

All Day

Appetizers Add Shrimp, Salmon or Chicken to any salad +12
Tuna Tartare, Avocado, Radish, Soy-Mushroom Vinaigrette* 23

Kale Salad, Parmesan and Lemon 17

Crispy Calamari, Pickled Chiles, Basil and Citrus-Chile Dip 17

Burrata, Meyer Lemon Jam, Black Bread and Basil 20

Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache 17

Spring Pea Soup 16

Artisan Cheese Plate, Market Selection 20

Pizza and Pasta

Pea Pansotti, Warm Bacon Vinaigrette 20/32

Paccheri and Meatballs

Smoked Tomato Ragu, Parmesan Cheese* 28

Black Truffle and Fontina Cheese Pizza 21

Tomato and Mozzarella Pizza with Basil 16

Entrees

Grass Fed Cheeseburger

Yuzu Pickles, Cheddar, Russian Dressing, Crispy Onions and French Fries* 24

Smoked Chicken Club Sandwich(add Egg +4)

Sour Dough, Candied Bacon, Chipotle Aioli* 22

Organic Roasted Szechuan Chicken

Sweet & Spicy Sauce, Congee, Asparagus 30

Mustard Crusted Salmon

Honey Roasted Pickled Beets, Herbal Horseradish Yogurt* 36

Tender Winter Vegetables

Grains, Red Curry and Radish Sprouts 28

Dessert

Salted Caramel Sundae, Candied Peanuts and Popcorn Whipped Cream, Chocolate Sauce 14

Lemon Posset, Chamomile Biscuit & Milk Ice Cream 14

Not Available After 12:00pm

Two Eggs Any – Style Sautéed Spinach, Choice of Bacon or Sausage* 16

Eggs Benedict

Choice Of Canadian Bacon Or Smoked Salmon* 22

Lemon Ricotta Pancakes(add Fruit +5)

Seasonal Fruit Compote 18

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Drew Hiatt

*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions