

appetizers

soup of the day	9
black bean soup	9
mixed greens salad	12
small caesar salad	13
wedge salad	14
iceberg lettuce, bacon, cherry tomato, blue cheese dressing	
steak tartare	(entrée: 30) 18
toast points, arugula	
wiley point oysters	six: 15
damariscotta river, maine	twelve: 28

classics

hamburger	16
french fries	
cheese and bacon +1 each	
free-range cajun chicken sandwich	16
onions, cajun mayonnaise, house-made garlic potato chips	
new england lobster and crab roll	24
house-made garlic potato chips	
thai vegetarian stew*	17
tofu, brown rice, peanuts, zucchini, mushrooms, tomato, peppers, scallions	
grilled new york strip steak	36
french fries, red wine reduction	
free-range chicken salad	20
kale, farro, tomato, onion, chickpeas, feta cheese, red wine vinaigrette	
la scala salad	19
iceberg lettuce, chickpeas, red peppers, diced salami and provolone	
caesar salad	18
with chicken +3	

brunch

yogurt and fresh fruit*	13
house-made granola, maple syrup	
house-cured salmon benedict	16
tomato, onion, hollandaise, capers	
eggs benedict	16
ham, hollandaise, home fries	
zucchini and cheddar omelette	16
cheddar cheese, home fries, english muffin	
tostada	17
chorizo, cheddar, kidney beans, fried egg	
house-cured salmon and scrambled eggs	17
watercress, english muffin	
grilled cedar river skirt steak and eggs	20
home fries	
vegetarian frittata	16
green beans, broccoli, feta, english muffin	
brisket sandwich	17
horseradish mustard, sautéed onions, swiss cheese, au jus, coleslaw, house-made garlic potato chips	
pumpkin-mascarpone stuffed french toast*	15
mascarpone, candied walnuts, maple syrup, cinnamon, choice of bacon or sausage	
biscuits and sausage gravy	17
fried eggs	

sides	7
bacon	sausage
home fries	two eggs
sautéed spinach	

desserts

hot fudge pudding cake*	11	warm apple crumb pie	10
chocolate chip cookies	10	banana cream pie	10
fresh fruit	10	ice cream	8
pumpkin cheesecake*	10		

*contains nuts

1 check & 3 credit cards per table only

A 20% Service charge is applied to parties of 5 or more

wine

house		¼ liter	½ liter	full
	pinot grigio rocca bianca, italy, 2013	12	21	36
	primitivo le sciare, italy, 2013	12	21	36
sparkling	prosecco trecase, italy, n.v.	<i>glass: 11</i>		
white	pinot bianco weissburgunder, italy, 2015	13		
	riesling hermann j. wiemer, new york, 2015	14		
	chardonnay starmont, california, 2014	15		
	sancerre domaine andre neveu, france, 2015	16		
rosé	grenache/cabernet sauvignon domaine montrose, france, 2016	14		
red	malbec kipu, argentina, 2015	13		
	pinot noir montinore, oregon, 2015	13		
	cabernet sauvignon disruption, washington, 2014	15		
	mourvedre/petite sirah eaten by bears, new york, 2015	15		
	bordeaux chateau de mille anges, france, 2012	16		

beer

draft	8	ale		lager	
krombacher (pilsner)		bronx brewery pale	12 oz can 8	einbecker non-alcoholic	6
brooklyn (lager)		21st amendment		heineken	7
bronx banner (golden ale)		“blood orange i.p.a.”	12 oz can 8	amstel light	7
fat tire (amber ale)		bell’s amber	8	negra modelo	7
allagash white (wheat)		brooklyn sorachi ace	8	pacifico	7
belhaven (nitro scotch ale)		paulaner hefeweizen	8	pilsner urquell	7
bell’s two hearted (i.p.a)		boulevard tank 7 saison	9	camden hells pilsner	8
guinness (stout)		firestone easy jack session i.p.a.	9		
		ommegang abbey dubbel	9	fruit/lambic	
		sam smith nut brown	11	original sin cider	8
		sam smith oatmeal stout	11	wölffer estate dry rosé cider	9
		chimay blue	12	lindemans pêche lambic	11
		duvel	12		

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