

BREAKFAST

AVAILABLE DAILY 7:00AM – 11:00AM

FRESH PRESSED JUICE - \$9

Orange

Grapefruit

Viennoiseries - \$5

*croissant, pain au chocolat, or
banana bread*

Pumpkin Cookie Butter Tart - \$9

sugared cranberries, powdered sugar,
whipped cream

Fruit Cup - \$9

seasonal fruit and berries

Overnight Oats - \$8

oats, milk, apple, raisins, cinnamon, chia, almonds

Protein Pack - \$9

hard-boiled egg, ½ avocado, 2oz hard cheese, crostini

Yogurt Parfait - \$9

greek yogurt, fresh berries, honey, granola

Bagel and Lox - \$11

everything bagel, cream cheese, red onion, capers

Hummus, Veggies, and Pita - \$10

garlic, crudité, olive oil

DINNER

AVAILABLE DAILY 5:00PM – 10:00PM

SMALL PLATES

Caesar Salad - \$9

classic caesar dressing, garlic croutons, parmesan

Quinoa Salad - \$9

red onion, red pepper, chives, cilantro, lemon

Hummus, Veggies, and Pita - \$10

garlic, crudité, olive oil

Chili - \$11

Ground beef, tomato, house spice blend, served with
cheddar

Pumpkin Cookie Butter Tart - \$9

sugared cranberries, powdered sugar,
whipped cream

LARGE PLATES

Smoked Salmon Plate - \$15

red onion, capers, lemon, crostini, mustard dill sauce

Cheese and Charcuterie - \$20

three local cheeses and two cured meats, house made pickles,
grain mustard, crostini

Turkey and Cheddar Sandwich - \$15

lettuce, tomato, onion, potato chips

Pulled Chicken Sandwich - \$15

tomato confit, kewpie mayo, swiss, prosciutto, potato chips

NON-ALCOHOLIC BEVERAGES

AVAILABLE 7:00AM – 11:00AM & 5:00PM – 10:00PM

JUICES - \$5

grapefruit, apple, cranberry, V8, pineapple, or tomato

COFFEE – 12oz cup to go: \$4

espresso, latte or cappuccino - \$6

Lot 35 Tea - 12oz cup to go: \$4

HOT CHOCOLATE - \$4

MILK - \$4

skim, 2%, whole, vanilla soy, or almond

SPARKLING MINERAL WATER - 375ml \$5 or 800 ml \$8
San Pellegrino, Perrier, Voss (only 375ml)

STILL WATER-

Evian 500ml - \$4, 750ml - \$8, Voss 375ml - \$5

SODA – \$4

Coke, Diet Coke, Sprite

FEVER-TREE – \$6

Ginger Ale, Club Soda, Tonic Water, Ginger Beer

ALCOHOLIC BEVERAGES

AVAILABLE 7:00AM – 11:00AM & 5:00PM – 10:00PM

WINES

SPARKLING

Terregaie Prosecco DOC – Prosecco – Italy – 14/70

Moët & Chandon – Imperial Brut – Champagne, France – 160

Dom Perignon – Champagne – France – 395

Mimosa – Classic - 10

WHITE

Single Post – Riesling – Mosel, Germany– 11/55

Talbott “Sleepy Hollow” – Single Estate Chardonnay – Napa Valley, CA – 14/70

Terlato – Pinot Grigio – Friuli, Italy – 15/75

Ranga Ranga – Sauvignon Blanc – Marlborough, NZ – 13/65

RED

Evolution No. 9– Pinot Noir – Willamette Valley, OR – 17/85

Paul Hobbs Felino – Malbec – Mendoza, Argentina – 17/85

Penfold’s – Cabernet / Shiraz– Marlborough, NZ – 14/70

Gundlach Bundschu – Red Blend – Napa Valley, CA -17/85

Sangria – Red wine, wild tea vodka, cherry, pomegranate -10

BEERS

DOMESTIC - \$6

Coors Light, Yuengling Lager, Miller Lite

IMPORTED - \$8

Guinness, Corona Extra, Stella Artois, Heineken (NON-ALCOHOLIC)

CRAFT BREWED - \$8

Penn IPA, Angry Orchard Cider

Mini Bottle Cocktails

Choice of:

Grey Goose, Jack Daniels, Glenlivet 12yr or Bacardi Superior

Mixer:

Club Soda, Tonic, Coke, Diet Coke, Gingerale, Sprite, Cranberry

FULL LIQUOR BOTTLE SERVICE AVAILABLE

Includes four bottles of mixer, garnish, glasses, and ice.

Prices and selection available upon request for Cognac, Tequila, Rum, Whiskey, Bourbon, Scotch, Vodka, and Gin.