

BRUNCH



STARTERS

SHRIMP COCKTAIL 5PC / 7PC	16/21
LOBSTER COCKTAIL	19
tarragon remoulade, celery, rice crackers	
BRUSSEL SPROUTS TWO WAYS (V)	15
pretending to be a caesar salad	
add shrimp	+ 7
WARM ORANGE COUNTY BEETS (V)	15
ulster county goats milk ricotta, toasted pumpkin seeds	

SWEET THINGS

GRANOLA (V)	14
hudson valley yogurt, honey	
RICOTTA PANCAKES (V)	17
lemon curd, huckleberry compote	
FRIED CHICKEN & WAFFLE	23
honey tabasco, whipped butter	
HOUSE MADE BRIOCHE FRENCH TOAST (V)	16
concord grape marmalade	

LUNCH

SALAD NIÇOISE	22
rainbow trout, roasted peppers, taggiasca olives, boiled egg, dijon vinaigrette	
BAGEL & LOX	19
traditional condiments	
LE GRANDE MACARONI & CHEESE	20
prosciutto, chopped truffles	
TURKEY BURGER	18
sriracha mayo, smoked cheddar, avocado	
HAMBURGER "DELUXE"	17

TIGER LILY'S
HOMEMADE BABY FOOD
\$4

SULLIVAN COUNTY FARM EGGS

HUEVOS RANCHEROS (V)	18
red & green chili, black bean refritos	
HASH OUR WAY	19
duck confit, roasted onions, potatoes, poached egg	
BRAISED GREENS OMELETTE (V)	17
goat cheese, tomato conserve	
CHORIZO OMELETTE	19
manchego cheese, roasted peppers	
PASTRAMI & EGGS	19
scrambled eggs, home fries	
CLASSIC EGGS BENEDICT	18
our own canadian bacon	
ANOTHER KIND OF EGGS BENEDICT	19
house cured salmon	
ANTONY'S GRANDMA'S TAMALES	20
poached egg, hollandaise	
VEGGIE "FRIED RICE" (V)	17
roasted mushrooms, egg whites, kimchi, house funky sriracha	
CHICKEN SAUSAGE & EGGS	19
over easy, home fries	
FLATIRON STEAK & EGGS	31
chimichurri, sunny side up, home fries	

CROQUES GRATIN 19

MADAME fried egg	A L'OIGNON caramelized onion, bone marrow
MONSIEUR original style	PROVENÇAL tomatoes
LARDON tomatoes & smoked bacon	APPARU tomatoes & cornichon
ROJAS house funky kimchi	

A LA CARTE

HOUSE CURED SALMON	7
HOME FRIES	5
TWO EGGS ANY STYLE	6
CANADIAN BACON	6
MAPLE CORIANDER BACON	6
FRESH FRUIT	7
CIABATTA TOAST	4
ENGLISH MUFFIN	4
FRENCH FRIES	7
SIDE SALAD	8
KIMCHI	5
CHICKEN SAUSAGE	7
SMOKED PASTRAMI	7

BRUNCH COCKTAILS

13

MIMOSA
BELLINI
APEROL SPRITZ
ITALICUS SPRITZ
BLOODY MARY
BLOODY CAESAR
SPICY BLOODY MARY
SCOTTISH INQUISITION
ALMOND FIG ROYALE

BEERS

9

TWIN FORK LEGATO STOUT
RIVERHEAD, NY
6 malts, dark chocolate, mocha, coffee finish

FLAGSHIP LAGER
STATEN ISLAND, NY
smooth and clean, floral hops, well-balanced

SIX POINT SWEET ACTION
RED HOOK, BROOKLYN
barley and hops in a harmonious
balance of sweet and bitter

OMMEGANG RARE VOS
COOPERSTOWN, NY
full belgian-style red ale, citrus & nutmeg

MILL HOUSE KOLD ONE
POUGHKEEPSIE, NY
modern take on a classic kölsch, that quenches
the thirst with a crisp noble hop finish

TWIN FORK CRESCENDO IPA
RIVERHEAD, NY
grapefruit and citrus with floral hops

SPARKLING & ROSÉ

MINUTY, ROSE, 2017 PROVENCE	15
HOUCART, ROSE, 2017 PROVENCE	14
SEGURA BRUT, 187ML SPAIN	14
SEGURA VIUDAS BRUT, 187ML SPAIN	14
PERRIER-JOUET BRUT, NV CHAMPAGNE	110
DOM PERIGNON, 2006 CHAMPAGNE	350

WHITES BY THE GLASS

COLOMBARD, MT. GRAVET COTES DE GASCOGNE, FRANCE 2017	12.50
PINOT GRIGIO, CHANNING DAUGHTERS HAMPTONS, LI 2017	12.50
SAUVIGNON BLANC, HONIG NAPA VALLEY 2017	14.50
ROSE, PAUMANOK NORTH FORK, LI (ON TAP)	14.50
ARNEIS, BATASIOLO PIEDMONT, ITALY 2017	14.50
ALBARINO, MORGADIO GALICIA, SPAIN 2017	15.50
CHARDONNAY, MOUNT EDEN EDNA VALLEY, CA 2015	16.50
SAUVIGNON BLANC, RESERVE DURAND SANCERRE, LOIRE VALLEY 2017	16.50

REDS BY THE GLASS

CAB/SYRAH, MAS DE GOURGONNIER PROVENCE 2017	12.50
CABERNET FRANC, PAUMANOK NORTH FORK, LI (ON TAP)	14.50
COTE DU RHONE, L'AMANDINE RHONE, FRANCE 2017	14.50
MALBEC, ACHVAL FERRER MENDOZA, ARGENTINA 2017	14.50
CABERNET SAUVIGNON, MATTHEW FRITZ CALIFORNIA 2016	14.50
PINOT NOIR, DOMAINE FOURNIER LOIRE VALLEY, FRANCE 2016	15.50
AMARONE, ANTICHE TERRE VENETO, ITALY 2017	16.50

