

AMERICAN BAR

LUNCH

STARTERS

TUNA TARTARE 24
avocado, pickled ginger, tamari, sesame oil, spicy mayo

CAPRESE 25
buffalo mozzarella, heirloom tomatoes, basil, olive oil, sea salt

LUMP CRAB CAKES 25
with housemade remoulade

CAVIAR 150
by caviar russe with creme fraiche, blinis & housemade chips

ENTREES

CHICKEN PAILLARD 25
baby heirloom tomatoes, frisee, pickled shallots, toasted almonds, crispy capers

KING SALMON 30
grilled asparagus, crispy fingerling potatoes, creamy dill sauce

LOBSTER ROLL 29
toasted martin's bun, tarragon, butter, aioli, fries

SCRAMBLED EGGS 19
with little gem salad and toasted pullman
add creme fraiche, caviar & chives +15

SALADS & SANDWICHES

BIG GREEN 17
red endive, little gem, bibb, mache, sunflower shoots, shallot vinaigrette

GREEK CHOP 19
tomatoes, cucumbers, chickpeas, red onions, kalamata olives, pepperoncini, sheep's milk feta, red wine vinaigrette

CHOPPED 20
soppressata, sun-dried tomatoes, red onion, chickpeas, cucumbers, queso fresco, house vinaigrette

*(Choice of Salmon 14,
Chicken 12, Shrimp 14)*

PEANUT CHICKEN 26
brussel sprouts, avocado, carrots, sesame sticks, radishes, peanut dressing

CHEESE BURGER 20
onion jam, american & cheddar cheese, lettuce, tomato, mayo, ketchup, fries

TURKEY CLUB 24
our take on the classic served with fries

HOT DOGS 22
two all-beef hot dogs on a brioche bun, relish, chopped onion, mayo, fries

BELLINI 15
APEROL SPRITZ 18
AB BLOODY MARY 15
TWO MARTINI LUNCH 30

DAY DRINKS



COLD BREW 5
ICED TEA 6
LEMONADE 6
FRESH SQUEEZED 8
orange or grapefruit juice