

# BRUNCH

## SNACKS

- GRAPEFRUIT WHEELS  
*with* ENDIVE  
{5}
- WALNUT STICKY BUN  
{4}
- HOUSE-MADE PICKLES  
{4}
- MAPLE & BACON  
ROASTED ALMONDS  
{7}

## BLOODY MARYS

- THE CLASSIC**  
SPICY & STRONG!  
GARNISHED *with*  
A HOUSE-MADE DILL PICKLE  
{11}
- THE COURT STREET**  
*with*  
ROSEMARY INFUSED VODKA,  
GARNISHED *with*  
CAPUTO'S ANTIPASTI  
{13}
- STAR OF THE SEA\***  
*with*  
CELERY & PEPPERCORN  
INFUSED VODKA,  
GARNISHED *with*  
A FRESHLY SHUCKED  
EAST COAST OYSTER  
{13}

## SPARKLING

- BELLINI**  
{11}
- MIMOSA**  
{11}
- APEROL SPRITZ**  
{13}

## SCRAMBLES

- SERVED *with* TOAST  
HASH BROWNS & SALAD
- HOUSE-CURED LOX  
GREEN ONION & CREAM CHEESE  
*or*  
ESPOSITO'S HOT SAUSAGE  
PEPPERS & ONIONS  
*or*  
ROASTED MUSHROOMS  
SPINACH & GOAT CHEESE  
{14}



## SIDES

- SMOKED BACON  
{8}
- HASH BROWNS  
{6}
- BUTTERMILK BISCUITS  
{6}
- CHEDDAR WAFFLE  
{6}
- FRIES  
{7}

## BRUNCH

- HOUSE-MADE GRANOLA**.....8  
*with* **ORGANIC YOGURT**
- BIBB LETTUCE SALAD**.....13  
BABY KALE, RADISH, BABY CARROTS  
BLACK OLIVES & SHALLOT VINAIGRETTE
- PECAN PIE FRENCH TOAST**.....14  
BOURBON, MOLASSES & TOASTED PECANS
- BUTTERMILK PANCAKES**.....12  
BUTTER & POORFARM FARM MAPLE SYRUP
- HOUSE-CURED LOX PLATTER**.....15  
FRIED CAPERS, GREEN ONIONS, CREAM CHEESE  
NEW YORK RYE & ORGANIC GREENS
- HEIRLOOM BEAN STEW \***.....15  
FRIED EGG & GRILLED COUNTRY BREAD
- EGGS HUNTINGTON \***.....14  
BUTTERMILK BISCUIT, POACHED EGGS  
BENTON'S COUNTRY HAM & HOLLANDAISE
- SHORT RIB HASH \***.....16  
SUNNY-SIDE-UP EGGS, TOAST & ORGANIC GREENS
- WARM LAMB & ROMAINE SALAD \***.....24  
ROASTED CAULIFLOWER, FRIED CAPERS  
OLIVE CROUTONS & SOFT-BOILED EGG
- A-B-C GRILLED CHEESE**.....12  
APPLES, DOUBLE-SMOKED BACON, AIOLI  
& NEW YORK STATE CHEDDAR
- FRIED PORK CHOP & CHEDDAR WAFFLES**.....18  
POORFARM FARM MAPLE SYRUP
- BURGER \***.....19  
GRILLED ONION, DILL PICKLES  
NEW YORK STATE CHEDDAR & FRENCH FRIES

WE PROUDLY SERVE SHADE-GROWN, FAIR-TRADE COFFEE FROM *The Brooklyn Roasting Company*  
& LOOSE-LEAF TEAS FROM *In Pursuit of Tea*

EXECUTIVE CHEF CHRIS NORTON

MONDAY NIGHT \$40 THREE COURSE MENU ★ TUESDAY NIGHT FREE CORKAGE ★ BUTTERMILK CHANNEL TOTE BAGS \$18

{ 20% gratuity will be added to parties of 8 or more. }

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