

## LARGE FORMAT COCKTAILS \$45

BLOODY MARY & SANGRIA

SERVES 4

## APPETIZERS

<b>SALMON TARTARE</b> dill, crème fraîche	13
<b>MURRAY'S CHEESE PLATE</b> honeycomb, walnut raisin bread	18
<b>AVOCADO TOAST</b> lime, sea salt	7
<b>YOGURT &amp; GRANOLA</b> nuts & seeds	11
<b>BEETS &amp; BURRATA</b> torn basil, aged vinegar	14

## SANDWICHES & SALADS

\*Add chicken (+\$8), shrimp (+\$10), salmon (+\$8) to any salad

<b>CAESAR SALAD</b> endive, parmesan, lemon, white anchovy vinaigrette	13
<b>CHOPPED SALAD</b> sweet potato, cabbage, walnuts, cucumbers, carrots, dijon vinaigrette	14
<b>KALE &amp; ARUGULA SALAD</b> hazelnut, ricotta salata	12
<b>SHRIMP PO' BOY</b> lemon aioli, celery, french fries	17
<b>2 SPRING BURGER</b> dry-aged beef, potato roll, french fries	19

## PLATES

<b>EGGS ANY STYLE</b> potato hash, bacon, toast	14
<b>FRITTATA</b> chorizo, white beans, jalapeño	15
<b>TOAD IN A HOLE</b> fried egg, avocado, sprouts	12
<b>LOBSTER BENEDICT</b> poached egg, hollandaise, english muffin	20
<b>WAFFLE</b> mascarpone, seasonal jam	11
<b>FRENCH TOAST</b> bananas, maple syrup	14
<b>FRIED CHICKEN</b> corn cake, honey	16
<b>CACIO E PEPE</b> black pepper, parmesan, egg yolk	17

## SIDES

<b>MIXED BERRIES</b>	10
<b>BACON</b>	6
<b>FRENCH FRIES</b>	8
<b>TOAST</b>	2

*We source as locally as possible, whenever possible.*

Executive Chef Jesse Schenker / Chef de Cuisine Audrey Villegas

2 Spring St, Oyster Bay, NY 516-624-2411 [www.2springstreet.com](http://www.2springstreet.com)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
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