

BRUNCH & LUNCH

INTIMATE PRIVATE EVENT

APPETIZER

Choice of 2

BABY WEDGE SALAD

roquefort dressing, bacon, tomato, red onion

CLASSIC CAESAR SALAD

romaine, parmesan, croutons

APPLE PECAN SALAD

arugula, candied pecans, gorgonzola, balsamic vinaigrette

LOBSTER BISQUE

chive crème fraîche

BLACK PEPPER BACON

thick cut, house-cured, spicy-sweet horseradish glaze

ENTRÉE

Choice of 3

SHORT RIB & EGGS

two sunny side up eggs, braised beef short rib, housemade tater tots, horseradish cream

CRAB & EGGS BENEDICT

crab cake, poached eggs, hollandaise sauce, spinach, english muffin, housemade tater tots, horseradish cream

RICOTTA PANCAKES

lemon blueberry butter, whipped cream, powdered sugar, whistlepig barrel-aged maple syrup

FILET TIPS DIANE

diane sauce, whipped potato

SEASONAL SALMON

chef's seasonal preparation

CHICKEN PAILLARD

mixed greens, red onion, diced tomato, shaved parmigiano, balsamic

OLD WORLD PASTRAMI HASH & EGGS

potato, onions, peppers, sriracha aioli, two sunny side up eggs

SIDES

Choice of 2

HOME FRIES • BACON • SAUSAGE
WHIPPED POTATO • CREAMED SPINACH

DESSERT

Choice of 1

NY STYLE CHEESECAKE • CRÈME BRÛLÉE • FRESH BERRIES



NYS Sales Tax & Gratuities apply.

**Upgrade pricing may apply. Speak with your consultant about which upgrades best fit your event.*

***Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.*