

DESSERTS

CHOCOLATE MOUSSE

hazelnut praline, chocolate meringue

PECAN BREAD PUDDING

rhubarb jam, honey - thyme ice cream

BUTTERMILK PANNA COTTA

strawberry compote, pound cake

WARM FLOURLESS CHOCOLATE CAKE

chocolate crumb, raspberry coulis,
milk chocolate sorbet

PROFITEROLE

vanilla & coffee ice creams, chocolate sauce

TART AU POMMES

tahitian vanilla ice cream, caramel sauce

VANILLA CREME BRULEE mixed berries

DESSERTS 10.

ICE CREAMS

coffee
honey - thyme
salted caramel
tahitian vanilla

SORBETS

mango
apricot
strawberry
milk chocolate

3 Scoops 8. / 1 Scoop 3.

BERRIES & CREAM 10.

COOKIE PLATE 8.

COFFEE & TEA

KISS OF AFRICA AMERICAN ROAST 5.

WATER PROCESSED DECAF 5.

TIGER STRIPE RESERVE ESPRESSO

rainforest alliance certified

ESPRESSO 4,75 CAPPUCCINO 6.

FLAT WHITE

espresso & creamy steamed milk in a glass 6.

CAFE AU LAIT 6,75

GHIRARDELLI HOT MILK CHOCOLATE 6.

STEVEN SMITH TEA SACHETS 4,75

BRAHMIN'S CHOICE BREAKFAST, BUNGALOW DARJEELING,

LORD BERGAMONT EARL GREY,

JASMINE SILVER TIP GREEN, MAO FENG SHUI GREEN

HERBAL TEAS

CHAMOMILE CITRUS, BIG HIBISCUS,
RED NECTAR ROOIBOS, PEPPERMINT LEAVES

LATE LUNCH

Hors d'Oeuvres

PISTOU

nicoise vegetable soup with garlic & basil 11.

FAVA HUMMUS

tahini, extra virgin olive oil, harissa, crudite & flatbread 11.

DUCK LIVER MOUSSE

port gelée, pickled vegetables, grilled sourdough 14.

BURRATA

romesco, marinated tomatoes, sourdough 16.

ARUGULA SALAD

shaved parmesan, fennel, olives, extra virgin olive oil 13.

ENDIVE SALAD

asparagus, pine nuts, sherry vinaigrette 13.

SUMMER MELON SALAD

goat cheese mousse, pickled shallots,
sunflower seeds, basil vinaigrette 14.

TUNA TARTARE

avocado, chives, lemon vinaigrette, harissa & potato chips 15.

MURRAY'S CHEESE PLATE 16.

SOUP DU JOUR

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Light Entrees

TUNA PROVENÇAL CIABATTA

imported canned tuna, hard cooked egg, tomato,
red onion, cucumber, radish, tapenade 17.

GRILLED CHICKEN SANDWICH

grilled country bread, roasted peppers,
grilled onions, arugula, tapenade 18.

HOUSE ROASTED TURKEY BLT

avocado, tomato, bacon aioli, oak leaf, multi grain 18.

SALADE NICOISE

imported Sicilian canned tuna, raw vegetables, tomatoes,
hard cooked eggs, nicoise olives, garlic vinaigrette 21.

CHICKEN PAILLARD

red & yellow endive salad with haricots vert, fennel,
grapefruit, tomatoes, white balsamic vinaigrette 22.

CRAB COBB SALAD

avocado, hard boiled eggs, green beans, tomatoes,
sweet corn, bacon bits, spicy creme fraiche dressing 24.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs increases the risk of foodborne illness

Cocktails

ST. TROPEZ

Flor de Caña Rums, Fresh Mint & Lime, Passionfruit "Foam" 15

LE PAMPLEMOUSSE

G'Vine Gin, Giffard Grapefruit, Aperol & Rosemary 15

Draught Beers

KRONENBOURG 1664 *Pale Lager*, France 5% 12oz 9.

JEVER *Pilsener*, Germany 4.9% 12oz 9.

LIC BEER PROJECT "ARDENT CORE," *Saison*, Queens 6.5% 12oz 9.

BLUE POINT "Mosaic," *Session IPA*, NY 4.8% 12oz 9.

#LocalLove (ask about our current local offering) M/P

Bottled Beers

GAFFEL *Kölsch*, Germany 4.8% 12oz 8.

METEOR *Pilsner*, Alsace, France 5% 12oz 8.

SAM ADAMS "LIGHT" *Lager*, Massachusetts 4% 12oz 8.

KRONENBOURG 1664 BLANC *Witbier*, France 5% 12oz 15.

WEIHENSTEPHAN *Hefeweissbier*, Germany 5.4% 12oz 8.

WEIHENSTEPHAN *Hefeweissbier Dunkel*, Germany 5.3% 16oz 11.

SAISON DUPONT *Farmhouse Ale*, Belgium 6.5% 13oz 15.

TROIS MONTS *Golden Ale*, France 8.5% 25oz 26.

DELIRIUM TREMENS *Belguim Ale*, Belgium 8.5% 11.2oz 15.

BALLAST POINT "SCULPIN" *IPA*, San Diego, CA. 7% 12oz 9.

DESCENDANT CIDER *Semi Dry*, Queens NY 5.5% 16oz 13.

Non-Alcoholic

CLAUSTHALER *Non Alcoholic*, Germany .5% 12oz 7.

FEVER TREE *Ginger Beer*, London 6.8oz 4.

Non-Alcoholic Cocktails

SOLEIL DES TROPIQUES

A Blend of Tropical Fruit Juices & Mint, Passionfruit "Foam" 8

Wines by the Glass

CHAMPAGNE & SPARKLING

PROSECCO, PRIMATERRA

Veneto, Italy N.V. 12

CAVA, BRUT ROSÉ

Naveran, Penedés, Spain 2017 15

CRÉMANT D'ALSACE, BRUT NATURE

Dirler-Cadé, Alsace, France 2015 16

LOUIS ROEDERER, *BRUT COLLECTION*

Reims, Champagne N.V. 19

ROSÉ

CÔTEAUX D'AIX EN PROVENCE

Saleya 2018 13

WHITES

COSTIÈRES DE NÎMES

Château Mourgues du Grès 2017 12

PINOT BLANC

Domaines Schlumberger, Alsace 2017 13

SEMI-DRY RIESLING

Hermann J. Wiemer, Seneca Lake, New York 2017 14

CHARDONNAY

Carpe Diem, Anderson Valley, California 2016 17

REDS

CÔTES DU RHÔNE

Terres d'Avignon 2016 12

LUBERON

Château La Canorgue, Provence 2017 14

BORDEAUX

Chateau Malescasse, Haut-Médoc 2008 16.

PINOT NOIR, BODEGA CHACRA

"Barda," Patagonia, Argentina 2018 17

CABERNET SAUVIGNON BLEND

Whitehall Lane, Napa Valley, California 2016 18

for a full list of wines by the glass
please ask for our wine list