



Brunch Starters

Selection of Fresh Baked Pastries

assorted jams, sweet butter (v)

16

Steel Cut Oatmeal

*dried apricots & currants, brown sugar,
toasted hazelnuts (vg, n, gf)*

14

Greek Yogurt Parfait

local granola, berries (v)

15

Sliced Fruit & Berries (vg, gf)

14

Cobb Salad

*blackened chicken, grilled corn, blue
cheese, avocado, bacon, tomato,
buttermilk dill dressing (gf)*

25

Oyster on the Half Shell

*half dozen oysters, cocktail sauce,
mignonette (gf)*

36

Colossal Shrimp Cocktail

*french cocktail sauce,
lemon (gf)*

27

Truffle Fries

fines herbs mayo (v)

17

Charcuterie Board

*selection of cured meats,
garnitures (n)*

32

add cheese +6

Cocktails

Peach Bellini

20

Mimosa

18

Bloody Mary

18

Beverages

Coffee Pot

serves up to 4

10

Coffee

single cup

7

Iced Coffee

7

Single Espresso

6

Double Espresso

10

Latte

7

Cappuccino

7

Americano

7

Juice

orange, apple

6

Tea

*english breakfast, earl gray,
green, peppermint*

7



Brunch

Eggs & Specialities

Omelette Forestière

roasted mushrooms, cave-aged gruyère, petite salad, truffle vinaigrette (v, gf)

21

Sausage Gravy & Biscuits

poached eggs, country gravy, wilted spinach, house-made biscuits

21

Eggs Benedict

ivy city smoked salmon, english muffin, poached farm eggs, sumac hollandaise

28

Moules Frites

crème fraîche, white wine, french fries

25

Turkey Club

bacon, avocado, dijonnaise, sprouts, lettuce, tomato, french fries

25

Kingbird Burger

8 oz wagyu beef, brioche bun, raclette cheese, crispy onions, whiskey aioli, french fries

29

Avocado Toast

multigrain bread, sunny side up egg, breakfast radish, lemon olive oil, arugula salad (v)

24

Lobster Roll

maine lobster, brioche bun, french fries

33

Short Rib Hash

sauce meurette, fried potatoes

35

The Classics

Buttermilk Pancakes

whiskey apple compote, toasted walnuts, pure maple syrup (v, n)

19

Cornflake Crusted French Toast

brioche, bananas foster sauce, chantilly (v)

21

Chicken & Waffles

fried chicken, belgian waffle, maple chicken jus

23

The New Yorker

ivy city smoked salmon, toasted bagel, sundried tomato & olive cream cheese, capers, onions

21

Steak Frites

hanger steak, french fries, seaweed butter

35

Sides

Toast (v)	Applewood Smoked Bacon (gf)	One Egg, Your Way (gf)
3	9	6
Bagel (v)	Turkey Bacon (gf)	Half Avocado (vg, gf)
4	9	9
English Muffin (v)	Pork Sausage (gf)	Ivy City Smoked Salmon (gf)
3	9	15
Potato Hash (v)	Chicken Sausage (gf)	Assorted Cereals (v)
9	9	8
v-vegetarian	vg-vegan	n-contains nuts
		gf-gluten free

Tax not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.