

## **Brunch**

Eggs Benedict

Choice of Canadian Bacon or Smoked Salmon\* 22

Egg or Egg White Omelet with Goat Cheese and Herbs

House-Made French Fries 18

Lemon Ricotta Pancakes, Blueberry Compote 18

Tuna Tartare, Avocado, Radish and Ginger Dressing\* 23

Kale Salad, Lemon, Parmesan and Mint 17

Butternut Squash Soup, Wild Mushrooms and Chives 16

Gulf Shrimp Salad, Mesclun, Avocado,

Truffle Vinaigrette, Champagne Dressing 21

Crispy Calamari, Citrus-Chili Dip 17

Rigatoni and Meatballs Chipotle – Tomato Ragu 28

Tomato and Mozzarella Pizza with Basil 16

Black Truffle and Fontina Pizza 21

Brown Rice with Fall Vegetables, Ginger-Scallion Dressing and Lime 23

Seared Salmon Salad, Carrot-Miso Dressing, Orange, Radish and Sesame\* 28

Maine Lobster Roll, Toasted Potato Bun, Yuzu Aioli, Pickled Chilies 30

Grilled Chicken Paillard, Arugula, Endive,

Blue Cheese, Pecans, Red Wine Vinaigrette 27

Crispy Fish Tacos, Spicy Mayonnaise and Cabbage-Apple Pickle 18

Grass Fed Cheeseburger, Frizzled Onions, Yuzu Pickles,

Russian Dressing, House-Made French Fries\* 23

## **Sides**

House-Made Pastry Basket 11

French Fries and Herbs 9

House-Cured Bacon 8

Chef/Proprietor Jean-Georges Vongerichten

Chef de Cuisine 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