

## COFFEE & TEA

COFFEE   3.50	AMERICANO   3
ESPRESSO   3	HOT CHOCOLATE   4.50
CAPPUCCINO   4.50	HOT TEA   4
DOUBLE ESPRESSO   4	ICED COFFEE   4
LATTE   4.75	MATCHA   4.75

## FRESHLY SQUEEZED

ORANGE 5

GRAPEFRUIT 5

## KIDS

**BUTTERMILK PANCAKES | 10**  
Plain | Chocolate Chip | Blueberry

**KIDS BREAKFAST | 10**  
Scrambled Egg, Potatoes, Bacon or Sausage

**FRENCH TOAST | 8**  
Berries, Chantilly Cream, Maple Syrup

## SIDES

**TOAST | 4**  
Butter & Jam

**BAGEL | 6**  
Cream Cheese

**PASTRIES | 6**

**APPLEWOOD SMOKED BACON | 8**

**PORK SAUSAGE | 8**

## BREAKFAST

### EGGS YOUR WAY | 18

Two Eggs Any Style, Choice of Applewood Smoked Bacon or Pork Sausage, Potatoes, Choice of Toast

### STYLED OMELETTE | 20

CHOICE OF 3: Bacon, Ham, Mushrooms, Tomatoes, Peppers, Onion, Spinach, American Cheese, Cheddar, Swiss, Served with Home Fries

### GSI BREAKFAST SANDWICH | 20

Applewood Smoked Bacon, Scrambled Eggs, Sharp Cheddar, Kaiser Roll

### AVOCADO TOAST | 15

Tuscan Bread, Baby Arugula, Red Onion, Radish, Lemon Vinaigrette  
Poached Egg +6 | Smoked Salmon +9

### BUTTERMILK HOTCAKES | 18

Poached Pears, Candied Walnuts, Honey Butter, Maple Syrup

## BREAKFAST BOWLS

**GREEK YOGURT PARFAIT | 10**  
Berries, Local Honey, Granola

**ACAI SMOOTHIE BOWL | 10**  
Fresh Berries, Bananas, Sweet Coconut, Granola

**SEASONAL FRUIT | 12**



# ALL DAY MENU



SALADS

## CAESAR | 21

Romaine Lettuce, Grana Padano, Brioche Crumbs, Anchovy Dressing

## COBB | 22

Red Leaf Lettuce, Turkey, HAM, Avocado, Tomato, Hard Boiled Eggs

## GARDEN | 20

Mixed Greens, Cherry Tomatoes, Shallots, Shaved Carrots, Feta Cheese, Strawberry Balsamic Vinaigrette

SALAD ENHANCEMENT: CHICKEN 9 | SHRIMP 12 | SALMON 16



SANDWICHES

## CIABATTA BLT | 19

Thick Cut Bacon, Arugula, Heirloom Tomatoes, Basil, Aioli

## SMASH BURGER | 23

American Cheese, Bacon, LTO

## ROASTED TURKEY | 19

Brie, Pistachio Pesto, Cranberry Mostarda, Mizuna

## PIZZA

### MARGHERITA | 19

San Marzano Tomatoes, Mozzarella, Fresh Basil

### PEPPERONI & SAUSAGE | 24

Calabrian Chilli Peppers, San Marzano Tomatoes, Fior di Latte

### TARTUFO | 28

Truffle, Mushrooms, Fior di Latte



## HANGER STEAK | 45

Crispy Frites, Garlic Broccolini, Red Wine Sauce

## MAINE HALIBUT | 42

Seasonal Vegetables Succotash, Lemon Beurre Blanc

## ROASTED CHICKEN BREAST | 38

Twice Cooked Potatoes, Wild Mushrooms, Wilted Spinach, Herb Chicken Jus

## FARM CARROTS | 27

Za'atar Spiced Yogurt, Mint Chimichurri, Toasted Pepitas



**RAW**

**CHILLED LOCAL LOBSTER | MKP**  
1.25 lb Montauk, Cocktail Sauce, Lemon

**OYSTERS ON THE HALF SHELL | 21 | 42**  
Cucumber & Fennel Mignonette, Lemon, Gurney's Tabasco

**CHILLED SHRIMP COCKTAIL | 23**  
Wild Caught U-12 Shrimp, Cocktail Sauce, Horseradish, Lemon

**APPETIZERS**

**MONTAUK SCALLOP CARPACCIO | 25**  
Huckleberry Agro Dolce, Spiced Cashew, Citrus Segements  
Basil Oil, Marigold

**TUNA TARTARE | 23**  
Sushi Grade, Avocado, Black Garlic Soy, Crispy Shallots, Saratoga  
Chips

**ANGRY LOBSTER | 39**  
1.25lb Lobster, Fermented House Sriracha, Ginger, Pullman Toast

**WHOLE ROASTED CAULIFLOWER | 22**  
Tahini, Herb Vinaigrette, Goat Cheese, Basil



**SALADS**

**ROASTED MARKET BEET | 18**  
Whipped Honey Goat Cheese, Sorrels, Crushed Pistachio

**THE WEDGE | 20**  
Iceburg, Applewood Smoked Bacon, Point Reyes Bleu Cheese,  
Tomatoes, Croutons

**HOT & COLD CEASAR | 18**  
Sprouting Broccoli, Boquerón's, Lemon, Brioche Crumbs,  
Pecorino Toscano

**ENTREES**

**LOBSTER TAGLIATELLE | 40**  
Calabrian Chili, Santa Barbara Uni Butter, Anchovy, Breadcrumbs

**DAY BOAT SEARED SCALLOPS | 44**  
English Peas, Morel Mushroom, Sweet Corn Veloute

**ORGANIC ROASTED CHICKEN | 33**  
Twice Cooked Potatoes, Trumpet Mushroom, House Guanciale,

**SIDES**

**TWICE COOKED POTATOES | 11**  
Kimchi Mayo

**ROASTED CARROTS | 11**  
Chimichurri

**CREAMY SPINACH | 13**  
Bechamel, Nutmeg

**FRENCH FRIES | 10**  
truffle parmesan, herbs +4

**FROM THE SEA**

**WHOLE ROASTED FISH | MKP**  
Herbs, Fennel Pollen, Sumac, Grilled Lemon

**WHOLE LOBSTER | MKP**  
Espelette Beurre Monte, Grilled Lemon

**FROM THE LAND**



**PRIME CUTS**

**FILET MIGNON 10 OZ | 58**

**NY STRIP 14 OZ | 60**

**DRY AGED**

**28 DAY BONE IN RIB CHOP 20 OZ | 79**

SAUCES: AU POIVRE, BORDELAISE, CHIMICHURRI, BEARNAISE



**+ ENHANCEMENTS**

**ANGRY LOBSTER | 39**  
1.25lb Lobster, Fermented House Sriracha, Ginger, Pullman Toast

**CRAB OSCAR | 20**

**BLACK TRUFFLE BUTTER | 8**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.