

WEEKEND BRUNCH

SNACKS & APPS

FRENCH ONION SOUP MELTED SWISS, VEAL BROTH, SHERRY WINE 18

WHIPPED RICOTTA CHILI HONEY, ROSEMARY, GRILLED SOURDOUGH 16

ESCARGOT GARLIC-HERBED BUTTER, TOASTED BAGUETTE 19



THE NACHOS



MOJO PULLED PORK, CHEDDAR CHEESE HOUSE-PICKLED
JALAPEÑO, PICO DE GALLO, LIME CREMA
24

CAVIAR & TOTS CRÉME FRAÎCHE, CHIVE 28

CRISPY DUCK WINGS SOY GLAZE, SCALLION, SESAME SEEDS 24

BUFFALO CAULIFLOWER BUTTERMILK BLUE CHEESE DIPPING SAUCE 16

ENTREÉS

AVOCADO TOAST JALAPENO, RADISH, CILANTRO, POACHED EGG, GRILLED SOURDOUGH 18

CHALLAH FRENCH TOAST CINNAMON SUGAR GLAZE, VERMONT MAPLE SYRUP 22

BAR ROOM BENEDICT 2 POACHED EGGS, SMOKED BACON, ENGLISH MUFFIN, HOLLANDAISE 21

MUSHROOM & SWISS OMELETTE FRESH HERBS, BABY GREEN SALAD 19

BLT AND "E" FRIED EGG, SMOKED BACON, LETTUCE, TOMATO, BASIL AIOLI 21

STEAK AND EGGS 8OZ HANGER STEAK, 2 EGGS ANY STYLE, HOME FRIES 32

BREAKFAST BURRITO SCRAMBLED EGGS, CHORIZO, CHEDDAR, PICO DE GALLO, SOUR CREAM 19

CHICKEN AND WAFFLES HOT HONEY, WHIPPED BUTTER 24

LOBSTER COBB AVOCADO, SMOKED BACON, TOMATO, RED ONION, EGG, BLUE CHEESE 29

GRILLED CHICKEN CAESAR GARLIC BREAD CRUMBLE 24

THE BAR ROOM BURGER CHEDDAR, SLICED PICKLES, MELTED ONIONS, TRUFFLE AIOLI 25

LOBSTER ROLL NEW ENGLAND STYLE, TARRAGON AIOLI, OLD BAY, NORTH FORK POTATO CHIPS 32

RAW BAR

EAST COAST OYSTERS

GIN COCKTAIL SAUCE,
YUZU MIGNONETTE

HALF DOZEN 21 / DOZEN 42

*ADD 30G TIN OF CAVIAR 75

SHRIMP COCKTAIL

SERVED ON ICE WITH LEMON

24

SALMON CRISPY RICE

SRIRACHA AIOLI, NORI
SCALLION, JALAPEÑO

21

PEARL STREET CAVIAR

50 GRAM OSETRA TIN
NORTH FORK POTATO CHIPS
CHIVE-CRÉME FRAÎCHE

150