

#### **SALADS and SANDWICHES**

#### Classic Caesar Salad 10

Add Chicken, Smoked Trout or Cured Salmon\* 13
Add Grilled Shrimp 14

#### Cobb Salad 15

Roasted Chicken Breast, Fingerlings, Avocado, Stilton, Bacon, Tomatoes, Lemon Chive Dressing

## Kale & Treviso Salad with Steak\* or Chicken 16/14

Frisée, Kabocha Squash, Kumquats, Pumpkin Seeds, Manchego Cheese, Orange Mustard Vinaigrette

#### Crab & Pear Salad 15

Almonds, Frisée, Jicama, Arugula, Potato, Red Onion, Manchego, Port Vinaigrette

#### Tempura Shrimp Sandwich 14

Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aïoli, Red Pepper & Ginger Salad

#### Grilled Chicken Club 14

Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Housemade Potato Chips

#### Sirloin Burger\* 14

Cheddar Cheese, French Fries; Add Bacon \$1

#### Lentil & Vegetable Burger 13

Lentils, Cabbage, Pumpkin Seeds, Walnuts, Pecans, Pistachios, Celery, Carrots, Onions; Mesclun Salad, Chive Aïoli

#### Grilled Vegetable Quesadilla 12

Zucchini, Mushrooms, Peppers, Tomatoes, Chile Sauce, Manchego & Monterey Jack Cheeses,

### BRUNCH

#### **ENTREES**

#### Steak & Eggs\* 18

Grilled Hanger Steak, Two Scrambled Eggs, Cheddar Biscuit, Mushroom Au Jus, French Fries

#### Fresh Herb Omelet with Two Fillings 12

Three Egg Omelet Seasoned with Thyme, Oregano & Parsley; Choice of Two Fillings: Mushrooms, Spinach, Tomatoes, Roasted Peppers, Asparagus, Ham, Chorizo, Cheddar, Gruyere, Fontina, Goat Cheese; with Mesclun Greens and French Fries

#### Classic Eggs Benedict\* 13

With Cured Salmon & Spinach 14 With Crab Meat & Fennel 15

#### **Brunch Tasting 14**

Baby Pumpkin Pecan Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage, Cheddar Biscuit, French Fries

#### Pumpkin Pecan Pancakes 12

Choice of Apple Wood Smoked Bacon, Chicken & Apple Sausage or Fresh Fruit

#### Challah French Toast 12

Choice of Apple Wood Smoked Bacon, Chicken & Apple Sausage or Fresh Fruit

#### Lobster & Crab Cakes 17

Seaweed & Cucumber Salad, Coconut Thai Curry

#### Citrus Cured Salmon Plate\* 14

Toasted Bagel, Tomato, Onion, Capers, Mixed Green

#### **EXECUTIVE CHEF YOEL CRUZ**

#### BRUNCH PRICE FIX \$22:

# CHOICE OF BLOODY MARY OR BLOOD ORANGE MIMOSA CHOICE OF COFFEE OR ORANGE JUICE

CHOICE OF BRUNCH TASTING, FRENCH TOAST OR FRESH HERB OMELET

#### SIDES

Yogurt & Granola (Vegan Granola Available) 7
Fresh Fruit 4
Chicken & Apple Sausage 4
Apple Wood Smoked Bacon 4
Canadian Bacon 4
One Egg (any style) 3
Bagel 2.50 (Cream Cheese 1.50)

#### COCKTAILS (all cocktails \$10)

The North Square Cocktail Lillet Rouge, Orange Bitters, Sparkling Cava

Henry Hudson New York Made Crème de Cassis, Organic New York Apple Cider

Room with a View Lillet Blanc, Tonic, Strawberries Americano Campari, Punt e Mes, Sparkling Water Cucumber Gimlet Cucumber Vodka, Lime Juice

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