

PLATS PRINCIPAUX



Smoked Salmon -19

Crème fraîche, red onion, dill, capers, chive, pommes rosti

Lobster Roll -25

Maine lobster salad, avocado, on toasted croissant

Brioche French Toast -14

fresh fruit, maple syrup

Mouclade Frites -22

steamed mussels, white wine, curry, shallot, pommes frites

Classic Steak Frites

Flat Iron - 25 Boneless Ribeye -36

Choice of: bordelaise, maître d'hotel butter, béarnaise

Lobster béarnaise: -9 supplement

PLATS D'ACCOMPAGNEMENT

Smoked Bacon -5

Two Eggs Any Style -5

Pommes Rosti -5

Daily Vegetable -5

Pommes Frites -5

FRESHLY SQUEEZED

Orange Juice -5

Grapefruit Juice -5

COFFEE & TEA

We are proud to offer locally roasted BPM coffee from Yonkers, New York

Regular & Decaf American Coffee -3.5

Espresso -3.75/4.25

Cappuccino & Latte -4.75

Teagevity Loose Leaf Tea -3.5

Green-Lemongrass, Turmeric Thai, Organic Chai,

Chamomile-Lavender, Organic Black, Hibiscus-Pineapple



COCKTAILS

Classic Bloody Mary -8

made to order for optimum freshness
we recommend adding an **oyster** or **shrimp** on top
-3.00 supplement

Planters Punch -14

dark rum, fresh orange juice,
housemade grenadine, armagnac cherry

Sparkling Negroni -12

campari, sweet vermouth,
blanc de blancs, orange twist

Hemingway -12

Champagne, absinthe, fresh citrus zest

BOTTOMLESS BRUNCH

-15-

feel free to indulge in unlimited bloody marys and
champagne cocktails while you brunch with us
Responsibility Required

MIMOSA BAR

-11-

Fresh orange

Fresh grapefruit

Elderflower

Framboise

Kir royale

HORS D'ŒUVRES



Salade du Marché -mp

daily preparation

Escargots à la Bourguignonne -12

garlic-herb butter, white wine, breadcrumbs

Little Gem Lettuce -9

radish, dijon vinaigrette

Onion Soup Gratinee -14

Duck bouillon, confit & gruyere crouton

Shrimp Cocktail -16

brined, broiled, and chilled

Market Oysters by the Piece -mp

LES OEUFS

Trout Hollandaise -19

Poached eggs, bacon lardons, spinach, hollandaise sauce

Eggs Benedict -16

Poached eggs, smoked ham, English muffin, hollandaise

Omelette du Jour -15

Preparation changes daily

Flat Iron Steak & Eggs -25

two eggs any style, maitre d'hotel butter,
pommes rosti

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CROQUE

Monsieur -16

Jambon, sauce mornay, gruyere

Madame -18

Jambon, sauce mornay,
gruyere, fried egg

Forestier -18

Wild mushrooms, jambon, gruyere
sauce bordelaise, fried egg
