

BRUNCH



STARTERS

SHRIMP COCKTAIL 5PC / 7PC	19/25
UPSTATE BRUSSELS HOT & COLD in the style of caesar salad	14
add shrimp	+ 8
Salmon Rillettes crostini, mayo, chives	19

SWEET THINGS

GRANOLA (V) greek yogurt, honey	14
RICOTTA PANCAKES (V) lemon curd, strawberries	18
FRIED CHICKEN & WAFFLE honey tabasco, whipped butter	23
CHALLAH FRENCH TOAST (V) caramelized bananas, maple bourbon glaze	18

LUNCH

SALAD NIÇOISE steelhead trout, roasted peppers, red onions taggiasca olives, boiled egg, dijon vinaigrette	22
LE GRANDE MACARONI & CHEESE prosciutto, shaved truffles	24
BAGEL & LOX traditional condiments	21
TURKEY BURGER "DELUXE" or	25
HAMBURGER "DELUXE"	25



Our sausages, pastrami, bacon, hams, smoked fish, etcetera are cured, hung & smoked right here on 22nd St.

10.20.21

SULLIVAN COUNTY FARM EGGS

HUEVOS RANCHEROS (V) red & green chili, black bean refritos, homemade tortillas	21
ALMOND HASH duck confit, roasted onions, potatoes, poached egg	21
BRAISED GREENS OMELETTE (V) goat cheese, tomato conserve	20
CHORIZO OMELETTE manchego cheese, roasted peppers	21
PASTRAMI & EGGS scrambled eggs, home fries	20
TEO'S TAMALES chicken, queso fresco, poached egg, hollandaise	21
CHICKEN SAUSAGE & EGGS over easy, home fries	21
CLASSIC EGGS BENEDICT our own canadian bacon	21
ANOTHER KIND OF EGGS BENEDICT house cured salmon	21
VEGGIE FRIED RICE (V) broccoli, eggs, kimchi, house funky sriracha	19
FLATIRON STEAK & EGGS chimichurri, sunny side up, home fries	32
ADD mushrooms to any items	+4

CROQUES GRATIN 20

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

ALACARTE

HOUSE CURED SALMON	9
HOME FRIES	6
TWO EGGS ANY STYLE	7
CANADIAN BACON	7
MAPLE CORIANDER BACON	7
FRESH FRUIT	8
CIABATTA TOAST	5
ENGLISH MUFFIN	5
FRENCH FRIES	8
SIDE SALAD	9
KIMCHI	6
CHICKEN SAUSAGE	8
SMOKED PASTRAMI	8

BRUNCH COCKTAILS

14

MIMOSA
BELLINI
BRIDGEHAMPTON SPRITZ
ALMOND FIG ROYALE
ITALIAN SKIES (16)
BLOODY MARY
BLOODY MARIA
SPICY BLOODY MARY
IRISH EXIT (16)

BEERS

10

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

TWIN FORK, CHROMATIC ALE
caramel malt and citrusy hops, ripe fruits, crisp, long hoppy finish

TWIN FORK HARVEST NOTES ALE
fall seasonal spiced ale flavored with hints of cinnamon, ginger & nutmeg.

FINBACK, FINBACK IPA
the original. dry hopped, pink grapefruit bright, dank and clean. west coast style

MONTAUK PILSNER
light abv mellow malts, this pilsner is ultra-crisp and super crushable.

OMMEGANG WITTE
Belgian-style white all brew with malted and un malted wheat, seasoned with coriander and sweet orange peel. Hazy, smooth & flavorful

SPARKLING & ROSÉ

HOUCART, ROSE 14
PROVENCE
LA SPINETTA, ROSE, 15
TUSCANY
MINUTY, ROSE, 2020 16
PROVENCE
SEGURA BRUT ROSE, NV 187ML 14
SPAIN
SEGURA VIUDAS BRUT, NV 187ML 14
SPAIN
PERRIER-JOUET BRUT, NV 110
CHAMPAGNE
DOM PERIGNON, 2006 350
CHAMPAGNE

WHITES BY THE GLASS

COLOMBARD, PELLEHAUT 13
GASCONY, FRANCE 2018
PINOT GRIGIO, CHANNING DAUGHTERS 14
HAMPTONS, L.I. 2018
SAUVIGNON BLANC, HONIG 15
NAPA VALLEY 2018
DRY REISLING, PAUMANOK 15
NORTH FORK, LI (ON TAP)
GAVI, LA MEIRANA 16
PIEDMONT, ITALY 2018
CHARDONNAY, MOUNT EDEN 17
EDNA VALLEY, CA 2017
SAUVIGNON BLANC, PIERRE RIFFAULT 17
SANCERRE, LOIRE VALLEY 2019

REDS BY THE GLASS

CAB/SYRAH, MAS DE GOURGONNIER 13
PROVENCE 2017
CABERNET FRANC, PAUMANOK 15
NORTH FORK, LI (ON TAP)
COTE DU RHONE, FONT DE VENT 14
RHONE, FRANCE 2016
MALBEC, ACHVAL FERRER 15
MENDOZA, ARGENTINA 2018
CABERNET SAUVIGNON, MATHEW FRITZ 15
CALIFORNIA 2017
PINOT NOIR, FOURNIER 15
LOIRE VALLEY, FRANCE 2017
AMARONE, ANTICHE TERRE 16
VENETO, ITALY 2016

