

FRUITS DE MER

Jumbo Shrimp Cocktail	22	30g Osetra Caviar*	175
Lobster Cocktail	22	North Carolina Traditional Garnish	
Alaskan King Crab	MP	50g Siberian Caviar*	125
Served Chilled or Hot		Russia Traditional Garnish	

POACHED EGGS

Two Farm Fresh Organic Eggs

Blue Benedict	21
Homemade English Muffin, Cotto de Parma & Hollandaise	
Hanger Steak & Eggs	29
Home Fries & Red Wine Sauce	
Smoked Salmon Benedict	24
Jewish Rye, Capers, Red Onion, Trout Roe & Hollandaise	
Farmer's Eggs	19
Grilled Vegetables, Avocado & Basil Pesto	
Chorizo Hash	23
Sweet Onions, Pickled Peppers & Hollandaise	

BOWLS

Granola & Greek Yogurt	13
Seeds, Nuts, Dried Fruit & Raspberries	
Overnight Oats	11
Almond Milk, Apples, Dried Apricots & Wild Flower Honey	

JUICES

Daily Greens	10
Kale, Cucumber, Apple, Ginger, Jalapeño & Lime	
Rise & Shine	10
Carrot, Orange, Coconut Water & Turmeric	

CLASSICS

Lox & English Muffin	19
Gaspe Bay Salmon, Caper Cream Cheese, Red Onion & Sliced Tomato	



20 BLUE RIBBON 17

FEDERAL GRILL

BRUNCH

Served Saturday & Sunday
from 10am to 4pm

BURGERS

The Blue Ribbon	17
Fried Chicken Thigh, Special Slaw, Tomato & Pickles	
Mahi Mahi	23
Red Cabbage Slaw, Avocado & Corn Tartar Sauce	
Burger, Egg & Cheese*	21
6oz Ground Chuck	
Herb Butter, Homemade English Muffin, Cheddar Cheese & Home Fries	
The "Fed" Burger*	26
8oz Ground Chuck	
Thick Cut Bacon, Blue Cheese, Onion Poppy Seed Bun & French Fries	

SIDES

Greek Yogurt	6	Home Fries	7
Fresh Berries	8	Crispy Bacon	7
French Fries	9	Thick Cut Bacon	9
Organic Poached Egg	4	Chorizo Hash	12
English Muffin or Toast	3		

PLATES

Baby Kale Caesar	16
Anchovy Dressing & Parmesan Bread Crumbs	
Add Grilled Chicken 6 / Shrimp 7 / Hanger Steak 8	
Market Salad	21
Field Greens, Avocado, Flax Seeds & Seasonal Vegetables	
Add Grilled Chicken 6 / Shrimp 7 / Hanger Steak 8	
Endive & Treviso	17
Asian Pear, Blue Cheese & Port Vinaigrette	
Ahi Tuna Poke*	22
Grilled Avocado, Ginger & Black Sesame	
Avocado Toast	11
Radish, Plum Tomatoes & Organic 9 Grain	
Grilled Vegetable Panino	19
Taleggio, Coupole & Basil Pesto	
Farro & Shrimp	23
Poblano Peppers, Grilled Corn, Pomegranate & Mint Labneh	
Bone Marrow & Oxtail Marmalade	21
Toasted Challah & Salted Parsley	
Quarter Fried Chicken & French Toast	24
White or Dark, Maple Syrup & Chipotle Butter	



