

Tellers®

AN AMERICAN CHOPHOUSE

MUST HAVE

TELLERS DUCK FAT FRIES ^{GF}	7
HOUSEMADE KETCHUP AND MUSTARD DIPPING SAUCES	
SESAME-POTATO LOAF	7
BLACK TRUFFLE BUTTER, SEA SALT	

APPETIZERS

BABY LAMB CHOPS ^{GF}	26
MINT BORDELAISE	
JUMBO LUMP CRABCAKE	29
CAPER GRIBICHE	
SHRIMP & LOBSTER WONTONS	23
PAN-SEARED, HOISIN GLAZE, MISO-MUSTARD	
TELLERS BAKED CLAMS (8)	19
TELLERS SPECIAL STUFFING	
FRITTO MISTO	23
CALAMARI, ZUCCHINI, ARTICHOKE HEARTS, CHERRY PEPPERS, GARLIC, LEMON, RED CHILI FLAKES	
FIG BURRATA CAPRESE ^{GF}	28
CREAMY BURRATA CHEESE, CHERRY TOMATOES, FRESH BASIL, OLIVE OIL, BALSAMIC PEARLS, BLACK MISSION FIGS, TOASTED SOURDOUGH	
TOMATO, CUCUMBER & FETA SALAD ^{GF}	18
CLASSIC GREEK SALAD WITH OLIVES, RED ONIONS, LEMON PARSLEY DRESSING	

RAW BAR

À LA CARTE
SERVED WITH TRADITIONAL ACCOMPANIMENTS

SHRIMP COCKTAIL ^{GF}	24
SHRIMP (5), COCKTAIL SAUCE	
BLUE POINT OYSTERS* ^{GF}	18 33
LONG ISLAND SOUND, NEW YORK, SERVED BY THE HALF DOZEN OR DOZEN	

SOUPS & SALADS

LOBSTER BISQUE ^{GF}	21
FRESH LOBSTER, ROASTED POTATOES, CHIVE CRÈME FRAÎCHE	
SHORT RIB FRENCH ONION SOUP	19
CARAMELIZED ONIONS, TOASTED BAGUETTE, MELTED GRUYERE CHEESE	
BABY WEDGE SALAD ^{GF}	19
ROQUEFORT DRESSING, BACON, TOMATO, RED ONION	
CAESAR SALAD	18
ROMAINE, PARMESAN, CROUTONS	

SEASONAL FEATURES

WHILE SUPPLIES LAST

APPETIZER	
WATERMELON SALAD ^{GF}	18
ARUGULA, SHAVED RICOTTA CHEESE, RED ONIONS, BALSAMIC VINEGAR	
PASTA	
HANDCRAFTED PASTA	32
SEASONAL PREPARATION, PLEASE ASK	
SIDE	
CREAMED CORN ^{GF}	16

USDA PRIME, 35-DAY DRY AGED

BONELESS NY STRIP* ^{GF} 14 OZ	78
PORTERHOUSE FOR 2* ^{GF} 38 OZ	175
BORDELAISE	
TELLERS SIGNATURE RIBEYE* ^{GF} 40 OZ	155

WAGYU

Snake River Farms American Wagyu "Gold"	
EYE OF THE RIBEYE* 10 OZ	115
Snake River Farms American Wagyu "Gold"	
FILET MIGNON* 10 OZ	95
JAPANESE A5 WAGYU* 4 OZ/8 OZ	65/105

CLASSIC TELLERS

DOUBLE R RANCH	
FILET MIGNON* ^{GF} 10 OZ	79
SKIRT STEAK* 12 OZ	61
MISO MARINADE	
BONE-IN USDA PRIME	
COWGIRL RIBEYE* ^{GF} 16 OZ	76
BONE MARROW BUTTER	

MEAT & POULTRY

FILET MIGNON FRITES* ^{GF} 10 OZ	68
PEPPER-CRUSTED FILET MIGNON TAIL, AU POIVRE SAUCE, DUCK FAT FRIES	
TELLERS DELMONICO* 16 OZ	65
TRUFFLE BUTTER SAUCE, CRISPY ONIONS	
FILET MIGNON WELLINGTON*	52
PUFF PASTRY, MUSHROOM DUXELLES, BRIE FONDUE, BORDELAISE	
ROASTED HALF CHICKEN	34
CORNBREAD & CRANBERRY STUFFING, MUSHROOM JUS	

SEAFOOD

MISO BLACK COD	49
CRAB & MAITAKE MUSHROOM FRIED RICE	
SCOTTISH SALMON* ^{GF}	42
BLACK RICE, CHORIZO, RED PEPPER CREAM SAUCE, BROCCOLINI	

