

BRUNCH

RAW BAR

Oysters on the Half Shell (6)* - 24
Cocktail Sauce, Mignonette, Lemon

Dressed Oysters (6)* - 32
Ajo Blanco, Grape, Caviar

Shrimp Cocktail (6) - 22
Cocktail Sauce, Shaved Horseradish, Chives

#1 Tuna Tartare* - 22
Mango, Serrano, Tempura Crunch

Prime Beef Tartare* - 23
Dijon, Egg Yolk Jam, Potato Chips

Cold*
Oysters, Shrimp, Maine Lobster
Half - 115 | Full - 210
Add Caviar
See Caviar Selections Below



Hot
Scallops, Shrimp,
Maine Lobster, Oysters,
Littleneck Clams
Half - 125 | Full - 240

STARTERS & SALADS

Yogurt Panna Cotta - 13
Toasted Granola, Agave, Fruit

Wedge Salad - 18
Benton's Bacon, Sungold Tomatoes, Stilton Blue Cheese

Paris Brest Cream Puff - 12
Yuzu, Almond, Diplomat Cream

Caesar Salad - 16
Lemon Bread Crumbs, Mimolette, Parmesan

Broiled Oysters & Bone Marrow* - 32
Herb Bread Crumbs, Charred Lemon, Chimichurri

Chicories Salad - 16
Candied Pecan, Stilton Blue, Red Wine & Anchovy Vinaigrette

CAVIAR SERVICE

Eggs on Eggs on Eggs on a Hashbrown

Kaluga Hybrid	Regiis Ova	135	Royal Daurenki	Petrossian	140
Ossetra	Regiis Ova	175	Tsar Imperial Ossetra	Petrossian	230
Royal Baika	Petrossian	125	Special Reserve Kaluga	Petrossian	600

ENTRÉES

BENEDICTS
served with a roasted tomato and petite salad

Shaved Ham* - 21

Braised Wagyu Beef* - 38

Maine Lobster* - 42

ON SOURDOUGH
served with a roasted tomato and petite salad

Avocado Toast* - 21
Tomato, Lemon Yogurt, Poached Egg

Salmon Tartine* - 26
Lemon Cream Cheese, Chive

French Toast - 22
Crème Brûlée Dipped, Hazelnuts, Maple Syrup

Blackened Tuna* - 38
Niçoise Salad, Jammy Eggs, Preserved Lemon Vinaigrette

English Muffin Sandwich* - 20
Pork Sausage, Cheddar, Egg, Hashbrowns

Battered Fish Sandwich* - 26
Lettuce, Tartar Sauce, Steak Fries

Silk & Pearls* - 37
French Omelette, Herb Cheese, Caviar Beurre Blanc

American Omelet* - 21
Ham, Cheddar, Onion, Red Pepper, Tomato, Spinach

The M&F Burger* - 23
Sharp Cheddar, Lettuce, Big Max Sauce, Steak Fries

Prime Steak & Eggs* - 45
Top Prime Sirloin, Sunny Eggs, Au Poivre, Hashbrowns

For parties of five or more, a 20% gratuity will be added to the check

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be cooked to order or offered undercooked.

BRUNCH COCKTAILS

- * also available non-alcoholic -

COCKTAIL TOWERS | Espresso & Mimosa Martinis for you and your crew - Small 75 / Large 110

INSPIRATION BLOODY'S DURING THE BRITISH INVASION * Bloody HELL! - 15 San Marzano Tomato, Serrano, Celery	INSPIRATION DAY DRINKING MIMOSAS IN FIRST CLASS Equal Parts Unknown - 15 Peach, Elderflower, Orange Blossom, Champagne Air
INSPIRATION PORNSTAR MARTINIS WITH LIZ GILBERT Eat, Slay, Love - 19 Masala Chai, Passion Fruit, Pandan, Chamomile	INSPIRATION CARAJILLOS WITH KATE MOSS That's, that Me Espresso - 22 Wake me up, F@ck me up
INSPIRATION MARGARITAS & JAPANESE TEA CEREMONIES * Much Appreciated - 19 Kiwi, Matcha, Yuzu, Sea Salt	INSPIRATION IRISH COFFEES AT THE HOTEL SACHER Fly Me to the Moon - 16 Coffee, Almond, Cherry, Cacao
INSPIRATION OLD FASHIONEDS AT THE PALACE SALOON Great Scott! - 21 Walnut, Sage, Sarsparilla, Toasted Corn	INSPIRATION GIN & TONICS IN SEERSUCKER SUITS * Catamaran Tan - 17 Aloe, Aegean Tonic, Cucumber, Mastic

MARBLED SELECTIONS

FINE CUTS

WET AGED				DRY AGED			
Cut	Wgt.	Purveyor & Grade		Cut	Wgt.	Purveyor & Grade	
Filet*	8 oz	Linz - LHA RESERVE	63	Bone-In KC Strip*	20 oz	Linz - USDA PRIME	89
Bone-In Filet*	14 oz	Linz - LHA RESERVE	85	Bone-In Ribeye*	20 oz	Linz - USDA PRIME	125
NY Strip*	14 oz	Linz - USDA PRIME	72	Porterhouse*	28 oz	Linz - USDA PRIME	145
Ribeye*	16 oz	Linz - USDA PRIME	72	Bone-In Tomahawk*	36 oz	Linz - USDA PRIME	180

SPECIALTY CUTS

AUSTRALIAN WAGYU				JAPANESE WAGYU			
Cut	Wgt.	Purveyor & Grade		Cut	Wgt.	Prefecture & Grade	
Filet*	6 oz	Stone Axe - 8/9	84	Filet*	5 oz	Miyazaki - A5 10+	145
Ribeye*	14 oz	Stone Axe - 8/9	135				

SAUCES

Hollandaise - 5	Au Poivre - 6
Bearnaise - 6	Chimichurri - 5
Bordelaise - 10	Truffle Gravy - 8
Horseradish Cream - 6	

ACCOMPANIMENTS

Broiled Half Lobster - 55	Truffle Butter - 14
Roasted Bone Marrow* - 15	Blue Cheese Gratinée - 11

TURN ANY MARBLED SELECTION INTO STEAK & EGGS +15

POTATOES & SIDES

Mac & Cheese - 16 Truffle Mac +6, Lobster Mac +12	Berkshire Bacon - 10 Applewood Smoked
Sautéed Spinach - 14 Garlic, Shallot, Lemon	Heritage Pork Sausages - 8 Black Pepper
Creamed Spinach - 15 Parmesan Crisp, Cream Sauce	A Small Salad - 12 Arugula, Herbs, Lemon Vinaigrette
Onion Rings - 14 Malt Vinegar, Big Max Sauce	Hashbrowns - 8 Beef Fat, Onion, Smoked Salt
Triple Cooked Steak Fries - 14 Crispy & Fluffy	Roasted Tomatoes - 8 Herbs, Basil Oil
Robuchon Potato Purée - 15 All The Butter	Creamed Corn - 15 Cornbread, Mozzarella