

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, Fruit Jam,
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

Caesar Salad..... 17

Baby Romaine, Parmesan, Crispy Prosciutto, Petite
Croutons, Caesar Dressing

Shrimp Salad 24

Couscous, Chayote, Pomegranate 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

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

Stein Weihwasser, Riesling, Mosel, Germany 2016 14/55

Gustav, Grüner Veltliner, Niederösterreich,

Austria 2015..... 14/55

Wither Hills, Sauvignon Blanc, Wairau Valley,

New Zealand, 2016..... 15/59

Kiralyudvar, Tokaji Furmint Sec, Tokaj,

Hungary 2013 17/65

Sandhi, Chardonnay, Santa Barbara, California

2014..... 18/70

Red Wine

Adega Algueira, Ribiera Sacra Mencía,

Galicía, Spain 2016..... 14/55

Anne de Joyeuse "Camas", Pinot Noir,

Languedoc -Roussillon, France 2015..... 14/55

Howard Parker "Miamiup", Cabernet Sauvignon,

Margaret River, Australia 2014 15/59

Anne Pichon, Grenache Noir "Sauvage" Rhône Valley,

France, 2016..... 15/59

Chateau Haut Rocher, Saint-Émilion Grand Cru

France, 2015..... 16/61

Cocktails

Limoncello Martini..... 16

Limoncello, Vodka, Triple Sec

Negroni..... 16

Cappelletti, London Dry Gin, Antica Vermouth

Beer

Brooklyn Brewery, Lager 10

Lagunitas, Czech Style Pilsner, California 10

La Trappe Dubbel, Berkel-Enschot, Netherlands..... 11

Coffee + Tea

Illy Caffé Selections..... 4-6

Harney And Sons Tea..... 6

House-Pressed Juices

Green 10

Celery, Kale, Green Apple, Cucumber, Ginger

Orange..... 10

Carrot, Grapefruit, Mango, Sea Buckthorn Berries

Dessert by Pastry Chef Randy Eastman

Featured Dessert of the Day..... 7

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.