

RAW BAR

LITTLENECK CLAMS 1.50 *each* | **SHRIMP COCKTAIL** 15 | **HALF LOBSTER** 24
house-made hot sauce, cocktail sauce, lemon

MARINATED MUSSELS piquillo pepper, smoked paprika, green olive 8 *per dozen*

EAST COAST OYSTERS fresh citrus, house-made hot sauce, mignonette 3 *each*

SEASONAL SEAFOOD PLATEAU

oysters, clams, mussels, shrimp, lobster

PETIT	:	MEDIUM	:	GRAND
{ for two }	:	{ for four }	:	{ for six }
50	:	90	:	120



TO START

MONKEY BREAD

cinnamon-caramel glaze 10

PARFAIT

greek yogurt, marinated strawberries, house multi-grain granola 8

SMOKED SALMON BOARD

house pickles, dill, whipped cream cheese, rye crisps 12

GEM LETTUCE

snow pea, carrot, radish, walnuts, tahini-herb vinaigrette 12

CUCUMBER SALAD

crispy chickpeas, yogurt, rocket 12

WHIPPED CHICKEN LIVER

pickled green strawberry, grilled bread 10

CHARCUTERIE

COPPA dried date, apricot mostarda

SAUCISSON caper-cornichon-peppercorn relish

CORIANDER CURED DUCK HAM lemongrass-beet mustard, walnut
6 each

CHEESE

DUTCH HOLLOW DULCET blackberry paste, pink peppercorn

FOUR FAT FOWL ST. STEPHEN TRIPLE CRÈME strawberry red wine jam

VALLEY SHEPHERD NETTLESOME golden raisin, nettles
6 each

MAINS

AVOCADO TOAST sunny egg, red onion, jalapeno & cilantro 12
add smoked salmon 3

BAKED EGGS grilled chorizo, paprika shrimp, shishito pepper, crispy potato, oregano 13

POACHED EGGS smoked ham, torn english muffin, herb hollandaise 12

SCRAMBLED EGGS oyster mushrooms, spring onion, pea leaves 13

BRIOCHE FRENCH TOAST mascarpone, maple syrup 12

SOURDOUGH PANCAKES poached apricot, pecans 11

SH BURGER cherry pepper, red onion, lettuce, dijon mayo 17



SIDES

GRILLED GARLIC SAUSAGE or **CHORIZO**

APPLEWOOD SMOKED BACON

CRISPY YUKON POTATOES
caramelized onion & oregano

HAND-CUT FRIES
add mornay + gravy 2

FRESH FRUIT

HOUSE MADE TOAST + SEASONAL JAM
6 each

WINE

WINES ON TAP

VINUM CELLARS, Cabernet Sauvignon, "The Insider" Paso Robles 2015
250 mL 18 / 500 mL 32

HECHT & BANNIER, Côtes de Provence Rosé 2016
250 mL 13 / 500 mL 24

BUBBLES

LOUIS DUMONT, Brut Rosé, Champagne MV 16
ERA, Organic Prosecco, Valdobbiadene MV 9

WHITE

KIRÁLYUDVAR, Tokaji Furmint, Sec, Hungary 2013 13
DOMAINE GIRARD, "Les Monts Damnés," Sancerre 2016 14
OLIVIER LEFLAIVE, "Les Sétilles," Bourgogne 2015 12
VENICA & VENICA, Pinot Grigio, "Jesera" Collio, Italy 2016 13
CLOS PEGASE, Chardonnay, "Mitsuko's Vineyard" Carneros 2014 15

ROSÉ

YVES LECCIA, Nielluccio, Patrimonio, Corsica 2016 12

RED

SOTER VINEYARDS, Pinot Noir, "Planet Oregon," Oregon 2015 14
PETTERINO, Gattinara 2006 17
PINUAGA, Tempranillo, "Colección," Castilla y Leon 2013 10
SEGHEISIO, Zinfandel "Old Vine" Sonoma County 2013 19

DRAFT BEER - 16oz PINTS

SUMMIT HOUSE PILS, Jersey Girl Brewing Company NJ / 4.5% ABV 8
WHAT THE BUTLER SAW, Witbier, Forgotten Boardwalk NJ / 5% ABV 7
NEWBURGH CREAM ALE, Newburgh Brewing Company NY / 4.2% ABV 8
CARTON 077XX, Imperial IPA, Carton Brewing Company NJ/ 7.8% ABV 10
RAKE BREAKER IPA, Jersey Girl Brewing Company NJ / 6% ABV 8
THE BRAWLER, English Mild Ale, Yards Brewing Company PA / 4.2% ABV 7

BRUNCH COCKTAILS

MELÓN DE VIDA 13

vida mezcal, melon, honeydew syrup, lime, bittermens hellfire bitters, soda

BULLET TRAIN 14

ginjo sake, dry gin, fresh carrot, yuzu, local honey

NEW ORLEANS FIZZ 13

gin, cream, egg white, lemon & lime, orange blossom water, soda

JERRY'S CAPRESE SHRUB 13

jerry's vodka, tomato basil shrub, bbq bitters, mozzarella, coppa

LE SPRITZ 12

amaro montenegro, aperol, pampelmousse, prosecco, fennel

SPF-30 14

plantation pineapple rum, mezan XO rum, grapefruit oleo-saccharum
lime, angostura bitters

SH BLOODY MARY 12

vodka, tomato, citrus, spices, chile

JUICE

GRAPEFRUIT ORANGE	glass 6 500 mL 15
LEMONADE ICED TEA	glass 4 500 mL 12

COFFEE + TEA

COFFEE

Summit House Blend & Espresso Beverages

TEA SELECTIONS

Earl Grey / English Breakfast / White Symphony
Sencha / Chamomile / Peppermint

