



BRUNCH

served with complimentary assorted bread basket

Eggs Benedict	21	Smoked Salmon Scramble	20
choice of: Canadian Bacon or Smoked Salmon		<i>Asparagus, Cream Cheese Fondue & Toasted Brioche</i>	
<i>English Muffin, Poached Eggs, Hollandaise</i>			
Three Egg Omelette	18	Short Rib Hash	21
<i>Wild Mushrooms, Gruyere Cheese & Toast</i>		<i>Biscuit, Poached Eggs & Béarnaise Sauce</i>	
French Toast	17	Kobe Beef Burger	20
<i>Cornflake & Coconut Crusted, Fresh Berries</i>		<i>Gruyere Cheese & Wild Mushrooms</i>	
Sweet Potato & Quinoa Waffle	14	Ricotta Cavatelli	17
<i>Sausage & Fresh Berries</i>		<i>Truffle Mushroom, Sage & Parmesan</i>	
Avocado Toast	14	Grilled Chicken Paillard	19
<i>Grape Tomato, Balsamic Glaze, Chili Oil</i>		<i>Arugula, Cherry Tomatoes, Shaved Parmesan</i>	
Mixed Berries & Yogurt Granola	10	Ribeye & Two Eggs Any Style	29

EXTRAS

House Marinated Olives	8
Roasted Marcona Almonds	8
Fresh Herb Fries, Truffle Aioli	10
Sausage & Bacon	10

DESSERTS

Toast Your Own S'mores	6 per person
<i>Marshmallows, Graham Crackers, Chocolate</i>	
Donut Holes, Rum Caramel Sauce	11
Ménage à Trois de Beignets	10

COFFEE & TEA

Coffee by Stone Street Coffee | Tea by Mighty Leaf

Coffee 'World's Fair 1964'	4	Cappuccino	4.25
Americano	4	Latte	4.50
Espresso 'Knee Buckling'	3.50	Caffè Mocha	5
Macchiato	4	Hot Chocolate	4
Cortado	4	Hot Tea	3.50

BRUNCH COCKTAILS, WINE & BEER



Bloody Mary	16
<i>Spring 44 Vodka, Tomato Juice, Worcestershire, Lemon, Salt, Pepper & Spice, Celery, Cerignola Olives, Bacon</i>	
Queen Anne Buck	16
<i>Toast Vodka, Fresh Lime & Mint, Pressed Ginger, Orgeat, Cardamom, Served Tall with Cucumber, Mint & Perrier</i>	
The Gin-Gin Cup	16
<i>Nolet's Silver Dry Gin, Lemon, Wildflower Honey, Pressed Ginger, Lavender, Fresh Sage, Shaken, Served Up & Charged with Soda</i>	
The Musket	16
<i>Gunpowder Irish Gin, Elderflower Cordial, House Made Saffron Syrup, Orange & Apple Bitters, Stirred & Served on the Rocks</i>	
Wakey Juice Joe	16
<i>Edinburgh Gin, Stone Street Cold Brew Coffee, Coconut Cream, Lime, Green Matcha, Shaken & Served Tall</i>	
El Gaucho	16
<i>Aviation Gin, Yellow Chartreuse, Pressed Lemon & Orange, Mate Syrup, Grapefruit Bitters, Fresh Mint, Shaken & Served Tall</i>	
The Corset	16
<i>Hendrick's Gin, Sauvignon Blanc, Dolin Dry, Pressed Ginger, Lime, Pineapple, Cucumber, Cardamom Bitters, Shaken & Served Tall</i>	
Five Points Sour	16
<i>Dead Rabbit Whiskey, Zucca Amaro, Amontillado Sherry, Suze, Carpano Antica, Lemon, Egg White, Shaken & Served on the Rocks</i>	
The Anchor	16
<i>Russel's Reserve Bourbon, Mezcal, Ancho Verde, Yellow Chartreuse, Honey, Tabasco, Cilantro, Kumquats, Shaken & Served on the Rocks</i>	
Sonrisa	16
<i>Celestial Añejo & Blanco Tequila, Pressed Lime, House Made Orange & Pomegranate Syrup, Shaken & Served Tall</i>	
The Anti-18th	16
<i>Bulleit Bourbon, Montenegro Amaro, Ancho Verde, Benedictine, Banane du Bresil, Orange Bitters, Allspice, Served on the Rocks</i>	
Lady Alibi	16
<i>Singani 63 Brandy, Lillet Blanc, Fraise de Bois, Montenegro Amaro, Shaken, Served on the Rocks & Topped with Prosecco</i>	
Taino	16
<i>Macallan 10yr Old, Brugal Añejo Rum, Apricot Cordial, Falernum, Fresh Ginger, Lime, Honey, Angostura Bitters, Shaken & Served Up</i>	
Irish Coffee	16
<i>Tullamore D.E.W. Irish Whiskey, Brown Sugar, Stone Street Coffee, Cream, Served Warm and Dusted with Nutmeg</i>	

<u>CHAMPAGNE & SPARKLING</u>	<u>Gls</u>	<u>Btl</u>
<i>Prosecco, Villa Sandi, Brut, NV, Veneto, Italy</i>	14	65
<i>Möet Chandon Brut 'Imperial', NV, France</i>	23	115
<i>Veuve Cliquot, Ponsardin, Brut, NV, France</i>	30	150
<i>Dom Perignon, Brut, Reims, France, 2003</i>	85	425
<i>Möet Chandon, Rosé 'Imperial', NV, France 187ml</i>		28
<i>Möet Chandon 'Ice Imperial', NV, France</i>		150
<i>Laurent Perrier, Grand Siecle, Brut, NV</i>		350
<i>Taittinger, Comte de Champagne, Reims, France, 1998</i>		425
<i>Cristal, Louis Roederer, Reims, France, 2002</i>		495

<u>WHITE WINE & ROSÉ</u>	<u>Gls</u>	<u>Btl</u>
<i>Pinot Grigio, Corte Della Torre, Veneto, Italy 2016</i>	12	55
<i>Sauvignon Blanc, Frenzy, New Zealand 2016</i>	13	60
<i>Chardonnay, Rickshaw, California 2015</i>	13	60
<i>Rosé, St. Andrieu 'L'Oratoire', Provence, France 2016</i>	12	55

<u>RED WINE</u>	<u>Gls</u>	<u>Btl</u>
<i>Pinot Noir, Smoke Tree, Sonoma County 2015</i>	14	65
<i>Malbec, Altos Las Hormigas, "Terroir", Mendoza 2015</i>	12	55
<i>Merlot Blend, Château Trocard, Bordeaux, 2014</i>	14	65
<i>Cabernet Sauvignon, Bishop's Peak, Paso Robles 2015</i>	15	70

<u>DRAFT & BOTTLED BEER</u>	
<i>Bells Pilsner, Kalamazoo, MI, 16oz Draft</i>	8
<i>Allagash White, Witbier, Portland, Maine, 16oz Draft</i>	10
<i>Sixpoint Sweet Action, Cream Ale, Brooklyn, NY, 16oz Draft</i>	8
<i>Lagunitas IPA, Petaluma, California, 16oz Draft</i>	9
<i>Bitburger Pilsner, Bitburg, Germany, 11.2oz Btl</i>	8
<i>Duvel Golden Ale, Breedonk-Puurs, Belgium 11.2oz Btl</i>	14
<i>Chimay Blue Trappist Ale, Scourmont, Belgium, 11.2oz Btl</i>	16