

BAR ANGIE

Brunch

MARTINIS



CLASSIC ESPRESSO
for five espresso
grey goose
copa d'oro
22



FILTHY GREEK
grey goose, vermouth
blanc, olive brine
kalamata olives
19



COCONUT ESPRESSO
for five espresso
conniption gin
coconut
24



WHITE COSMO
grey goose
rockey's
botanical
21



MARTINI ROYALE
aspen vodka
passion fruit, vanilla
prosecco finish
23



VESPER MARTINI
conniption gin
haku vodka
lillet blanc
19



PAPER PLANE
basil hayden
bourbon, aperol
nonnino amaro
21



WEST END FLOWER
london no. 3
elderflower
lemon, mint
23

COCKTAILS



PRETTY IN POMEGRANATE
patron reposado
lillet rose, rose water
pomegranate molasses
21



MEZCAL MULE
amaras, passion
fruit, cucumber
ginger beer, agave
21



ANGIE'S BRAMBLE
bulleit rye
chambord
lemon, sprite
21



LYCHEE MARGARITA
espolon blanco
lychee purée
fresh lime
21



BLOODY MARY
tito's vodka
house bloody mix
add shrimp +4
19



CLOVER CLUB
conniption gin
raspberry, fresh
lemon juice
egg white
19



WATERMELON CRUSH
flecha blanco
fresh watermelon
cucumber, lime
21



PEACH POP
casa dragones blanco
peach red bull
elderflower, lemon
orgeat
21

BEERS 11

STELLA ARTOIS	KRONENBOURG	PORT CITY IPA	PERONI LAGER	PERONI N/A
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BUBBLES

PROSECCO, Vigne Antiche 84 - Italy	18/89
CHAMPAGNE, Lallier - France	24/120
CHAMPAGNE, Veuve Clicquot - France	28/180
GRANDE CUVÉE, Victorious Rosé - France	22/110

WHITE WINES

SAUVIGNON BLANC, Jacques Dumont - France	18/62
SAUVIGNON BLANC, Jayson - California	24/92
BORDEAUX BLANC, Villa Pereire - France	20 /70
CÔTES DU RHÔNE, Parallèle 45 - France	18/60
PINOT GRIGIO, Tenuta Luisa - Italy	20/68
CHARDONNAY, Frank Family - California	22/75

MOCKTAILS 16



NO-JITO
lemon
cucumber
fresh mint
club soda



RASPBERRY KISS
raspberry preserve
lemon, vanilla
grapfruit
soda

FAMOUS FROSÉ



Notorious Pink rosé frozen to perfection, served ice cold
18

ROSÉ WINES

RHÔNE ROSÉ, Tranquille Pinard - France	18/62
GRENACHE, Notorious Pink - France	19/68

RED WINES

PINOT NOIR, Landmark - Oregon	20/77
BURGUNDY, Domaine Verret - France	22/82
BORDEAUX, L' Adage - France	21/72
NEBBIOLO, Produttori del Barbaresco - Italy	23/87
CABERNET, Robert Mondavi - California	23/95

Full wine-list available upon request

FEATURES

BOTTOMLESS MARTINIS

45 per person



Your choice of any of our classic martinis. Prepared tableside and enjoyed bottomless*



BRUNCH TOWER

smoked salmon red onions
tomatoes, sliced cucumber
assortment of NYC bagels
& cream cheeses
45

PRIX FIXE

45 per person

FIRST COURSE

ANGIE CAESAR
crispy cream cheese, everything bagel
croutons, parmigiano

GRILLED CORN SALAD
grilled yellow corn, cucumber
red onion, tomato, Greek feta

WARM SHRIMP SALAD (+10)
mesclun mix, beurre blanc, avocado
watermelon radish, dill

BLUE CRAB RANGOON (+5)
MD blue crab, cream cheese
sweet chili sauce

SECOND COURSE

BUTTERMILK PANCAKES
fluffy house pancakes, whipped butter
maple syrup, berries

FRENCH TOAST
thick cut french toast, chantilly cream
maple syrup, berries

AVOCADO TOAST
country bread, poached eggs
crispy bacon

SMOKED SALMON BENEDICT
breakfast potatoes, poached eggs
hollandaise

ANGIE OMELETTE
spinach & cheese omelette, frisee
breakfast potatoes

CRAB CAKE BENEDICT (+10)
MD blue crab cakes, poached eggs
green beans, hollandaise

STEAK FRITES & EGGS (+15)
maitre d butter, eggs your way
hand cut french fries
add au poivre (+4)

DESSERT

PROFITEROLE
vanilla gelato stuffed beignet
warm chocolate ganache

NAPOLEON
mille-feuille layered with house custard

RAINBOW COOKIE CAKE
almond paste, raspberry jam, chocolate

RAW BAR



P.E.I OYSTERS	26
half dozen oysters, mignonette cocktail sauce, oyster crackers	
TUNA CRUDO	25
blackened, wasabi aioli ponzu sauce, finger lime pearls	
JUMBO SHRIMP COCKTAIL	27
half dozen shrimp, cocktail sauce	
CRAB COCKTAIL	29
MD blue crab, louie dressing	
KALUGA CAVIAR	150
blini and traditional accoutrements	
SEAFOOD TOWER	85/165
whole Maine lobster, lump crab P.E.I oysters, jumbo shrimp	

