

**LIBATIONS**

mimosa 13  
bloody mary 14  
french 75 17  
rosé sangria 14  
arnold palmer 11  
blood orange ginger beer 13  
sparkling pear cooler

**WINES BY THE GLASS**

sparkling pointe topaz 2018 18  
wolffer rose 2022 15  
rafael riesling 2019 13  
mccall sauvignon blanc 2020 14  
macari chardonnay 2020 14  
martin ray cab sauv 2020 15  
bedell cabernet franc 2021 14  
nicolas pinot noir 2021 14  
mccall vineyards merlot 2015 14

**BEER** 8 each

greenport harbor brewing IPA  
greenport harbor light work lager  
greenport harbor ale  
heineken and heineken light

**TO START**

spring pea & asparagus bisque 16  
gem lettuce caesar, parmesan custard, sourdough croutons\* 18  
burrata, heirloom cherry tomatoes, pinenut pesto, baguette 18  
flatbread, roasted garlic, caramelized onions, guanciale, parmesan 18  
tuna tartare, seaweed salad, potato chips \* 21  
crab cakes, lump crab meat, english tartar sauce\* 22  
crescent farm duck wings, thai-chili glaze, cucumber raita 22  
lollipop lamb chops, roasted beets, mint gastrique\* 24

**TO FOLLOW**

classic eggs benedict or smoked salmon benedict, herb roasted potatoes & greens \*  
amaretto french toast, baguette cardammon sugar, berries, maple syrup 22  
mushroom omelet, gruyere, potatoes & greens\* 21  
croque monsieur, sour dough, gruyere, sauce mornay 23  
king salmon caesar, parmesan custard, sourdough croutons\* 36  
bangin' blt, applewood smoked bacon, roasted garlic & horseradish aioli 23  
½ roast chicken, creamy polenta, baby rainbow carrots\* 38  
garganelli, pesto, cherry tomatoes, stracciatella 34  
jedi burger, aged cheddar, bacon jam, lettuce, house sauce, brioche, fries \* 24  
atlantic halibut, fingerling coins, asparagus, nage sauce \* 42

**SIDES**

bacon 8      french fries 12      baby rainbow carrots 12