, Avocado, Grated Egg & Lemon Black Pepper Vinaigrette	10
Charred Romaine Hearts	White Anchovy, Torn Crouton & Lemon Caper Dressing	11
Organic Beet Salad	Pecorino, Young Arugula, & Black Summer Truffle	13
Shaved Asparagus Salad	Bacon Vinaigrette, Crispy Soft Boiled Egg	13
Heirloom Melon Salad	Buratta, Wild Arugula, Dandelion Vinegar & Local Honey	14
Grilled Rare Tuna and Spicy Tartar	Arugula, Shaved Fennel & Ponzu	15
Beef Carpaccio	Parmesan, Black Truffle & Grilled bread	19
Steak Tartar	Quail Egg, Tapenade, & Grilled Cheese	14
Crispy Duck Confit	Shaved Apple, Wild Arugula, Cilantro, Black Pepper Gastrique	15

20% Service Charge Added to Parties of 6 or More

main course

Pepper Crusted Tuna	Sofrito & Braised Greens	30
Pan Seared Diver Scallops	Green Onion Chimichurri, Cauliflower, Crispy Potato	30
Crispy Skin Salmon	Sautéed Spinach, Ratatouille, & Tomato Saffron Broth	28
New Zealand Snapper	Potato Gnocchi, Steamed Clams, White Wine & Garlic	29
Brick Pressed Jidori Chicken	Farotto, Cippolini & Chicken Jus	24
Braised Short Rib	Creamy Polenta with Bone Marrow & Carrot Confit	30
Lamb Ragoût	Spaetzle, Vegetable Hash & Salsa Verde	30

pasta

Strozzapreti	Our Fennel Sausage, Oyster Mushrooms, & White Wine	21
Pappardelle	Chicken Ragoût, Preserved Tomatoes, Parmesan, & Young Basil	23
Udon	Braised Daikon, Shimeji & Enoki Mushrooms, Housemade Dashi	20

steaks (Certified Natural Premium Angus Beef)

Bone-In Ribeye	18 oz.	44
Filet Mignon	8 oz.	34
NY Striploin	12 oz.	38
Colorado Rack Of Lamb		39
Chateaubriand for Two	16 oz.	80
Sauces : Horseradish, Green Peppercorn or Bearnaise		

sides

Macaroni & Cheese	10
Gnocchi Gratin with Tomato Confit & Creamed Parmesan	10
"Creamless" Creamed Corn	10
Garlic Roasted Long Beans	10
Bacon Roasted Wild Mushrooms	12
<i>Twice Baked Potato with White Cheddar</i>	9
Roasted Brussels Sprouts with Our Pancetta & Verjus	9
Creamed Spinach	9
Salt Roasted Windrose Farms Purple Potatoes	9
Pommes Frites	8
Onion Strings	8

dessert

strawberry rhubarb trifle <i>Lemon, Brandy Cream & Biscuit Crumble</i>	9
tres leches Compressed Pineapple & Nitro Coconut	9
chocolate bread pudding Malted Meringue & Banana Ice Cream	9
berry cobbler Oatmeal Streusel & Vanilla Ice Cream	9
grilled peach napoleon Black Truffle Honey	9
vanilla crème brûlée A Traditional French Classic	9
profiteroles Warm Pastry, Vanilla Bean Ice Cream & Hot Fudge Sauce	9
banana split Our Own Vanilla, Strawberry & Chocolate Ice Creams with Classic Toppings	9
house made ice cream or sorbet Cup or Mini Cones	7
cheese plate Selection Of Three	16
Selection Of Five	22

Enjoy a Dessert Wine or Port with your Selection.

