



COCKTAILS

French 75 gin, lemon, sparkling | 13
Ruby Rose Sparkler grapefruit, sparkling, rose petals | 12.5
Mimosa | 9.5
Bloody Mary a necessity! Choose your spirit | 10

SNACKS

Potato Pancake trout roe, sour cream, onion relish | 8
Toast smoked bluefish, avocado | 8
Buttermilk Biscuits sweet carrot butter | 5
Foie Gras parfait brown butter honey, crostini | 10
Granola Greek yoghurt, berries, citrus | 6

PROVISIONS

Burrata Asparagus Salad hazelnut, Meyer lemon | 14
Red Beetroot Salad orange yoghurt, seed crisp | 12
Island Creek Oysters traditional accompaniments | 18
Quinoa "Risotto" coddled farm egg, Harkurei turnip | 13
Fried Chicken biscuits and gravy | 15
Eggs Benedict Florentine house ham, hollandaise | 15
Shrimp Omelet English peas, Gruyere cheese | 15
Lobster Roll house-made chips | 28
Breakfast Sandwich homemade sausage, fried egg, LT | 15

PLATES

Winsor Burger
1/2#, Vermont cheddar, bacon, avocado purée, fried egg? | 17
North Atlantic Cod
Sweet corn, Spring onion | 20
Steak Frites
Grilled sirloin steak, sunny side up egg, crispy onions | 29

DESSERT

Guanaja Chocolate Pie bing cherry compote | 8
Meyer Lemon Tart wild rose macerated raspberries | 8
Sorbet Tasting fresh berries | 8