

The Balcony Lounge

Small Plates

House-Made Bread Sticks 4

Our Chef's Daily Soup 11

Snack Plate..... 12
Spiced Mixed Nuts, Marinated Olives, House-Made Chips

Local Artisanal Cheese Plate 16
Cheeses from New York & New England

Savory Tea Sandwiches 14
Green Apple & Walnut, Radish & Watercress,
Membrillo & Manchego

Country Pâté..... 15
Berkshire Pork, Hudson Valley Farm Duck, Mostarda,
Pickles and Country Bread

Mediterranean Mezze 17
Today's Hummus, Eggplant Puree, Olives, Marinated
Artichoke, White Beans, Papadum

Composed Salads

Tuna Niçoise Salad..... 25
Haricots Verts, Niçoise Olives, Egg, Lehigh Potatoes,
Arugula, Frisée and Dijon Vinaigrette

Green Market Vegetable Salad..... 19
Tumbleweed Cheese, Field Greens, Sherry Vinaigrette
Add Roast Turkey or Poached Salmon 24

Kale, Radish & Avocado Salad..... 18
Buckwheat Noodles, Hazelnuts, Citrus Vinaigrette

Artisanal Sandwiches

Crispy Eggplant + Buffalo Mozzarella 16
Piquillo Pepper, Broccoli Rabe Pesto, Ciabatta

Organic Egg Salad 17
Boston Bibb Lettuce, Heirloom Tomatoes, Brioche

Balcony Lounge Club 19
Roast Turkey, Smoked Bacon, Heirloom Tomato,
Butter Lettuce, Mayonnaise, Ciabatta

Avocado Toast..... 18
Fried Egg, Spicy Tomato Salsa

Maine Lobster Roll..... 27
Toasted Bun, Butter Lettuce, Chayote Slaw

High Tea Service

Per Person 27

With a Glass of Prosecco 36

Served with Tea Sandwiches, Assortment of Miniature
Sweets & Preserves and Choice of Harney & Sons Tea

Wine

Sparkling + White Wine

Tullia, Prosecco, Brut, Veneto, Italy NV..... 14/60

Tassin, Champagne Brut, Loches-Sur-Ource,
France NV..... 21/103

Charles Baur, Riesling, Alsace, France 2014..... 14/55

Gustav, Grüner Veltliner, Niederösterreich,
Austria 2015..... 14/55

Grand Moulin, Sauvignon Blanc, Loire Valley,
France 2016 15/59

Bodegas Mengoba, Godello, Castilla y León,
Spain 2014 15/59

Rosé Wine

Domaine du Deffends, Coteaux Varois, France 2016 14

Schramsberg Vineyards, Mirabelle Brut, Sonoma Valley,
California NV 21

Red Wine

Anne de Joyeuse "Camas", Pinot Noir,
Languedoc -Roussillon, France 2015 14/55

Roeno "I Dossi", Teroldego, Alto Adige, Italy 2013 14/55

Château Redortier, Beaumes-des-Venise,
Rhône, France 2012..... 15/59

Suertes Del Marqués "7 Fuentes", Canary Islands,
Spain 2014 16/61

Cocktails

Old Fashioned..... 16

Diplomatico Rum, Bitters, Sugar

Cablegram..... 16

Rye Whiskey, Ginger Syrup, Lime Juice, Candied Ginger

Beer

Brooklyn Brewery, Summer Pale Ale 10

Lagunitas, Czech Style Pilsner, California 10

Lefte, Blonde Ale, Belgium 10

Coffee + Tea

Illy Caffé Selections..... 4-6

Harney And Sons Tea 6

House-Pressed Juices

Green 10

Celery, Kale, Green Apple, Banana, Coconut

Orange..... 10

Carrot, Grapefruit, Mango, Sea Buckthorn Berries

Dessert by Pastry Chef Randy Eastman

Daily Assortment of Sweets..... 7.00

Seasonal Berries..... 11

Cookies & Biscotti 9

Chocolate Blackout Cake..... 10.50

Seasonal Fruit Pie 10.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.