sunset hour

Appetizers \$7

potato twists

Harissa Ketchup

chicken or steak brochettes

Sweet Chili & Spicy Mustard Sauces

sliders

Choice of Two

Blackened Chicken, Spicy Jalapeño Burger or Pulled BBQ Pork

short-rib tacos

Guacamole & Spicy Salsa

shrimp tempura

Cucumber Salad & Wasabi-Yuzu Sauce

warm goat's cheese poppers

Apple & Jalapeño Relish

crispy rock shrimp

Tabasco Aioli

tomato flatbread

Torn Basil, Fresh Mozzarella

wines by the glass

\$6

Cava Brut, Spain

Rose 2010, Languedoc , France

Sauvignon Blanc 2009 , Gascogne, France

Huntley Red 2010, Cotes du Rhone, France

cocktail

\$7

Veev Acai Spirit with Cucumber Honey Lemonade

beer

\$4

Amstel Light & Stella Artois

lounge starters

charcuterie plate

House Cured Meats & Paté

cheese plate

Selection of Three 16 Add Charcuterie 24
Selection of Five 22 Add Charcuterie 33

warm parmesan potato chips

Parmesan & Garlic Aioli

mediterranean mussels

Herb Broth, French Fries

grilled cheese sandwich

Chimay Grand Cru & Le Maréchal Cheeses
on Sourdough

black truffle tater tots

Housemade Crème Fraiche

spicy fruit cocktail

Heirloom Tomato, Watermelon, Cucumber with
Chili Lime Salt

grilled rare tuna & tartar

Arugula, Shaved Fennel, Ponzu

crispy calamari

House Pickled Peppers, Chili Lime Aioli

crab cakes

Smoked Tomato, Shaved Celery Hearts

tomato flatbread

Torn Basil, Fresh Mozzarella

ham & gruyere flatbread

Caramelized Onions, Gruyere Cheese

spicy sirloin sliders

Fresh Jalepeño, Avocado & Swiss Cheese

braised short-rib tacos

Avocado Puree, Spicy Tomato Salsa

potato twists

Harissa Ketchup

wine by the glass

18 champagne & sparkling

Sommariva, Prosecco Brut, Italy 10
Schramsberg Brut 2007, California 14
Scarpetta "Timido" Spumante Rose, Italy 12
Henriot Brut, France 17
Perrier Jouet Grand Brut, France 18
Nicolas Feuillatte Brut Rose, France 22

white wine

rose 9
Villa des Anges 2010, "Old Vines Cinsault"
Languedoc, France

riesling

Baron K 2009, Kabinett, Rheingau,
Germany 10

pinot grigio

Scarpetta 2010, Friuli, Italy 12

sauvignon blanc

Terroir 2009, Marlborough, New Zealand 11

white blend

Tangent Ecclestone 2007, Central Coast,
Ca 12

sancerre

Chateau de Sancerre 2010, Loire Valley, Fr 14

chardonnay

Inception 2009, Santa Barbara, California 14

chardonnay

Talbott 2009, Santa Lucia Highlands, Ca 17

13 red wine

grenache/syrah

Huntley Red 2010, Cotes du Rhone,
France 9

16 pinot noir

Summerland 2008, Santa Maria Valley, Ca 15

pinot noir

12 Regis Bouvier "Bourgogne en Montre Cul"
2009,
Marsannay, France 11

malbec

13 Callia 2010, Tulum Valley, Argentina
cabernet sauvignon 12

cabernet sauvignon

Slingshot 2007, Napa, California

13 cabernet sauvignon 28

Joseph Phelps 2007, Napa, California

barolo 23

Guido Porro 2006, Piedmont, Italy

zinfandel blend 18

Orin Swift, "The Prisoner" 2009, Napa, Ca

8 tempranillo 15

Numanthia, "Termes" 2008, Toro, Spain

wine by the glass

champagne & sparkling	
Sommariva, Prosecco Brut, Italy	10
Schramsberg Brut 2007, California	14
Scarpetta "Timido" Spumante Rose, Italy	12
Henriot Brut, France	17
Perrier Jouet Grand Brut, France	18
Nicolas Feuillatte Brut Rose, France	22

white wine

rose	9
Villa des Anges 2010, Languedoc, France	
riesling	10
Baron K 2009, Kabinett, Rheingau, Germany	
pinot grigio	12
Scarpetta 2010, Friuli, Italy	
sauvignon blanc	11
Terroir 2009, Marlborough, New Zealand	
white blend	12
Tangent Ecclestone 2007, Central Coast, Ca	
sancerre	14
Chateau de Sancerre 2010 Loire, France	
chardonnay	14
Inception 2009, Santa Barbara, California	
chardonnay	17
Talbott 2009, Santa Lucia Highlands, Ca	

