

EASTERN STANDARD

KITCHEN AND DRINKS

BRUNCH

RAW BAR

OYSTERS*
4

LITTLENECK CLAMS*
2.5

SHRIMP COCKTAIL
4

SALMON PÂTÉ
everything bagel crackers
16

LOBSTER COCKTAIL
herbed crème fraîche
24

SALADS

LITTLE LEAF MIXED GREENS
aged goat cheese, shaved radish
dijon vinaigrette
15

NIÇOISE*
seared rare tuna, olives
haricots verts, egg, herbed potatoes
24

CLASSIC CAESAR
parmesan, country croutons
garlic-anchovy dressing
wedge-style or chopped
16

SIDES

HERB FRENCH FRIES
10

HOME FRIES
8

APPLEWOOD SMOKED BACON
6

SEASONAL FRUIT BOWL
14

GRANOLA & YOGURT
seasonal fruit, honey
15

***These items are served raw, under cooked or may be cooked to order. Consuming raw or undercooked meats poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.*

SCRAMBLED EGG PLATE
bacon, home fries, multigrain toast
17

B.E.C
bacon, fried eggs, american, special sauce
roasted tomato, home fries
16

SHORT RIB HASH
over-easy eggs, potatoes, salsa verde, tortillas
22

PANCAKES
strawberry glaze, mint
18

CROQUE MONSIEUR
croissant, ham, gruyere, fries
+ egg \$2
16

FISH & CHIPS
ES pilsner batter
malt vinegar tartar sauce
24

STANDARD BURGER*
cheddar, brioche, fries
22

STEAK FRITES*
shallot-herb butter, watercress, fries, aioli
fries
30

APPETIZERS

RED PEPPER GAZPACHO
baby tomato salad
14

STEAK TARTARE*
cornichons, baguette
21

SALUMI PLATE
domestic & imported
traditional accompaniments, bread
24

BURRATA
olive & sundried tomato relish
zucchini bread, fried walnuts
20

ROASTED BONE MARROW
pickled shallots, parsley
beef jus, chili crisp, sea salt
16

SOMETHING SWEET

VANILLA BEAN CRÈME BRÛLÉE
citrus, mint
12

BUTTERSCOTCH BREAD PUDDING
praline ice cream, salted butter caramel
13

VALRHONA BROWNIE A LA MODE
vanilla ice cream, candied pecans
whipped cream
13

HOMEMADE ICE CREAM OR SORBET
10

BRUNCH BEVS

BLOODY MARY
vodka, gin, or tequila
tomato juice, sunday spices, celery, olive
15

MIMOSA
don't mess with a good thing
orange juice, cava
13

SOLAR FLARE
martini & rossi fiero
crushable passionfruit, bubbles
15

from the ES bakeshop
baked fresh every day

CHEDDAR SCALLION BISCUIT
5

FRENCH BUTTER CROISSANT
6

CHOCOLATE CROISSANT
7

SEASONAL DONUT
6

PASTRY PLATTER
all of the above
20

BRUNCH SERVED EVERY SATURDAY & SUNDAY

We charge a 4% kitchen administration fee on all food and beverage ordered; this fee is not a gratuity, tip, or service charge. A 20% gratuity will be added to any party of 9 or more guests.