



BREAKFAST

AVAILABLE FROM:

7:00AM – 11:00AM (MONDAY TO FRIDAY) 8:00AM – 2:00PM (SATURDAY AND SUNDAY)

JUICE - \$5

Orange, Grapefruit, Apple, Pineapple, Tomato, V8

VIENNOISERIES - \$5

Croissant, Pain au Chocolat, Banana Bread

SIDES

Breakfast Potatoes - \$6 Smoked Bacon - \$6 Avocado - \$6 Chicken Apple Sausage- \$6 Fruit Plate - \$14

melon, mixed berries, pineapple, honeycomb

Steel Cut Oats - \$12

milk, brown sugar, blueberries, golden raisins

Full American Breakfast* - \$18

fried, poached, scrambled or boiled choice of bacon or chicken sausage served with breakfast potatoes, choice of toast

Avocado Toast* - \$16

soft poached egg, toy box pico de gallo, cotija, cilantro

Buttermilk Pancakes - \$15

vanilla spiced ricotta, blueberry sauce

LUNCH

AVAILABLE FROM:

11:00AM - 2:00PM (THURSDAY & FRIDAY)

LIGHTER FARE

Campari Gazpacho - \$12

campari tomatoes, cucumber, shallot, basil, mint, parsley, ciabatta crouton

Salad of Young Lettuces - \$12

rocket, roasted almonds, honeycrisp apple, banyuls vinaigrette

Bibb Salad - \$14

applewood smoked bacon, Campari tomatoes, Roquefort, buttermilk dressing

Baby Kale - \$16

pulled rotisserie chicken, japanese pear, roasted cauliflower, dijon vinaigrette

Protein Bowl - \$20

hummus, barley, spinach, castelvetrano olives, red onion, campari tomatoes, feta

ALL LIGHTER FARE: ADD CHICKEN \$8 OR SALMON \$15

SANDWICHES & BURGERS

Lobster Roll - \$22

brioche, celery, shallot, shoestring fries

Bahn Mi - \$16

pork belly, mortadella, pickled vegetables, basil aioli, cilantro, mint, shoestring fries

Short Rib - \$19

braised short rib, horseradish, mahon cheese, shoestring fries

Smash Burger - \$19

american cheese, secret sauce, lettuce, tomato, onion, pickle, shoestring fries

Impossible Burger - \$22

american cheese, secret sauce, lettuce, tomato, onion, pickle, shoestring fries

ENTREES

Skuna Bay Salmon - \$32

caponata, sauce nantua, fennel confit

Cacio e Pepe - \$19

linguine, parmesan broth, fresh pecorino, black peppercorn

Steak Frites* - \$36

bone in black angus NY strip, shoestring fries, fines herbs

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





DINNER

AVAILABLE DAILY 5:00PM- 10:00PM

SMALL PLATES

Little Gems Salad - \$12

ciabatta crouton, Spanish anchovy, green goddess, parmesan

Arugula Salad - \$12

honeycrisp apple, manchego, almonds

Corn Bisque - \$14

blue crab, cilantro, jalapeno

Handmade Burrata - \$18

garlic mojo, tomatillo cotija

Tomato Fondue - \$9

with charred bread

Shoestring Fries - \$6

LARGE PLATES

Free Bird Wings - \$14

salsa macha, sesame, cilantro crema

Smash Burger - \$18

double patty, secret sauce, american cheese

Chicken Club - \$16

proscuitto, kewpie, sharp cheddar, tomato preserve, baguette

Linguine - \$18 (vegetarian)

Stewed tomatoes, garlic confit, black peppercorn,

basil, parmigiano-reggiano

Skuna Bay Salmon - \$35

caponata, sauce nantua, fennel confit

Rotisserie Chicken - \$29/49

celeriac purée, castlevetrano olives, kale, charred lemon

DESSERT Chocolate Torte - \$12

mixed berries, chantilly cream

NON-ALCOHOLIC BEVERAGES

AVAILABLE ALL DAY

JUICES - \$5

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

COFFEE - .5L \$8 or 1L \$12

regular or decaf

espresso, latte or cappuccino - \$8

Lot 35 Tea - \$5

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MILK - \$6

skim, 2%, whole, soy, or almond

SPARKLING MINERAL WATER - 375ml \$5 or 800 ml \$8

San Pellegrino, Perrier

STILL WATER-

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

SODA – \$4.75

FEVER-TREE – \$6

Coke, Diet Coke, Sprite Ginger Ale, Club Soda, Tonic

ALCOHOLIC BEVERAGES

WINES

SPARKLING

Terregaie Prosecco DOC – Prosecco – Italy – 15/75

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

Dom Perignon – Champagne – France – 395

Mimosa - Classic - 10

WHITE

Baglio di Grisi - Viognier - Sicily- 16/80

Talbott "Sleepy Hollow" - Single Estate Chardonnay -

Napa Valley, CA - 14/70

Baron del Ley – Rioja Blanco – Rioja, Spain – 16/80

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

RED

Row Eleven– Pinot Noir – Sonoma County, CA – 16/80

Dandelion Vineyards – Shiraz – McLaren Vale, Australia – 16/80

Stephen Vincent - Cabernet Sauvignon- Napa Valley, CA - 21/105

Finca Enguera – Tempranillo – Valencia, Spain -14/70

Sangria - red wine, lillet blanc, Cointreau, tart cherry -11

BEERS

DOMESTIC - \$6

Bud Light, Yuengling Lager, Miller Lite

IMPORTED - \$8

Guinness 14oz, Corona Extra, Stella Artois,

Heineken (NON-ALCOHOLIC)

CRAFT BREWED - \$8

Penn IPA, Angry Orchard Cider

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.