

BRUNCH MENU

East Coast Oysters 6/I2 21 / 37

Fresh Horseradish, Mignonettes, Cocktail Sauce, Lemon

GF Scallop On The Half Shell 19

Crispy Guanciale, Sun-dried Tomato Pesto, Petite Salad

GF Prosciutto Melon 21

Sliced Italian Prosciutto, Seasonal Melon, Buffalo Mozzarella, Aged Balsamic

Salmon Benedict 23

House Cured Atlantic Salmon, Free Range Poached Eggs, English Muffin, Wild Arugula, Hollandaise, Herb Crusted Roasted Potatoes

GF Lobster Frittata 24

Three Farm Fresh Eggs, East Coast Lobster, Asparagus, Arugula, Pickled Shallots

Wagyu Beef Sliders 24

Two Grilled Beef Patties, Fried Quail Egg, Yuzu Aioli, Field Salad, Duck Fat Potatoes

GF Steak And Eggs 36

6 oz Sous Vide Flat Iron Steak, 2 Eggs Your Way, Herb Crusted Roasted New Potatoes, Asparagus, Hollandaise Sauce

Short Stack Triple Chocolate Pancakes 18

Triple-Stacked Pancakes, Cocoa Powder, Chocolate Chips, Chocolate Sauce, Whipped Cream

~ Gluten Free Option Available ~

GF Nutella Pizza 12

Baked Pizza Dough, Chocolate Sauce, Strawberries

Gianduja Éclair 12

Espresso Ice Cream

Fruit Tart 12

Individually Baked Tart, Lemon Crème Pâtissière, Citrus Zest

Pricing Includes Coffee, Tea, Assorted Juices