



BREAKFAST

AVAILABLE

MONDAY – FRIDAY 7:00AM – 11:00AM SATURDAY – SUNDAY 8:00AM-2PM

JUICE - \$8

Orange

Grapefruit

Viennoiseries - \$5

croissant, pain au chocolat, or

banana bread

Diced Fruit - \$14

melon, mixed berries

Steel Cut Oats - \$11

milk, brown sugar, berries

Full American Breakfast - \$19

fried, poached, scrambled or boiled choice of bacon or chicken sausage

served with breakfast potatoes, tomato fondue and choice of

toast

Buttermilk Pancakes - \$15

blueberries, powdered sugar

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, jalapeño

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

Chicken Club - \$16

proscuitto, kewpie, sharp cheddar, tomato preserve, baguette

Smash Burger - \$18

double patty, secret sauce, american cheese

Linguine - \$18

Stewed tomatoes, garlic confit, black peppercorn, basil, parmigiano-reggiano

Skuna Bay Salmon - \$35

sauce nantua, arrowleaf spinach, fennel

Half Rotisserie Chicken - \$29

celeriac purée, castlevetrano olives, kale, charred lemon

Mixed berries, Chantilly cream



NON-ALCOHOLIC BEVERAGES

JUICES - \$5

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

COFFEE – 1/2L: \$8

espresso, latte or cappuccino - \$8

Lot 35 Tea -\$5

HOT CHOCOLATE - \$4

MILK - \$6

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

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

Heinz Eifel "Shine - Riesling - Rheinhessen, Germany- 12/60

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

Treloar "One Block" – Grenache – Rhone Valley, FR – 16/80

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

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

Sangria – White wine, lillet blanc, Cointreau, peach, pineapple -10

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

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.