



# JAZZ BRUNCH



## FROM THE GRIDDLE

### THREE EGG OMELETTE \$13

Chef's Choice, Coney Island Hash

### BLUEBERRY PANCAKES \$14

Maple Syrup, Sweet Ricotta, Honey Butter

### BREAKFAST BREADS \$9

Muffin, Coffee Cake, Croissants Honey Butter, Jelly

### STEAK AND EGGS \$32

Sliced Prime Hanger Steak, Two Eggs Any Style, Hollandaise, Garlic Butter

### CRAB CAKE EGGS BENEDICT \$18

Poached Eggs, Whole Wheat English Muffin, Lump Crab Cakes, Lemon Hollandaise, Coney Island Hash

### THE BREAKFAST BURGER \$17

Prime Blend Burger, Applewood Smoked Bacon, Fried Egg, Aged Cheddar, Lettuce, Brioche Bun, Coney Island Hash

## FROM THE PIZZA OVEN

### BACON EGG AND CHEESE \$14

Cheddar Cheese, Applewood Smoked Bacon, Roasted Eggs

### MARGHERITA PIZZA \$12

San Marzano Tomato Sauce, Olive Oil, Fresh Mozzarella, Micro Basil

### BROOKLYN PIZZA \$14

Sliced Prosciutto, Ricotta Salata, Arugula, Balsamic Syrup, Truffle

## FROM THE KITCHEN

### MEDITERRANEAN CHICKEN SANDWICH \$15

Grilled Chicken, Cucumber, Sliced Tomato, Feta Cheese, Olive Tapenade, Microgreens, Brioche Bun

### THE LOBSTER ROLL \$24

Fresh New England Lobster, Celery, Old Bay Lemon Mayo, Buttered Split Top Brioche Bun, Sour Cream and Onion French Fries

### AHI TUNA NICOISE \$26

French Beans, Grape Tomatoes, Greens, Egg, Nicoise Olives, Marble Potatoes

### GRILLED CHICKEN KITCHEN 21

### MIXED GREENS SALAD \$15

Baby Arugula, Romaine Hearts, Organic Kale, Hearts of Palm, Orange, Roasted Cherry Tomatoes, Shaved Ricotta with a Champagne Vinaigrette

### CHARCUTERIE BOARD \$21

Sliced Prosciutto de Parma, Alp's Soppresata, Sweet Dried Sausage, French Brie, Aged Grana, Red Grapes, Truffle Honey, Crostini

### WHOLE ROASTED FISH \$MP

Roasted Baby Vegetables

## BOTTOMLESS BRUNCH

\$16

All You Can Drink Mimosas, Bloody Mary's Or Sangria For 90 Minutes, With The Purchase Of Any Entrée

## FROM THE RAW BAR

### RAW BAR IN A BOX \$59

Local Oysters, Jumbo Shrimp Cocktail, Little Neck Clams, King Crab Legs, Lobster Cocktail, Sun Dried Tomato Cocktail Sauce, Pink Peppercorn Mignonette, Beet Horseradish, White Grapefruit Tartare Sauce

### CHILLED ALASKAN KING CRAB LEGS \$49

12 OZ. Sun Dried Tomato Cocktail Sauce, Old Bay Mayo

### LOCAL OYSTERS \$16

Half Dozen, Pink Peppercorn Mignonette Sauce with Lemon

### CLAMS ON THE HALF SHELL \$11

Half Dozen, Sun Dried Tomato Cocktail Sauce with Lemon

### JUMBO SHRIMP COCKTAIL \$16

Sun Dried Tomato Cocktail Sauce with Lemon

## SIDES

### BACON AND SAUSAGE \$9

Applewood Smoked Bacon, Maple Sausage Links

### CONEY ISLAND HOT DOG HASH \$6

Peppers, Onions, Hot Dogs

### QUINOA AND KALE \$6

Marcona Almonds, Fresh Herbs

### PARMESAN TRUFFLE FRIES \$11

White Truffle Oil, Winter Rosemary

### SAUTÉED FALL VEGETABLES \$7

Potatoes, Baby Carrots, Pearl Onions, Brussel Sprouts, Bacon

