BRUNCH

served with complimentary assorted bread basket

Eggs Benedict 21
Choice of: Canadian Bacon or Smoked Salmon
English Muffin, Poached Eggs, Hollandaise

Three Egg Omelette 18
Wild Mushrooms, Gruyere Cheese & Toast

French Toast 17
Cornflake & Coconut Crusted, Fresh Berries

Smoked Salmon Scramble 20
Asparagus, Cream Cheese Fondue & Toasted Brioche

Short Rib Hash 21
Biscuit, Poached Eggs & Béarnaise Sauce

Kobe Beef Burger 18
Gruyere Cheese & Wild Mushrooms

Ricotta Cavatelli 17
Truffle Mushroom, Sage & Parmesan

Grilled Chicken Paillard 19
Arugula, Cherry Tomatoes, Shaved Parmesan

EXTRAS

House Marinated Olives 8

Roasted Marcona Almonds 8

Fresh Herb Fries, Truffle Aioli 10

Sausage & Bacon 10

DESSERTS

Toast Your Own S'mores 6 per person
Marshmallows, Graham Crackers, Chocolate

Pecan Bread Pudding 11
Woodford Reserve Bourbon Crème Anglaise

Grand Marnier Crème Brûlée 10

COFFEE & TEA

Coffee by Stone Street Coffee | Tea by Mighty Leaf

Coffee 'World's Fair 1964'	4
Americano	4
Espresso 'Knee Buckling'	3.50
Macchiato	4
Cortado	4
Cappuccino	4.25
Latte	4.50
Caffè Mocha	5
Hot Chocolate	4
Hot Tea	3.50

BRUNCH COCKTAILS, WINE & BEER

Bloody Mary 15
Reyka Vodka, Tomato Juice, Worcestershire, Pressed Lemon, Salt, Pepper & Spice, Celery, Queen Cerignola Olives, and Bacon

Queen Anne Buck 15
Toast Vodka, Pressed Lime, Fresh Mint, Pressed Ginger, Cardamom and Cashew Orgeat, Served Long with Cucumber, Mint & Chilled Perrier

The Gin-Gin Cup 15
Nolet's Silver Dry Gin, Pressed Lemon, Wildflower Honey, Pressed Ginger, Lavender Extract, Fresh Sage, Shaken, Served Up and Topped with Chilled Perrier

24-Gun Salute 15
Beefeater 24 Gin, St. Germain Elderflower Liquor, Organic Saffron Syrup, Orange-Apple-Bokers Bitters, Grapefruit Oils, Stirred and Served on the Rocks

Wakey Juice Joe 15
The Botanist Islay Gin, Stone Street Cold Brew, Falernum, Pressed Lime, Coconut Cream, Green Matcha, Shaken & Served Tall

Tin Pan Alley 15
Hendrick's Gin, Oloroso Sherry, Yellow Chartreuse, Pressed Lime, Sage & Rosemary, Shaken, Served Tall & Topped with Chilled Perrier

Duende 15
Celestial Blanco Tequila, Montelobos Mezcal, Ancho Reyes Verde, Luxardo Maraschino, Agave Syrup, Pressed Lime, Egg White, Fresh Rosemary, Shaken and Served in a Coupette

Bajan Punch 15
Mt. Gay Black Barrel Rum, House-Made West Indies Hibiscus Punch, Velvet Falernum, Angostura Bitters, Fresh Grated Nutmeg, Served Tall over Crushed Ice

The Anti-18th 15
Bulleit Bourbon, Montenegro Amaro, Benedictine, Banane du Bresil, Orange Bitters, Stirred and Served on the Rocks with Fresh Orange Peel

Irish Coffee 15
Tullamore D.E.W. Irish Whiskey, Brown Sugar, Stone Street Coffee, Cream, Served Warm and Dusted with Nutmeg

Cruise Line Punch Bowl (serves 6-8ppl) 275
Absolute Elyx Vodka, Fresh Orange & Lemon, White Cacao, Banane du Bresil, Fino Sherry, Finished with Möet Chandon Brut Champagne

CHAMPAGNE & SPARKLING

	Gls	Btl
Prosecco, Villa Sandi, Brut, NV, Veneto, Italy	14	65
Möet Chandon Brut 'Imperial', NV, France	23	115
Veuve Cliquot, Ponsardin, Brut, NV, France	30	150
Dom Perignon, Brut, Reims, France, 2003	85	425
Möet Chandon, Rosé 'Imperial, NV, France ***187ml***		28
Möet Chandon 'Ice Imperial', NV, France		150
Laurent Perrier, Grand Siecle, Brut, NV		350
Taittinger, Comte de Champagne, Reims, France,1998		425
Cristal, Louis Roederer, Reims, France, 2002		495

WHITE WINE & ROSÉ

	Gls	Btl
Pinot Grigio, Corte Della Torre, Veneto, Italy, 2014	12	55
Sauvignon Blanc, Framingham, New Zealand, 2014	13	60
Chardonnay, Rickshaw, California 2014	13	60
Rosé, Marco Capra, 'Ororosa' Piemonte, 2014	12	55
Chassagne Montrachet, "Les Chenevottes", 1er Cru, Phillipe Colin, Burgundy, France, 2005		225

RED WINE

	Gls	Btl
Pinot Noir, Smoke Tree, Sonoma County 2014	14	65
Malbec, Terra Rosa, Old Vines, Mendoza 2014	12	55
Merlot Blend, Chateau Cayla, Cotes de Bordeaux, 2010	14	65
Cabernet Sauvignon, Slingshot, Napa Valley, 2014	15	70
Merlot Blend, Dos Aguas, Macari Vineyards, LI 2010		55
Pommard, les Fremiers, 1er Cru, Corcel, Burgundy, 2005		175
Brunello di Montalcino, Pianrosso, Ciacci, Toscana, 2003		195
Chateau Goumbade Guillot, Pomerol, Bordeaux, 2005		195
Chateau Talbot, St.Julien, Bordeaux, 2005		225
Jordan, Cabernet Sauvignon, Alexander Valley, 2005		225
Silver Oak, Cabernet Sauvignon, Alexander Valley, 2008		325
Bryant Family, Cabernet Sauvignon, Napa Valley, 1999		695

DRAFT & BOTTLED BEER

Stoudts Pils, Pilsner, Adamstown, PA 5.4% abv., 16oz Draft	8
Allagash White, Witbier, Portland, Maine, 16oz Draft	10
Sixpoint Sweet Action, Cream Ale, Brooklyn, NY, 16oz Draft	8
Lagunitas IPA, Petaluma, California, 16oz Draft	9
Bitburger Pilsner, Bitburg, Germany, 11.2oz Btl	8
Duvel Golden Ale, Breedonk-Puurs, Belgium 11.2oz Btl	14
Chimay Blue Trappist Ale, Scourmont, Belgium, 11.2oz Btl	16