SALADS

ANGIE CHICKEN CAESAR	32
crispy cream cheese, everything bagel croutons, parmigiano	
SUB hanger steak +8, SUB shrimp +4	
WARM SHRIMP SALAD	32
mixed greens, beurre blanc, avocado, watermelon radish, dill	
GRILLED CORN SALAD	28
yellow corn, cucumber, tomato, red onion, Greek feta	
CHINESE CHICKEN SALAD	31
napa cabbage, radicchio, cashews, sesame soy dressing, crispy wonton	
LOBSTER SALAD	38
mixed greens, avocado, fingerling potatoes, egg, white balsamic dressing	

HANDHELD

ANGIE BURGER	35
triple patty smash, american cheese, red onion, pickle, hand-cut fries	
SWORDFISH BURGER	34
pickled red onion, mixed greens, house tartar dressing, hand-cut fries	
WAGYU FRENCH DIP	42
prime ribeye, mozzarella, au jus, side of creamy horseradish	
CHICKEN CAESAR SLIDERS	32
fried chicken, caesar dressing, aged parmigiano	

SOUPS

FRENCH ONION SOUP	19
beef broth, caramelized onions, gruyère	
CLAM CHOWDER	19
creamy New England style clam chowder, bacon bits, chives	

STARTERS

SHRIMP MARTINI	32
pan-fried shrimp served over rice, cherry peppers, martini sauce	
STEAK TARTARE	31
hand cut tenderloin, sesame breadstick, house tartar dressing	
LOBSTER & CAVIAR ROLL	20
maine lobster salad, celery remoulade, sold by the piece	
SPINACH ARTICHOKE DIP	22
creamy cheese blend, roma artichokes, spinach	
LOBSTER "ESCARGOT"	32
Maine lobster, puff pastry, garlic butter, served escargot style	
CRAB CAKES	36
MD blue crab, tartar dressing, frisée	
GYRO EGGROLL	26
lamb leg, caramelized onions, feta, tzatziki	
SWORDFISH KEBAB	28
tomato, red onion, parsley, green goddess sauce	
BLUE CRAB RANGOON	29
MD blue crab, cream cheese, sweet chili sauce	
WAGYU IN A BLANKET	28
beef hot dog wrapped in puff pastry, honey mustard, sauerkraut	
MUSSELS FRITES	33
choice of white wine garlic -or- marinara, hand-cut fries	

FLATBREAD

SMOKED SALMON	34
red onion, cream cheese mozzarella, capers	
MARGHERITA	31
mozzarella, basil	
WHITE CLAM	34
little neck clams mozzarella, parsley	
PEPPERONI	32
old school red sauce hot honey, mozzarella	
BURRATA	33
roasted cherry tomatoes basil pesto	

BRUNCH PLATES

ANGIE OMELETTE	26
spinach & cheese omelette, frisée, breakfast potatoes	
AVOCADO TOAST	25
country bread, poached eggs, thick cut bacon, pickled red onion	
BUTTERMILK PANCAKES	26
fluffy house pancakes, whipped butter, maple syrup, assorted berries	
FRENCH TOAST	26
thick cut french toast, chantilly cream, maple syrup, assorted berries	
CHICKEN PAILLARD	32
marinated & grilled chicken breast, tomato, frisée, chicken jus	
EGGS YOUR WAY	28
choice of bacon or chicken sausage, eggs, breakfast potatoes, english muffin	
PORK CHOP MARTINI	48
pan-fried bone-in pork chop, cherry peppers, parmigiano	

BENEDICTS

served with breakfast potatoes and frisée side salad

THE CLASSIC	26
bacon, poached eggs, hollandaise	
CRAB CAKE	36
MD blue crab cakes, poached eggs, hollandaise	
SMOKED SALMON	34
breakfast potatoes, poached eggs, hollandaise	
MAINE LOBSTER	42
breakfast potatoes, poached eggs, hollandaise	

STEAK FRITES

served with hand-cut fries and maître d'hôtel butter; add au poivre +4

HANGER STEAK 10oz butcher's cut	48
FILET MIGNON 12oz tenderloin	64
NEW YORK STRIP 16oz prime striploin	62
COLORADO BONE-IN RIBEYE 32oz prime	97
PORTERHOUSE 42oz prime dry aged	150

Add - eggs your way +6

PASTA

BOLOGNESE BLANC	40
rigatoni, wagyu beef ragú italian sausage, parmigiano	
LITTLE NECK	40
linguine, little neck clams white wine, parsley, garlic	
TRUFFLE TAGLIATELLE	42
creamy truffle sauce finished with shaved truffle parmigiano	
SPICY RIGATONI	38
spicy vodka sauce stracciatella, chives	

HAND-CUT FRENCH FRIES



served with angie sauce garlic aioli, ketchup
15

SIDES

DRESSED GREENS	13
BREAKFAST POTATO	13
CHICKEN SAUSAGE	11
THICK CUT BACON	13
ONION RINGS	14