

BRUNCH

A La Carte

Saturday • Sunday 12PM - 4:30PM

BOTTOMLESS BOOZY BEVERAGES

Choice of:

\$35 pp

CHAMPAGNE

MIMOSAS

BELLINIS

BLOODY MARY

BLOODY MARIA

SPICY PASSION FRUIT MARGARITA

(with 2 hour limit)

SIGNATURE COCKTAILS

CUCUMBER BLOODY MARY

Grey Goose Vodka, fresh cucumber, tomato juice, candied bacon

THE GRAMERCY BELLINI

Pomegranate, Prosecco

WATERMELON MULE

Ketel One Vodka, watermelon, ginger beer, lime

CAFÉ CON LECHE MARTINI

Tito's Handmade Vodka, espresso, Mr. Black Coffee Liqueur, condensed milk, dulce de leche rim, cuban toast

BLACK CHERRY WHISKEY SOUR

Basil Hayden's Bourbon, black cherry syrup, lemon, egg white

SPICY PASSIONFRUIT MARGARITA

Volcan Blanco, passionfruit, triple sec, jalapeño, agave, lime, Tajin

STRAWBERRY DAIQUIRI

Bacardi 4, strawberries, Luxardo Maraschino, lime

APPETIZERS

LOBSTER BISQUE

Made in house from scratch daily

SMOKED SALMON & CREAM CHEESE CROQUETTES

Herb vinaigrette, black garlic truffle aioli

OYSTERS (6)

Black pepper mignonette & housemade cocktail sauce

JUMBO SHRIMP COCKTAIL

Cocktail & creamy horseradish sauce

TRUFFLED DEVILED EGGS

Truffle pearls, truffle powder & crispy potatoes \$16

TUNA TARTARE

Avocado, scallions, sweet soy & spicy mayo

BEEF TENDERLOIN CARPACCIO

Baby arugula, black garlic truffle aioli, crispy potatoes

GIANT N.Y. STYLE MEATBALL

Pomodoro sauce, ricotta cheese & grilled ciabatta

CLASSICS

AVOCADO TOAST

Smashed avocado on toasted ciabatta served with breakfast potatoes Add poached farm fresh egg

STEAK-N-EGGS

10 oz skirt steak served with 2 farm fresh eggs, breakfast potatoes & hollandaise sauce

CHICKEN-N-WAFFLES

Crispy fried chicken served with fluffy Belgian waffles and maple syrup

BUTTERMILK PANCAKES

3 scratch made pancakes served with whipped butter and maple syrup

CROQUE MADAME

Ham, farm fresh egg, Gruyère cheese, Mornay sauce, croissant served with breakfast potatoes

STUFFED FRENCH TOAST CRUNCH

Cinnamon custard soaked brioche stuffed with strawberry cream filling

RED VELVET WAFFLE

Topped with crème anglaise & mix berries

BUILD YOUR OWN OMELET

3 farm eggs

Choice of: Ham • yellow onions • bell peppers • tomato • goat cheese • cheddar • fontina

Served with breakfast potatoes and choice of bacon or pork sausage

SALADS

CAESAR SALAD

Romaine lettuce, parmesan, garlic croutons & Caesar dressing

TRUFFLE BURRATA

Heirloom tomato, baby arugula, pickled shallots, balsamic glaze

"GRAMERCY" SALAD

Mixed greens, goat cheese, orange, red onion, cherry tomatoes, basil & red wine vinaigrette

ADD TO SALAD

CHICKEN BREAST | SALMON | 3 JUMBO SHRIMP

• SEAFOOD PLATTER •

Whole Maine lobster, 12 oysters, 4 jumbo shrimp, Dungeness crab cluster

Half Maine lobster, 6 oysters, 2 shrimp, Dungeness crab cluster

ENTRÉES

EGGS BENEDICT

2 poached farm fresh eggs, English muffin, hollandaise sauce

ADD CANADIAN BACON | ADD SMOKED SALMON

14oz STEAK FRITES

USDA N.Y. striploin, au poivre sauce, crispy fries

PAPPARDELLE BOLOGNESE

Homemade Bolognese sauce & ricotta cheese

THE GRAM" BURGER

Caramelized onions, lettuce, mustard aioli & brioche bun Gruyère or blue cheese

ADD BACON | ADD SUNNY SIDE UP EGG

40oz TOMAHAWK RIBEYE

USDA NY Strip, au poivre sauce, crispy fries

SIDES

Breakfast Potatoes

Buttermilk Pancake

Belgian Waffle

Bacon

Pork Sausage

Farm Fresh Egg (your way)

SWEETS

Brownie a la mode

Crème brûlée

Chocolate chip cookies



VEGAN



VEGETARIAN



GLUTEN FREE
OPTIONS

18% Service Charge will be applied to every bill

*Consuming raw or undercooked meat, seafood or eggs, may increase your risk of food born illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.