Lunch  Served Monday through Friday, 12pm to 2:30pm

First Course

**Vegan Leek Potato Soup** Nettles, Morels, Olive Oil  15

**Burrata** Melon, Elderflower, Radish, Puffed Quinoa  19

**Belgian Endive** Strawberries, Goat Cheese, Candied Hazelnuts  18

**Tuna Carpaccio** Lemon Zest, Pickled Fresno Pepper, Nori Oil  20

**Grilled Octopus** Navy Beans, Red Onions, Castelvetrano Olives, Celery Salt Aioli  21

**Spring Field Greens Salad** Radishes, Red Verjus Vinaigrette  16

**Jumbo White Asparagus** Smoked Yolk, Rye Crisps, Trout Roe  20

**Plancha Seafood**

**Wild Striped Bass** Montauk, NY  29

**Cobia** Key West, FL  27

**Halibut** Nova Scotia  28

Main Course

**Gruyère Soufflé** Bitter Greens, Speck Ham (Please allow 20 minutes)  26

**Atlantic Blue Crab Cakes** Cucumber Slaw, Stone-Ground Mustard Sauce  37

**Creekstone Farm Bacon Blue Cheese Burger** Caramelized Onions, Pommes Frites  24

**Green Circle Chicken** Green Garlic Risotto, Morel Mushrooms, English Peas  28

**Swordfish** Blackening Spice, Shishito Peppers, Black Chickpeas, Lemon Jam  29

**Chickpea and Red Lentil Croquette** Red Pepper-Walnut, Pomegranate, Okra, Yogurt  27

**Omelet** Chanterelle Mushrooms, Fava Leaves, Goat Cheese  22

**Spaghettoni Nero** Shrimp, Artichoke, Arugula, Garlic, Olive Oil  26

**Tuna Niçoise Salad** Heirloom Beans, Bliss Potatoes, Green Olive-Piquillo Tapenade  27

(Without Tuna)  21

Executive Chef Fred Sabo
Chef de Cuisine Jason Huang
Pastry Chef Randy Eastman
Brunch  
*Served Saturday, 11:30am to 3 pm and Sunday, 11am to 3 pm*

**Three Course Brunch**  
Members receive a complimentary beverage  
Mimosa, Bloody Mary, Orange, Grapefruit or Cranberry Juice

**First Course**

*Vegan Potato-Leek Soup*  
Nettles, Morels, Olive Oil

*Wild Mushroom Quiche*  
Goat Cheese, Spinach, Baby Lettuces

*Fluke Crudo*  
Aji Amarillo, Citrus, Jicama, Cilantro

*Atlantic Blue Crab Salad*  
Avocado, Peanut, Cilantro, Tamarind-Lime Vinaigrette

*Quinoa-Oat Granola*  
Pear, Pistachios, Greek Yogurt, Black Cardamom Honey

*Salmon Gravlax*  
Buttermilk, Dill, Cucumber, Pumpernickel

*Pâté de Campagne*  
Pickled Ramps, Mustard, Toasted Sourdough

*Asparagus*  
Smoked Yolk, Trout Roe, Rye Crisps

**Main Course**

*Today’s Omelet*  
Wild Mushrooms, Sundried Tomatoes, Leeks, Cheddar

*Spaghettoni Nero*  
Shrimp, Artichoke, Arugula

*Eggs Benedict with Pancetta*  
Chicory Salad, Roasted Tomato, Hollandaise

*Challah French Toast*  
Rhubarb Raspberry Compote, Goat Fromage Blanc, Almond Crumble

*Swordfish*  
Blackening Spices, Shishito Peppers, Black Chickpeas, Lemon Jam

*Halibut Basquaise*  
Potato Puree, Peppers, Peas, Saffron

*Chickpea & Red Lentil Croquette*  
Muhammara, Pomegranate, Okra, Yogurt

*Roast Prime Rib*  
Sour Cream Potato Puree, Asparagus, Beef Au Jus

**Sides**  
5  
Smoked Bacon  |  Paprika Hash Potatoes-Garlic Aioli  |  Kohlrabi Salad

**Dessert**

*Orange Walnut Torte*  
Petite Vanilla Panna Cotta, Raspberries

*Banana Crème Brûlée*  
Gingersnaps

*Key Lime Meringue Pie*  
Balsamic Blackberries, Mango Sauce

*Chocolate Caramel Tart*  
Crème Chantilly, Strawberries

*Seasonal Fresh Fruit*  
Fruit Sorbet

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE
Dinner Served Friday and Saturday, 5:30 to 10 pm (last seating at 9 pm)

First Course

**Berkshire Pork Belly** English Peas, Pickled Cherries, Agretti  
**Vegan Leek Potato Soup** Stinging Nettles, Olive Oil, Morel Mushrooms  
**Tuna Carpaccio** Lemon Zest, Pickled Fresno Pepper, Nori Oil  
**Jumbo White Asparagus** Smoked Yolk, Rye Crisps, Trout Roe  
**Mediterranean Octopus** Navy Beans, Red Onions, Celery Salt Aioli, Castelvetrano Olives  
**Belgian Endive** Strawberries, Goat Cheese, Candied Hazelnuts  
**Grilled Pizzetta** Taleggio, Manila Clams, Toasted Garlic, Scallion Pesto

From The Plancha (Served with Tomatillo Salsa, Roasted Pepper & Tomato, Horseradish Cream)

**Sea Scallops** New Bedford, MA  
**Cobia** Bath, NC  
**Ocean Trout** New Zealand  
**Wild Striped Bass** Montauk, NY  
**Halibut** Nova Scotia

Main Course

**Butter-Poached Maine Lobster** Asparagus, Rhubarb, Chickpea Panisse  
**Pancetta-Wrapped Rainbow Trout** Mustard Greens, Radishes, Dill-Pepper Yogurt  
**Green Circle Chicken** Green Garlic-Koshihikari Risotto, Morel Mushrooms, English Peas  
**12oz Veal Porterhouse** Scallion Potato Puree, Zucchini Flower, Mushroom Duxelles, Basil Jus  
**Chickpea And Red Lentil Croquette** Muhammara, Pomegranate, Okra, Yogurt  
**Grilled Double Lamb Chop** Empanada, Favetta, Pickled Rhubarb

Side Dishes

Wild Mushrooms with Fines Herbes | Crispy Sunchokes with Garlic Aioli  
Fingerling Potatoes with Salsa Verde | Kohlrabi Salad with Scallions

Executive Chef Fred Sabo  
Chef de Cuisine Jason Huang  
Pastry Chef Randy Eastman
Dessert

Profiteroles  13
Strawberry Ice Cream, Chocolate Sauce

Blueberry Upside-Down Torte  13
Limoncello Gelato, Toasted Almond Nougatine

Lemon Steamed Pudding  13
Black Sesame Tuile, Mango Sauce

Georgia Peach Split  13
Vanilla Ice Cream, Salted Caramel Sauce, Pecan Crumble

Banana Crème Brûlée  13
Gingersnaps

Dessert Wines
Brachetto Passito “Pian del Sogni” Forteto Della Luja Piedmont, Italy 2013  14
Moscato d’Asti “San Maurizio” Forteto Della Luja Piedmont, Italy 2015  13
Pedro Ximenez “Solera 1927” Alvear Andalucia, Spain  13
Broadbent Madeira Malmsey 10 Years Old
Madeira, Portugal NV  14

Cognac & Scotch
Courvoisier Cognac VS  19
Glenfiddich Single Malt Scotch 12 Years  20
Macallan Single Malt Scotch 12 years  22