



Cocktail Specials

Bloody Mary or Screwdriver ... 9

adds for: **Bloody Mary: Pickled Veg Skewer ... 3** or **Maine Lobster & Shrimp Skewer (includes Pickled Veg skewer) ... 15**

Mimosa, Champagne ... 8

Appetizers

Argentinian Red Shrimp ... 15

sauteed in butter, garlic, shallot and red chili flake, lemon & scallion finish, warm baguette

Burrata Caprese ... 16

4oz, burrata, heirloom tomatoes, fresh basil, extra virgin olive oil, Maldon sea salt, balsamic reductions

Jumbo Lump Crab Cakes ... 16 single / 30 double

red watercress and piquillo pepper micro salad, dijonnaise, lemon wedge

Baked Oysters ... 15

(5) house oysters, lemon - garlic - parsley compound butter, shredded aged parmesan

Cheese and Charcuterie Board ... 19

2yr English Cheddar, Queso Iberico, Aged Gouda, Soppressata, Prosciutto, grapes, Marcona almonds, Castelvetrano olives, crispy lavash & crostini

add: **Local Honeycomb ... 3** **Hoby's Fig Jam ... 2**

Deviled Eggs

(2 halves per order)

Black Truffle ... 3

tomato mustard seed jam

Alaskan King Crab ... 6

chilled crab garnish, citrus aioli, dill

Mushroom Escabeche ... 4

local Beach mushrooms, sherry vinegar, paprika

Romanoff ... 10

Tsar Nicolai Classic® caviar, crème fraiche, chive

Flight of 4 Halves, 1 of each flavor ... 11

Salads, Bialys & Soups

Peaches & Cream Salad ... 15

grilled peaches, fresh burrata, crispy prosciutto, cashews, red onion, Urban Farms baby lettuce, white peach balsamic vin

Avocado Toast Bialy ... 13

avocado, lime & cilantro spread, 2oz fresh burrata, sliced heirloom tomato, vanilla pickled red onion, lemon zest, house made soleggiati tomato & basil bialy

Beet & Goat Cheese Salad ... 14

roasted beets, crumbled goat cheese, walnuts, pickled onions, English cucumber, Urban Farms baby lettuce, citrus poppy vin

Cured Faroe Island Salmon on Everything Bialy ... 13

beet & horseradish house cured salmon, house made everything spice & caramelized onion bialy, cream cheese smear with fresh chive, yellow tomatoes, capers

Classic Wedge ... 13

grape tomatoes, vanilla pickled red onion, Neuske's bacon, blue cheese crumbles, blue cheese dressing

Manhattan Seafood Chowder ... 8

fine herb garnish

Caesar Salad ... 12

chopped romaine, herbed croutons, parmesan tuile, shredded parmesan, Karen's Filling Station Restaurant dressing

Soup du Jour ... MP

Salad & Bialy Additions:

Argentinian Red Shrimp ... 11

Organic Boneless Chicken Breast ... 10

Faroe Island Salmon ... 12

Flat Iron Steak ... 16



Sandwiches

Local Flounder Sandwich ... 17

lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, toasted French water roll

Red Shrimp Tacos ... 16

jerk spiced seared red shrimp, street corn salsa, cilantro, Napa cabbage slaw, flour tortilla, pickled Fresno peppers

Steak Burger ... 17

8oz house ground steak, melted Iberico cheese, BGA, roasted local oyster mushrooms,
add: Nueske's bacon ... 3 Sunny side up egg ... 2

The Grilled Cheese ... 16

melted cheddar, Iberico and provolone cheeses, Nueske's bacon, tomato jam, butter toasted challah bread

Lobster Roll on Toasted Brioche ... 34

Cold: Maine lobster, celery, lemon dill aioli, bibb lettuce, tomato

Hot: Maine Lobster tossed in drawn butter, lemon wedge

Mains

Rockefeller Benedict ... 19

2 poached eggs, creamed baby spinach, artichoke hearts, parmesan, butter toasted sourdough English muffin, Nueske's bacon lardons, fried house oysters, Aleppo hollandaise

King Crab "Oscar" Benedict ... 24

2 poached eggs, asparagus, grape tomatoes, butter toasted sourdough English muffin, Aleppo hollandaise

Classic Benedict ... 15

2 poached eggs, warmed prosciutto, butter toasted sourdough English muffin, lemon hollandaise, side of asparagus

Brunch Hash in Skillet ... 15

2 sunny side up eggs, house made chorizo, sauteed peppers & onions, roasted fingerling potatoes, lemon hollandaise, piquillo pepper chimichurri

Kim's House Made Individual Quiche ... 16

butter crust baked with rich egg custard, asparagus, soleggiati tomatoes, gruyere cheese & caramelized onions, side salad of Urban Farms baby lettuce, grape tomato, English cucumber, pickled onion, parmesan, balsamic vinaigrette
add choice of protein:

red shrimp ... 11 Faroe Island salmon ... 12 grilled chicken ... 10

Steak and Eggs ... 27

grilled & sliced 8oz C.A.B. flat iron steak, piquillo pepper chimichurri, hollandaise, breakfast potatoes with peppers & onions

Breakfast Burrito ... 14

scrambled eggs, shredded cheddar, chipotle aioli, chorizo, soleggiati tomatoes, black bean corn salsa with poblano & red onion, cilantro sour cream, **choice of: pommes frites or truffle fries**

Chicken and Waffle ... 15

crispy Springer Mountain confit chicken leg & thigh, Belgium waffle, whipped butter, Datil Sting® honey, maple syrup, Nueske's bacon

Pan Seared Local Flounder ... 24

lemon thyme risotto, haricots verts, yellow tomato coulis, saffron bell pepper jam

Faro Island Salmon ... 24

saffron cauliflower puree, garlic confit tomatoes, broccolini, champagne caviar beurre blanc

Vegetable Plate ... 17

Chef's selection of sauteed vegetables, aged balsamic reduction
Chef suggests a choice of protein add

20% + gratuity is strongly recommended and appreciated for all parties of 6 or more.

PLEASE LET YOUR SERVER KNOW ABOUT ANY
FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY,
SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.