

# BREAKFAST MENU

Served Daily 6am – 11am. Call 202.3200.  
Late Night serves only snacks, sandwiches and burgers.

## Light Breakfast

Yogurt, muffin, seasonal fruit, granola \$15

## FRUIT, PASTRY & CEREAL

### Parfait

Chobani vanilla yogurt, berries and house-made granola \$11

### Oatmeal

Steel cut oats, seasonal compote, brown sugar \$13

### House-Made Granola

Steel cut oats, almonds, cashews, dried fruit \$10

### Bakery

Freshly baked croissants or muffins \$8

## LOCAL FARM EGGS

Choice of toast or English muffin.  
Egg whites available upon request.

### Signature Breakfast

Two eggs any style, home fries, choice of meat \$18

### Omelet

Choice of fresh vegetables, Heritage Country Ham,  
applewood smoked bacon, sausage and cheeses \$17

### Eggs Benedict

Heritage Country Ham, house-made brioche, caviar, hollandaise \$17

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# BREAKFAST MENU

## GRIDDLE

Buttermilk Pancakes

NY State maple syrup (Choice of Additions) \$13

Belgian Waffle

Citrus mascarpone, berry sauce, fresh berries, candied almonds \$15

## SIDE ORDERS

Local Pork Or Turkey Sausage \$7

Applewood Smoked Bacon \$7

Heritage Country Ham \$7

House-Made Corned Beef Hash \$10

Home Fries \$7

Croissant, English Muffin \$5

## BEVERAGES

Fresh Squeezed Orange Juice \$6

Bottled Juices \$3

Juice of the Day \$6

Latte \$5

Pot of Coffee \$10

Pot of Tea \$10

Gourmet Teas \$4

Soft Drinks \$2.50

Iced Tea \$2.50

## RISE-AND-SHINE COCKTAILS

Alcoholic beverages can be served starting at 8am Monday-Saturday and 10am on Sunday

Tequila Sunrise

Hotel California with freshly squeezed orange juice, Bing cherries \$14

Signature Bloody Mary

Absolute Bloody Mary garnished with pickled bean \$12

Mimosa

Chandon Brut with freshly squeezed orange juice \$10

# DAILY MENU

Served daily 11am – 10pm. Call 202.3200.  
Late night serves only snacks, sandwiches and burgers.

## STARTERS & SALADS

### Artisanal Cheese Plate

Honeycomb, marcona almonds, St. Germain gelee, yuzu marmalade, sourdough  
\$29

### Chilled Shrimp

Sofrito infused shrimp, gazpacho cocktail sauce, smoked tomato and saffron aioli  
\$24

### Traditional Caesar Salad

Romaine lettuce, Caesar dressing, Parmigiano-Reggiano, crostini, white anchovy \$11

### Field Greens Salad

Petite mesclun mix, heirloom cherry tomatoes, pickled onion,  
balsamic vinaigrette \$11

### Heirloom Beet Salad

Sicilian pistachio pate, blueberry goat cheese, beet \$16

## SOUPS

Chef's Seasonal Creation \$11

### Dunguness Crab and Corn Chowder

Roasted corn, crab, bacon \$17

## ENTRÉES

### King Salmon

Grilled fennel, chickpea salad, Meyer lemon cream sauce \$45

### Filet Mignon

Roasted seasonal vegetables, demi-glace \$65

### Mediterranean Plate

Sofrito infused black rice, grilled fennel, radish slaw, smoked tomato and  
saffron aioli \$27

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## SNACKS

### Wings

Buffalo or chipotle \$18

### Chips and Dip

Ranch chips with French onion dip \$15

### Chicken Tenders

Ranch or BBQ sauce \$15

### Mozzarella Sticks

Marinara \$13

### Onion Rings

Horseradish cream \$13

### Sampler Basket

Mozzarella sticks, onion rings, chicken tenders \$19

## SANDWICHES & BURGERS

With French fries, chips or salad

### Cuban Chicken Sandwich

Confit of chicken, Heritage Country Ham, prosciutto, Gruyère cheese, house-made pickles and spicy mustard sauce \$18

### Deli Turkey Club

Choice of bread, oven-roasted turkey breast, Heritage Bacon, mayo, lettuce, tomato, onion \$16

### Croque Madame

Sourdough, ham, Gruyère cheese, spicy mustard, bechamel, fried egg \$19

### Traditional Cheeseburger

Wagyu beef, choice of cheese, lettuce, tomato, onion \$18

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# DESSERT

Brownie Sundae \$10

Cheesecake \$10

Crème Brûlée \$10

Fresh Strawberries \$8

Seasonal Crisp

Seasonal fruit, crisp topping, cream cheese ice cream. Served Warm \$13

# DRINK LIST

Alcoholic beverages can be served after 10am on Sundays.

## BOTTLED WATER

Still Water (Large) \$8

Sparkling Water (Large) \$8

Sparkling Water (Small) \$3

Voss Water 28oz \$8

## SOFT DRINKS \$2.50

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Mountain Dew,  
Lemonade, Iced Tea

## MOCKTAILS

Raspberry Elixir

Muddled raspberries, ginger syrup, lemon, topped with ginger beer \$7

Half Circle

Pomegranate juice, pineapple juice, Sierra Mist \$7

## SPARKLING WINE

Domaine Chandon, California \$10

Moët & Chandon, Imperial Brut, Champagne \$16

Prosecco, Mionetto, Italy \$9

## WHITE WINE

Moscato, Folonari, Lombardia \$8

Pinot Grigio, Cliffhanger, Mezzacorona, Trentino \$8

Riesling, Dr. Konstantin Frank, Keuka Lake \$8

Sauvignon Blanc, Cloudy Bay, New Zealand \$12

Chardonnay, Cakebread, Sonoma \$12

Rosé, Whispering Angel, Provence \$12

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# DRINK LIST

Alcoholic beverages can be served after 10:00am on Sundays.

## RED WINE

- Pinot Noir, La Crema, Sonoma \$10
- Cabernet Sauvignon, Faust, Napa Valley \$18
- Cabernet Sauvignon, Franciscan, Napa Valley \$12
- Cabernet Sauvignon, Stag's Leap Artemis \$22
- Malbec, Luigi Bosca \$10
- Merlot, Markham, Napa Valley \$10

## BEER SELECTIONS

- Bud Light \$5
- Corona \$6
- Michelob Ultra \$5
- Ommegang \$6
- Stella Artois \$6
- Saranac Lager \$6
- Southern Tier IPA \$6
- Flower Power IPA \$6
- 1911 Original Hard Cider \$6

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# BOTTLE SERVICE

Includes choice of three mixers. Bottles are 375ml.

## VODKA

Tito's \$50

Belvedere \$60

Grey Goose \$60

## RUM

Bacardi \$50

Captain Morgan Spiced Rum \$50

## GIN

Hendrick's \$50

Bombay Sapphire \$60

## TEQUILA

Patrón Silver \$60

## WHISKEY

Jack Daniel's Tennessee Whiskey \$50

Crown Royal Canadian Whiskey \$60

Jameson \$50

## SCOTCH

Johnnie Walker Black \$55

Dewars 12yr. \$60

## BRANDY

Hennessy V.S. \$75

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