

BRUNCH

FOR THE TABLE

Oysters, mignonette	3/pc
Almonds, piment d'espelette	9
Anchovies, olive oil, orange zest	12
Charcuterie, duck prosciutto, bayonne ham, pickled ramps	19
Leek Vinaigrette, soft boiled egg, dijon, leek ash	16
Cured Fluke, brown butter, caper, lemon	18
Chilled Scallop, spring onion, mint, honey lime vinaigrette	18
Clams Casino, garlic breadcrumb, ham, citrus	16
Mussels, garlic, saffron, parsley	17
Comté, jura, france	21

PLATES

Egg Sandwich, sausage, comté, swiss chard	16
Bibb Salad, fried egg, lardon, potato, chevre on toast	16
Pain Perdu, strawberry jam	14
Eggs Benedict, bayonne ham, hollandaise (foie gras +10)	18
Baked Egg, tomato, onion, sourdough toast	14
Cod Confit, potato and egg torta	22
Carrot a la Plancha, mushrooms, pea shoots	18
Steak and Eggs, potato, sauce bordelaise	28
Chicken, fried egg, confit potato, lemon preserve	28
Burger, bacon, comté, caramelized onions, fries	23

SIDES

Crispy Potatoes	9
Green Salad	9

COCKTAILS – 16

GREEN GABLES gin, cucumber bitters, green tea, matcha sugar
ITALIAN GREYHOUND vodka, pink grapefruit, cocchi rosa
PÊCHE PRINCE mezcal, peach, basil, lemon
AGUAVE tequila, poblano pepper, guava agave, chile salt
PAPER PLANE amaro nonino, aperol, bourbon, lemon
DEJA BREW vodka, cold brew liqueur, madagascan vanilla
WHITE NEGRONI gin, dolin blanc, salers aperitif
DARK HORSE rye, toasted sesame, sweet vermouth, black pepper

NON-ALCOHOLIC – 8

LOLA BUNNY strawberry, ginger beer, lime
GARDEN PARTY green tea, mint, cucumber
LITTLE APPLE apple, brown sugar, lemon

BEER

GENESSEE lager, rochester, NY	6
CHELSEA “checker cab” blonde ale, bronx, NY	7
BRAVEN “bushwick” pilsner, brooklyn, NY	7
TROEGS “dreamweaver” wheat beer, hershey, PA	7
KELSO “nut brown” lager, brooklyn, NY	8
BLACK HOG “yes chef” pale ale, oxford, CT (16 oz)	9
BRASSERIE DE ST-SYLVESTRE “gavroche” red ale, st-sylvestre cappel, FR	13
OTHER HALF “raining threes” imperial ipa, brooklyn, NY (16 oz)	14

Rebelle