AMERICAN BAR

LUNCH

STARTERS

CRYSPY ARTICHOKE 24
fingerling potatoes, parsley, sage, parsley aioli

LUMP CRAB CAKES 25
housemade remoulade

TUNA TARTARE 26
avocado, pickled ginger, tamari, sesame oil, spicy mayo

JUMBO SHRIMP COCKTAIL 27
housemade cocktail sauce

PIGS IN A BLANKET 15
dijon mustard

Caviar 150
grand osetra, creme fraiche, blinis, housemade chips

KING SALMON 35
sautéed spinach, olive oil, lemon

STEAK FRITES 37
8 oz prime hanger, fries, maitre’d butter

CHICKEN PAILLARD 30
mixed lettuces, basil, asparagus, parmesan, shallots

CACIO E PEPE 28
spaghetti, pecorino, parmesan, cracked black pepper

SCRAMBLED EGGS 19
little gem salad and toasted pullman
add creme fraiche, caviar, and chives +25

SALADS add chicken (12), shrimp (16), or salmon fillet (14)

CHOPPED 16/26
half or full
soppresata, sun-dried tomatoes, tomatoes, red onions, chickpeas, cucumbers, queso fresco, house vinaigrette

PEANUT CHICKEN 27
brussels sprouts, avocado, carrots, sesame sticks, radishes, peanut dressing

CAESAR 21
romaine, sourdough croutons, shaved parmesan

GREEK CHOP 22
tomatoes, cucumbers, red onions, kalamata olives, pepperoncini, sheepsilk feta, chickpeas, red wine vinaigrette

BIG GREEN 19
red endive, little gem, bibb, mache, sunflower shoots, shallot vinaigrette
all salads may be prepared vegan

MAINS

FRENCH DIP 32
thinely sliced hanger, caramelized onions, swiss cheese, au poivre sauce

TURKEY CLUB 24
out take on the classic, served with fries

CHEESEBURGER & FRIES 25
cheddar, american, onion jam, lettuce, tomato, pickles

AVOCADO TOAST 21
toasted sourdough, baby heirloom tomatoes, jammy egg, fresh herbs add smoked salmon (10), lobster (16)

BELLI N I or MIMOSA 16

SAINT GERMAIN SPRITZ 17

BLOODY MARY 17

BREAKFAST MARTINI 17
tito’s, orange marmalade, lemon

DAY DRINKS

COLD BREW 7

ICED TEA 7

HOUSEMADE LEMONADE 7

FRENCH BLOOM 21
"Le Blanc", 0.0%, France

Executive Chef: Carolina Santos-Neves