red wine

grenache/syrah	9
Huntley Red 2010, Cotes du Rhone, France	
pinot noir	15
Summerland 2008, Santa Maria, California	
pinot noir	16
Regis Bouvier "Bourgogne en Montre Cul" 2009, Marsannay, France	
malbec	11
Callia 2010, Tulum Valley, Argentina	
cabernet sauvignon	12
Slingshot 2007, Napa, California	
cabernet sauvignon	28
Joseph Phelps 2007, Napa, California	
barolo	23
Guido Porro 2006, Piedmont, Italy	
zinfandel blend	18
Orin Swift, "The Prisoner" 2009, Napa, Ca	
tempranillo	15
Numanthia, "Termes" 2008, Toro, Spain	

beers

Becks (Non-Alcoholic)	7
Corona, Amstel Light, Heineken	
Fat Tire, Stella Artois	
Samuel Smith Nut Brown Ale & India Ale	10
Franziskaner Wiessbier	
La Fin du Monde Ale	
Westmalle Trappist Ale	12

signature cocktails

Mixology at its best. Handcrafted. We use only

Daily Fresh Squeezed Juices, Local Herbs & Veggies

aperol smash	13
Muddled Grapes & Mint, Ketel One Vodka, Fresh Lemon Juice & Splash of Soda	
basil lemon cooler	13
Aviation Gin, House Made Thai Basil Honey	
Cruzan Pineapple Rum, Simple Syrup, Coconut & Pineapple Juice	
thyme & cucumber amnesia	13
Muddled Cucumber & Thyme, Aviation Gin	
Cranberry Juice and Fresh Lemon Juice	
spicy hot margarita	15
Muddled Serrano Chili Pepper, Paqui Reposado Tequila	
Solerno Blood Orange Liqueur, & Fresh Lime Juice	
honey rush	13
Elijah Craig 12yr Old Bourbon, House Made Clover Honey Syrup	
Fresh Lemon Juice & Orange Disc	
blackberry pineapple sidecar	15
Pressed Blackberries, Hennessy VS Cognac, Cointreau	
Pineapple Extract & Fresh Lemon Juice	
mello mojito	14
Muddled Mint, Fresh Watermelon & Cucumber Aqua Fresca	
Bacardi Light Rum, Simple Syrup & Splash of Soda	
bubbles and kiwis	15
Muddled Kiwis, Plymouth Gin, St Germain Elderflower Liqueur	
Lemon Juice & A Dry Burst of Henriot Brut Champagne	

classics & favorites

sangria	15
Evodia Garnacha 2009 Red Wine, Bacardi Light Rum	
Lemon, Lime & Fresh Orange Slices	
bellini by the beach	13
White Peach Puree, Sommariva Brut Prosecco & Thyme	
huntley mai tai	14
Appleton Rum, Grand Marnier, Orgeat Almond Syrup	
Fresh Lime Juice with Orange Disc & Cherry	
singapore sling	12
Plymouth Gin, Fresh Lemon Juice & Pineapple Juice	
Simple Syrup, Splash of Soda, & Dash of Angostura Bitters	
rooftop manhattan	13
Maker Mark Bourbon Whiskey, Sweet Vermouth,	
Dash of Angostura Bitters & Maraschino Cherry	
electric bull	12
Hanger One Mandarin Vodka, Red Bull	
Splash of Orange Juice	
lemon drop martini	14
Grey Goose Citron, Cointreau, Lemon Juice	
Simple Syrup & Sugar Rim	
coconut espresso martini	14
Coconut Ciroc Vodka, Espresso, Bailey's Liqueur	
Kahlua Liqueur & Cocoa-Espresso Rim	
veev cucumber lemonade	11
Veev Acai Spirit, Fresh Cucumber Lemonade & Honey	