

# BARREL ROOM

## BRUNCH

### OPENERS

- 12 **HUMMUS PLATTER** *v*  
lavash / pickled vegetables / chickpea salad
- 16 **KALE CAESAR**  
lacinato kale / red and white quinoa / classic caesar dressing  
shaved parmesan
- 15 **HEIRLOOM TOMATO SALAD** *v*  
watermelon / croutons / cucumber / balsamic / evoo
- 12 **ORGANIC PEACH AND BLUEBERRY PARFAIT** *veg*  
honey / granola / greek yogurt
- 14 **AVOCADO TOAST** *veg*  
hazelnut dukkah / radish / poached egg
- 14 **ACAI BOWL** *v, gf*  
banana / fresh berries / chia pudding / fresh bee pollen

### MAIN ACTS

- 10 **LATKES** *veg*  
sour cream / house-made apple sauce
- 16 **SHAKSHUKA** *veg*  
merguez / chickpeas / cage-free eggs
- 16 **FRENCH TOAST** *veg*  
mascarpone / fresh berries / maple syrup
- 17 **SEARED WILD KING SALMON** *gf*  
fennel / bacon / spring onions / fingerlings / sorrel sauce
- 16 **WALLKILL FARMS NOVA SMOKED SALMON BAGEL**  
sliced tomato / capers / red onions / cream cheese / mesclun salad
- 21 **GRILLED HANGER STEAK** *gf*  
parsnip purée / fingerlings / sun dried tomatoes / chianti

### EGGS

- 12 **2 EGGS ANY STYLE** cage-free eggs / home fries  
mesclun salad / toast *veg*
- 14 **OMELETTE OF THE DAY** chef's daily creations
- 12 **EGG SANDWICH** house-made pastrami / tomatoes  
comte cheese / avocado
- 15 **TOMATO AND SPINACH BENEDICT**  
hollandaise / shallots / herbs

### SIDES

- 10 **SMOKED SALMON** *gf*      5 **SIDE POTATOES** *v*
- 6 **MERGUEZ SAUSAGE** *gf*      6 **CHICKEN APPLE SAUSAGE**

### SWEET ENDINGS

- 10 **WHITE CHOCOLATE CRÈME BRÛLÉE** fresh berries  
Valdespino El Candado Pedro Ximenez Sherry NV \$10
- 10 **S'MORES** homemade graham crackers / marshmallow  
nutella gelato  
City Winery Shazzak Port, California \$11

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please mention any food allergies to your server before ordering.*



### MIXED DRINKS

- 12 **BLOODY MARY** House-made mix, Absolut Pepper Vodka
- 10 **MIMOSA** Orange Juice, Prosecco
- 12 **APEROL SPRITZER** Prosecco, Aperol and Soda

### JUICES / SMOOTHIES

- 6 **FRESH CARROT JUICE** orange / ginger / agave *gf, v*
- 7 **COCONUT AND CHIA SMOOTHIE** *gf, v*  
agave / coconut milk / vanilla / banana / chia seeds
- 6 **KALE SMOOTHIE** banana / mango / sorrel / watermelon *gf, v*

### KIDS MENU

- 5 **CHEESY SCRAMBLED EGGS** *veg*  
cage-free egg / aged cheddar / french fries
- 8 **PASTA** *veg*  
choice of marinara or butter sauce
- 7 **HOT DOGS**  
2 all-beef hot dogs / sauerkraut / ketchup / fries
- 8 **PEPPERONI FLATBREAD**  
san marzano tomato sauce / buffalo mozzarella

#### TEAS \$4

ASK YOUR SERVER ABOUT TODAY'S TEA VARIETIES.

#### COFFEE \$4 | ESPRESSO \$3



*gf: gluten free  
v: vegan  
veg: vegetarian*