



## Cocktails

Mimosa - fresh squeezed orange juice, Zonin prosecco 13/35

Bloody Mary - tomato juice, fresh horseradish, sriracha, celery. 13/35

Fireboat - fresh squeezed grapefruit juice, Four Roses Bourbon, local honey, muddled mint and lemon. 13/35

## 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** served with Surf Bread Basket - morning glory muffin, blueberry muffin, croissant and cornbread, pecan butter and raspberry jam additional bread board \$8

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. 17

Three Eggs Any Style - three eggs, breakfast potatoes 12

Farm Egg Omelette - three eggs, Moses Road Sleeper brie, spinach, onion, salsa, plancha fried potatoes. 17

“B.E.C” Sandwich - scrambled farm eggs, green onion, house cured pork belly bacon, aged cheddar, brioche roll, french fries. 17

Hanger Steak - fire grilled Black Angus steak, over easy farm egg, salsa verde, grilled onion, potatoes. 25

Surf Burger -over easy egg, Grafton 1yr cheddar, onion marmalade, brioche roll, french fries. 19

Ora King Salmon - fire roasted peppers and green onion, grilled pole beans, shaved fennel, grapefruit. 25

Organic Chicken - lightly smoked and crispy fried 1/2 chicken, chipotle marinade, Cuban black beans, tortilla, cotija cheese. 25

## Sides

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

Bacon - house cured pork belly bacon , mustard 8

Pastrami hash - house smoked pastrami and potatoes 10

Breakfast Potatoes - plancha roasted 8

Bread Basket - morning glory muffin, blueberry muffin, croissant and cornbread, pecan butter and raspberry jam 8

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



bubbles

Surf Sparkling Rose NV, Zonin - Italy 12

Surf Moscato, Zonin - Italy 12

pink

Provence Rose 2016, Maison Saleya - France 12

white

Pinot Grigio 2016, La Vendemmia - 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

Malbec "Tinto Negro" 2015,

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

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

Threes Table Beer - Saison - 4.2% ABV - Farmhouse style ale with notes of fruit and black pepper.  
Brooklyn, NY 8.5

Killsboro "Sweat Shorts" - Kolsch - 5.5% 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

Montauk Beer Co. Watermelon Session Ale - 4.9% ABV - Session Ale - This refreshing brew combines delicious watermelon flavors with a crisp Session Ale that is perfect for sipping under the summer sun. Montauk, NY 8.5

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

Greenport Harbor Brewery Pale Nibus - Pale Ale - 6.6% ABV An easily quaffed unfiltered pale ale hopped with Huell Melon, Citra and Centennial hops. Tasting notes of juicy mango nectar, honey dew melon, and some fresh cut grassy like hop flavors.  
Greenport, NY 8.5