



Breakfast in the Sunroom

the bakery a la carte | 5
muffin | scone | croissant | bagel

simple fruit salad | 13
citrus vanilla syrup

smoothies with greek yogurt | 8.5
strawberry mint | banana honey | blueberry basil

yogurt parfait | 10
house made granola | ripe berries

scrambled egg sandwich | 14
english muffin | fresh herbs | cheese | rosemary homefries

manhattan | 17
coffee or tea | bagel | lox

ouefs au plat | 16
wild mushrooms | gruyere | herbs | smoked ham

stuffed french toast | 14
organic blueberries | hazelnut butter

two organic eggs | 14
any style | rosemary homefries | grilled country bread

omelette of the day | 18
small fresh herb salad | roasted potatoes

breakfast sides | 6

Sandwiches | Tartines

the water club sirloin burger | 18
served with spicy red pepper mayo | tomato | crisp onions | french fries | choice of cheese

rachel reuben | 15
pastrami | corned beef | swiss cheese | cole slaw | thousand island

philly cheese steak | 17
arugula | oregano vinaigrette

avocado tomato and sprouts | 13
olive oil | fresh basil | dark bread

grilled organic chicken | 22
smoked mozzarella | pesto | arugula | rosemary focaccia

tuna salad | 16
black olive tapenade | red onion | roasted peppers

Salads

caesar | 14
romaine spears | anchovy | soft cooked egg | crisp prosciutto

simple green salad | 9
herbs | greens | light sherry vinaigrette

grilled chicken cobb salad | 18
avocado | roquefort | griddled bacon

Snacks and Cravings to Share

classic | 8 or truffled french fries | 9
romano cheese | truffle essence

organic pretzels | 6
purple mustard

blue corn tortilla chips | 6
salsa and dips

artisanal cheese board | 22
soft and dry-aged cheeses | Assorted breads and fruits | condiments

mediterranean platter | 22
hummus | baba ganoush | olives | grilled pita | tabouleh

organic crudite platter | 14
crisp vegetables and greens | bagna cauda | dips

tuscan style platter | 24
pecorino | salumi | olives | ricotta | sundried tomatoes | grilled bread

classic shrimp cocktail | 27
fiery horseradish

mini croque monsieur | 14
arugula and apple spears

smoked salmon pizzette | 23
soft herbs | horseradish cream

Signature Cocktails

(sparkling)

the old virgin | 12
cruzan single barrel estate rum | lime juice | simple syrup | fresh mint leaves | angostura bitters | mumm brut champagne

pure class | 14
level vodka | perrier jouet champagne | fresh strawberries | fresh lemon

(on ice)

mai tai | 12
cruzan light rum | gold rum | orange curacao | orgeat syrup | fresh lime juice | cruzan dark rum

banana cafejito | 12
malibu tropical banana | kahlua mocha | fresh lime | muddled mint | espresso sugar

mangorita | 12
absolut mango | house made sour | muddled ginger | guava nectar

(up)

basil berry | 12
plymouth gin | fresh basil | muddled strawberries | fresh lime juice | peychaud's bitters

opals and pearls | 14
stoli vanilla | mathilde pear liqueur | fresh lime juice

pear rose | 12
absolut pears | muddled rosemary | apple juice | fresh lemon

orchard and vine | 12
absolut peach | ginger liqueur | white peach puree | red wine

melon collins | 12
malibu tropical melon | plymouth gin | fresh sour