



Cocktails - for the table glass/pitcher

Mimosa - fresh squeezed orange juice, Zonin prosecco 13/32

Bloody Mary - tomato juice, fresh horseradish, sriracha, celery. 13/32

Fireboat - fresh squeezed grapefruit juice, Four Roses Bourbon, local honey, muddled mint and lemon. 13/32

Juice & Coffee

Fresh Squeezed Juice - orange or grapefruit 6

Drip coffee - locally roasted blend of Brazilian, Colombian and El Salvadorian coffee beans 3

French Press Coffee - El Salvador Santa Maria is farmed using sustainable practices and based on rainforest alliance certifications. 6/14

Smith Signature Teas - Mao Sheng Fui green, Bungalow Darjeeling, Peppermint (d) and Lord Bergamot. 4

Brunch

Green Salad - local greens, herbs, charred cucumber vinaigrette. 13

Beets - ember roasted baby beets, whipped horseradish goat cheese (Coach Farms, NY), local greens, toasted sesame. 16

Brioche French Toast - pecan butter, fresh berries, VT. maple syrup. 16

Three Eggs Any Style - three eggs, breakfast potatoes 10

Farm Egg Omelette - three eggs, Moses Road Sleeper brie, spinach, onion, salsa, plancha fried potatoes. 16

"B.E.C" Sandwich - over easy egg, green onion, house cured pork belly bacon, aged cheddar, brioche roll, potato chips. 15

Hanger Steak - fire grilled Black Angus steak, over easy farm egg, salsa verde, grilled onion, potatoes. 24

Surf Burger - over easy egg, Grafton 1yr cheddar, onion marmalade, brioche roll. 17

Ora King Salmon - fire roasted peppers and green onion, grilled pole beans, shaved fennel, Castelvetrano olives, grapefruit. 24

Organic Chicken - lightly smoked and crispy fried 1/2 chicken, chipotle marinade, white bean stew. 24

Sides

Yogurt - Ronnybrook plain yogurt, Early Bird granola, berries, local honey 12

Bacon - house cured pork belly, mustard 10

Pastrami hash - house smoked 10

Breakfast Potatoes - plancha roasted 8

Sausage - house made, cheddar cheese sausage patties 8

Bread Basket - morning glory muffin, blueberry muffin, croissant and cornbread, pecan butter and raspberry jam 12

Donuts and Coffee - House made crullers, Turbinado sugar and ground cinnamon, coffee cream 11

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



bubbles

Surf Sparkling Rose NV, Zonin - Italy	12
Surf Moscato, Zonin - Italy	12

pink

Provence Rose 2016, Maison Saleya - France	12
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white

Pinot Grigio 2016, Dipinti - Italy	12
Sauvignon Blanc 2016, Marlborough Estate - New Zealand	13
Dry Riesling "Seneca Lake" 2016, Hermann J. Wiemer - New York	14
Chardonnay "Charm Acres" 2015, Pali Wine Co - California	14
Albariño 2016, Néboa - Spain	13
Chablis 2016, Joseph Drouhin - France	15

red

Barbera d'Asti "Le Orme" 2014, Michele Chiarlo - Italy	12
Côtes du Rhône "Colline" 2016, Domaine la Cabotte - France	12
Bordeaux Superior 2015, Chateau Rousett Caillou - France	13
Pinot Noir 2015, Row 503 - Oregon	15
Cabernet Sauvignon "Rt. 29" 2014, Routestock - California	16
Toscana Rosso "Le Difese" 2015, Tenuta San Guido - Italy	17

New York & Friends Beer On Draft

Single Cut Beersmiths Half Stack IPA - American IPA 6.6% ABV - Super smooth malt based IPA with bright tangerine and pineapple hop flavor and aromatics
Queens, NY 8.5

Evil Twin Citra Sunshine Slacker - Session IPA 4.5% ABV - a perfect balance between malt and hops that is all about the lemon.
Brooklyn, NY 8.5

Surf Lager by Flagship - Vienna Lager - 5.6% ABV - Vienna and rye malts smooth in flavor and texture. Crisp, clean, exceptionally balanced
Staten Island, NY 7.5

Sixpoint The Crisp Pilsner - Traditional Pilsner - 5.4% ABV - Bright, clean flavors with some hop character and a crisp finish.
Brooklyn, NY 8.5

Maine Beer Co. Peeper Pale Ale - Pale ale - 5.5% ABV - An American-style ale brewed one barrel at a time. The beer is fermented with a neutral yeast strain and allowed to dry out so it finishes crisp and clean.
Freeport, Maine NY 10

Carton "Carton of Milk"- Stout - 4% ABV - Extremely dark malt bill smashed against the sweetness of milk, black currant notes of Bullion hops through the middle
Atlantic Highlands, NJ 8.5

Allagash White - Belgian Wheat - 5.1% ABV - Brewed with wheat and spiced with coriander and curaçao orange peel. It is fruity, light and unfiltered
Portland, Maine 8.5

Bronx Brewery Banner - Kolsch - 4.8% ABV- Kolsch brewed using Belgian pilsner and American wheat malts with classic hops. It is brilliantly clear, soft
Bronx, NY 8.5

Flying Dog Numero Uno - Cerveza - 4.9% ABV - Light lager - Artisanal answer to easy drinking south of the border light lagers.
Frederick, MD 8

Southern Tier Old Man Winter - Winter Ale - 7.5% ABV - Hints of bittersweet chocolate, nuts, fine malts and balancing hops. Aromas of smoke, pepper roasted malts
Lakewood, NY 9.5

Other Half "Green City" - American IPA -7% ABV Oat hopped IPA with centennial, citra and simcoe hops. Unfiltered, creamy and delicious. Brooklyn, NY 10

Ommegang Three Philosophers - Authentic Cherry Ale - 9.7% ABV - Flavors and aromas of roasted malt, molasses, brown sugars, and dark fruits
Cooperstown, NY 8.5