

ALL DAY DINING

SAVORY

HOUSE MADE BRIOCHE

Great Jones Spent Grain Butter (VG) • \$14

Add 1oz. Golden Kaluga Caviar • \$89

A SELECTION OF SEASONAL CHEESES

Great Jones Bourbon Apple Compote,

Toasted Anadama (VG) • \$25

SPINACH AND ARTICHOKE DIP

Black Truffle, Toasted Anadama (VG) • \$22

LOADED FRENCH FRIES

Braised Bacon, Aged Cheddar Cheese (GF) • \$18

BBQ SPICED CHICKEN WINGS

Honey Butter, Cool Ranch (GF) • \$19

ENGLISH PEA CROQUETTES

Local Feta, Piquillo Pepper Aioli • \$18

WARM BUTTERY PRETZELS

Great Jones Rye Mustard (VG) • \$17

LOCAL BURRATA TOAST

Truffle Honey (VG) • \$17

ROASTED PRAWNS

Confit Garlic - Ancho Chile Butter • \$25

THE BURGER

Great Jones Bourbon & Bacon Jam,

Potato Chips, Aged Cheddar Cheese • \$27

CAESAR SALAD

Gem Lettuce, Rustic Croutons, Classic Dressing • \$18

Add Roasted Chicken Breast • \$12



Adam Raksin

CHEF ADAM RAKSIN

◇ ————— SWEET ————— ◇

WARM DARK CHOCOLATE BROWNIE

Caramelized White Chocolate, Maldon Salt,
Hazelnut Praline Ice Cream (VG) • \$12

STICKY TOFFEE PUDDING

Carrot Cake, Great Jones Rye Toffee Sauce,
Cream Cheese Gelato (VG) • \$12

ASSORTED ICE CREAMS AND SORBETS

Pignoli Cookie (V or VG, GF) • \$5

◇ ————— COFFEE AND TEA ————— ◇

DRIP COFFEE • \$5

ESPRESSO • \$5

SELECTION OF TEAS • \$5



PASTRY CHEF SKYLER WILLOUGHBY

Thoroughly cooking foods of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.