ACCESSORIES

HOUSE-MADE TATER TOTS	
GRUYERE CHEESE, HORSERADISH CREAM	
CREAMED SPINACH	
ROASTED MUSHROOMS ^{GF}	
CARAMELIZED BRUSSELS SPROUTS ^{GF}	
TRUFFLE HONEY, CRISPY PANCETTA	
BURNT BROCCOLI ^{GF}	
FIVE CHEESE "MAC"	
SCALLOPED PARMESAN POTATOES ^{GF}	
WHIPPED POTATO ^{GF}	
LOBSTER MAC & CHEESE	49
FOUR CHEESE BÉCHAMEL, LOBSTER, CAVATAPPI PASTA, OREGANATA BREADCRUMBS	

the LEGACY BRUNCH

AVAILABLE EVERY SUNDAY, 11:30AM to 3PM

COMPLIMENTARY STARTER

CINNAMON ROLL
Enjoy a warm welcome to brunch with one complimentary fresh-from-the-oven cinnamon roll per table up to four guests.

EGGS & OMELETS

SHORT RIB & EGGS	28
TWO SUNNY SIDE UP EGGS, BRAISED BEEF SHORT RIB, HOUSEMADE TATER TOTS, HORSERADISH CREAM	
CRAB & EGGS BENEDICT	32
CRAB CAKE, POACHED EGGS, HOLLANDAISE SAUCE, SPINACH, ENGLISH MUFFIN, HOUSEMADE TATER TOTS, HORSERADISH CREAM <i>ASK ABOUT OUR CLASSIC EGGS BENEDICT</i>	
OLD WORLD PASTRAMI HASH & EGGS	22
POTATO, ONIONS, PEPPERS, SRIRACHA AIOLI, TWO SUNNY SIDE UP EGGS	
MUSHROOM, BACON & CHEESE OMELET ^{GF}	28
ROASTED MUSHROOMS, TELLERS PEPPER BACON, FIVE CHEESE BLEND, ASPARAGUS, AU POIVRE SAUCE	
CHICKEN & BELGIUM WAFFLES	29
BUTTERMILK FRIED CHICKEN, HOT HONEY, MAPLE SYRUP	
BLUEBERRY BELGIUM WAFFLES	25
WHIPPED CREAM, MAPLE SYRUP	
CLASSIC TELLERS BRUNCH	25
THREE EGGS ANY STYLE, BACON OR SAUSAGE, HOME FRIES, RYE TOAST	

MAINS

RICOTTA PANCAKES	22
LEMON BLUEBERRY BUTTER, WHIPPED CREAM, POWDERED SUGAR, WHISTLEPIG BARREL-AGED MAPLE SYRUP	
CHICKEN PAILLARD ^{GF}	21
ARUGULA, RADICCHIO, RED ONION, PARMESAN, BALSAMIC VINAIGRETTE	
TELLERS BRUNCH BURGER* 10 OZ	29
TELLERS PEPPER BACON, EGG, CHEDDAR CHEESE, SHALLOT JAM	

SIDES & SHARES

HOME FRIES ^{GF}	12
POTATO, ONIONS	
ESPOSITO SAUSAGE ^{GF}	12
FOUR BREAKFAST SAUSAGES	
APPLEWOOD-SMOKED BACON ^{GF}	12

ENDLESS SIPS

Keep the cheer flowing with our endless brunch cocktails—because one is never enough! For 90 glorious minutes, sip your way through our signature brunch selections, perfectly crafted to keep your Sunday happy.

PROSECCO	25
CRISP, BUBBLY, ALWAYS REFRESHING	
MIMOSA	
CLASSIC BLEND OF FRESHLY SQUEEZED ORANGE JUICE & SPARKLING PROSECCO	
BELLINI	
HARRY'S FAMOUS WHITE PEACH BELLINI	
TELLERS ROYALE	
BLACKBERRY CASSIS SYRUP, CRANBERRY, & LEMONADE, TOPPED WITH PROSECCO FOR A REGAL TWIST	
BLOODY MARY	25
HOUSE-MADE BLOODY MIX WITH ABSOLUT VODKA, BOLD & SPICY	

EXECUTIVE CHEF THOMAS HAFERKAMP

^{GF} Indicates that this item is considered Gluten Friendly. We are not a gluten free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements. BRG does not assume any liability for these foods offered; allergy management is the responsibility of the guest. Please inform your server if a person in your party has a food allergy or intolerance. | *Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions.