



breakfast

fresh baked pastry

traditional croissant or pain au chocolat

madagascar vanilla bean yogurt parfait

vanilla greek yogurt, berry compote, basil oil, housemade brown sugar pistachio granola, fresh picked basil from the garden

cinnamon sugar crepes

cardamom spiced pear butter, whipped cream, cocoa coffee crumble, side of applewood smoked bacon

classic breakfast

two soft scrambled pasture raised eggs, choice of bacon, ham, or sausage, choice of home fries or toast with house made jam

parmesan berkshire ham & chive omelet

soft cooked pasture raised eggs, berkshire ham & fresh snipped chives from the garden, home fries or toast with house made jam

chopped steak & egg sandwich

fried runny egg, black garlic aioli, frisee, tamarind vinaigrette, caramelized onion, aged cheddar, local sesame seed bun

egg & cheese croissant

soft scrambled pasture raised eggs, lettuce, tomato, caesar aioli with bistro berkshire ham or applewood smoked bacon

coffee

espresso

latte

cappuccino

iced coffee

beverages

cranberry juice

apple juice

orange juice

lemonade

sweet tea

unsweetened tea

berry kombucha

soda

coke

diet coke

coke zero

sprite



ICON FEATURE OF THE MOMENT

Exclusively for Icon Members

beef cheek pastrami eggs benedict

house made English muffins, poached pasture raised eggs, sauerkraut, hollandaise

smoothies *not available for complimentary drinks*

strawberry banana swirl

vanilla yogurt, strawberry, banana

peanut butter banana bliss

vanilla yogurt, banana, natural peanut butter, cinnamon

triple berry delight

vanilla yogurt, raspberry, blueberry, strawberry, honey

verde vitality

fresh apple juice, spinach, avocado, juiced ginger, pineapple, mango



autumn 2026

joe west | executive chef

alfredo martinez | sous chef

taylor carpenter | lead ambassador

"cuisine is the greatest form of art to touch a human's instinct." - iron chef chariman kaga

Please let us know of any dietary restrictions. We avoid seed oils. We cook with olive oil and organic feta fruit oil. Everything deep fried is cooked in beef tallow.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gratuity is not included.



lunch

hawaiian ahi tuna

tuna two ways, seared & sliced, tuna tartare toast, chilled clarified heirloom tomato gazpacho, watermelon, cucumber, baby tomatoes *

cauliflower & hummus

shawarma spices, harissa, pickled shallots, coriander, crispy dough

crispy chicken caesar

panko fried 24 hour brined amish chicken breast, romaine hearts, radicchio, parmesan, egg, potato crisps, house made caesar dressing

steamed bangs island mussels

andouille sausage, white wine tomato lobster broth, calamata pasta, parmesan foam, grilled bread

buffalo grouper bites

potato salad with really good olive oil, lemon, pasture raised egg, caesar dressing, pickled carrot, fresh celery hearts, housemade fresno pepper buffalo sauce

burger au pave de boeuf

6oz of our in house ground burger blend, black garlic, frisee, tamarind vinaigrette, caramelized onion, aged cheddar, bread bandits bakery sesame seed bun, house cut beef tallow fries

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ICON FEATURE OF THE MOMENT
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lobster roll

butter poached maine lobster served connecticut-style, toasted fresh baked split top brioche, house made chips

refreshers *not available for complimentary drinks*

mint condition fojito

fresh mint, yuzu juice, agave, soda water, splash of sprite

race red

fresh watermelon juice, basil, yuzu juice, splash of berry kombucha

full throttle

coconut red bull coconut, vanilla, topped with maraschino cherry

coffee

espresso

latte

cappuccino

iced coffee

beverages

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apple juice

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