French Toast	19
Fresh Berries & Maple Butter	

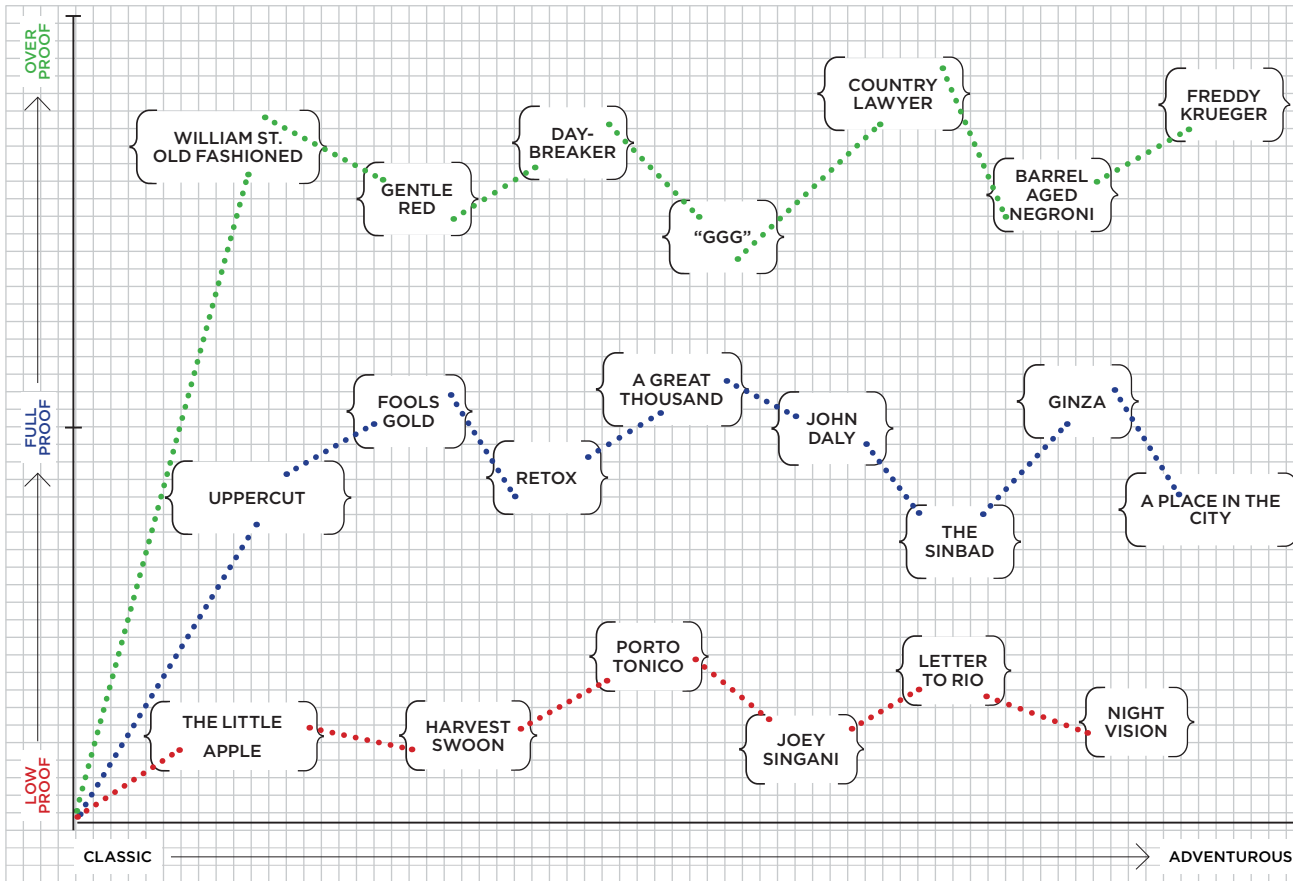


Half Fried Chicken	28
Wildflower Honey	

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness

COCKTAILS PLOTTED ACCORDING TO STRENGTH & DISPOSITION

STRENGTH



DISPOSITION

NO PROOF

- FIRE SALE**
Lime, Bitter Lemon & Pickled Peppers
- THE BENJAMIN**
Apple Juice, Lime, Cucumber & Ginger Ale
- SARSAPARILLA FIZZ**
Lychee Purée, Lemon & Sarsaparilla
- WAVERTREE REFRESHER**
Lemonade, Honey, Basil & Club Soda

LOW PROOF

- THE LITTLE APPLE**
Cognac, Yellow Chartreuse, Apple, Lemon & Bitters
- HARVEST SWOON**
PX Sherry, Ginger Liqueur, Apricot Liqueur, Lemon
- PORTO TONICO**
White Port, Tonic, Cinnamon & Orange
- JOEY SINGANI**
Singani, Espresso & Simple Syrup
- LETTER TO RIO**
Cachaça, Cava, Honey & Lime
- NIGHT VISION**
Mezcal, Cynar, "Rise & Shine," Lemon, Ginger Beer

PLEASE INQUIRE ABOUT OUR
"LIMITED RELEASE"
BEER & CIDER CANS!

8 FULL PROOF

- UPPERCUT**
Gin, Swedish Punsch, Lemon, Honey & Whiskey Bitters
- FOOL'S GOLD**
Bourbon, Cynar, Orange & Honey
- RETOX**
Greenhook Gin, "Daily Greens," Lemon, Honey
- A GREAT THOUSAND**
Chamomile Rum, Lemon, Honey & Orange Bitters
- JOHN DALY**
Housemade Tea Vodka & Lemonade
- THE SINBAD**
House Rum Blend, Orgeat, Lime, Salt & Smoked Almond
- GINZA**
Hendricks, Blanco Tequila, Cucumber & Lemon
- A PLACE IN THE CITY**
Grappa, Creme de Violette, Lemon & Cassis

OVER PROOF

- WILLIAM ST. OLD FASHIONED**
Rye Whiskey, Cherry Cordial & Bitters
- GENTLE RED**
Byrrh, Bourbon, Elderflower, Lillet Blanc, Lemon & Basil
- DAYBREAKER**
Apple Brandy, Curacao, Bourbon & Orange Blossom
- "GGG"**
Gin, Ginger Liqueur, Gentian & Lime
- COUNTRY LAWYER**
Bourbon, Benedictine & Rhubarb Amaro
- BARREL AGED NEGRONI**
Gin, Campari & Sweet Vermouth
- FREDDY KRUEGER**
Mezcal, Ginger Liqueur, Lemon & Hot Sauce

DRAFT BEER

PILSNER - Threes Brewing "Vliet" Gowanus	5.1%
WITBIER - Westbrook "White Thai" South Carolina	5.0%
BLONDE ALE - Greenpoint Beer & Ale Co. "Milk & Honey" Greenpoint	4.9%
SESSION IPA - Other Half "Forever Ever" Carroll Gardens	4.7%

9 BOTTLES & CANS

LAGER Narragansett, Pawtucket	5.0%	16oz	7
PILSNER Jever, Germany	4.9%	12oz	8
KOLSCH Gaffel, Germany	4.8%	12oz	8
WITBIER Westbrook, "White Thai" S. Carolina	5.0%	12oz	8
TABLE BEER Transmitter Brewing, "Grisette" LIC	4.2%	25oz	25
GOSE Westbrook, S. Carolina	4.0%	12oz	8
PALE ALE, Sierra Nevada Brewing Co., Chico CA	5.5%	12oz	8
HIPSTER ALE, Evil Twin, Stratford CT	5.5%	12oz	8

RYE SAISON Transmitter Brewing, LIC	5.8%	25oz	25
FARMHOUSE PALE ALE, Stillwater, Baltimore	6.0%	16oz	9
IPA Evil Twin "Falco," Williamsburg	7.0%	16oz	9
STOUT Stillwater Artisanal, "On Fleek" Baltimore	13.0%	12oz	9

**WE DO NOT USE PLASTIC STRAWS.
PAPER STRAWS ARE AVAILABLE UPON REQUEST.**