

All Day

Appetizers Add Shrimp, Salmon or Chicken to any salad +12

Tuna Tartare

Avocado, Spicy Radish, Ginger Marinade* 23

Kale Salad, Parmesan and Lemon 17

Burrata

Garden Tomatoes and Basil 20

Tomato Gazpacho, Summer Berries and Olive Oil 17

Pretzel Dusted Calamari, Mustard Aioli 17

Pizza and Pasta

Spicy Sungold Tomato Sauce with Garganelli
Eggplant and Ricotta 28

Paccheri and Meatballs

Smoked Tomato Ragu, Parmesan Cheese* 28

Black Truffle Pizza and Fontina Cheese Pizza 21

Tomato and Mozzarella Pizza with Basil 16

Entrees

Grass Fed Cheddar Cheeseburger

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

Maine Lobster Roll

Yuzu Aioli, Pickled Chiles, Celery Leaves 34

Roasted Chicken Panzanella

Frisee, Croutons, Cherry Tomatoes, Warm Bacon Vinaigrette 28

Tuna Nicoise Salad

Fingerling Potato, Black Olive, Organic Egg* 28

Dessert

Salted Caramel Sundae, Candied Peanuts and Popcorn

Whipped Cream, Chocolate Sauce 15

Warm Chocolate Cake, Vanilla 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

Seasonal Fruit Compote 18

Add Fruit \$5

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