

THE CROSBY BAR

BRUNCH

Kabocha squash soup, cauliflower couscous, fresh turmeric, wild rice, sage cream \$15 (v)

Mushroom and quinoa lettuce wraps, butter lettuce, ginger and black bean dipping sauce \$19 (v)

Tricolore salad – Burrata, heirloom tomato, avocado, olives \$20 (v) (gf)

Grilled octopus, Manila clams, saffron fregula, tomato and lemon broth \$21

Tuna tartare, daikon, avocado, long beans, soy-yuzu dressing \$24

Burrata scramble, grilled tomato, arugula, truffle Pecorino \$24 (v)

Chilaquiles, chicken, chorizo, tortillas, onion, Cotija, guajillo sauce, eggs any style \$27

Buttermilk pancakes or waffles, whipped cream, mixed berries \$19 (v)

Poached eggs and corned beef hash, Cheddar grits \$24 (gf)

Eggs Benedict / Florentine (v) / Royale mixed greens \$23 / \$22 / \$24

Cinnamon-raisin Challah French toast, bitter orange-berry compote, whipped cream \$19 (v)

Avocado toast, eggs, dark rye, tomato \$24 (v)

Spinach salad, shrimp, shiitakes, avocado, feta, egg, bacon, sherry vinaigrette \$26 (gf)

Seasonal greens, anchovy and garlic dressing, breadcrumbs, chicken or salmon \$26 / \$34

Grilled chicken wrap – Roast pepper relish, artichoke caponata, arugula, olives, Provolone \$21

Seared salmon, baby vegetable ratatouille, French beans, tomato jam, salmoriglio \$35 (gf)

Croque Monsieur - Applewood smoked ham, Gruyère, Dijon, béchamel \$23 / Madame \$26

Lobster ravioli, chanterelles, spring onion, spinach, corn, tomato, tarragon cream \$37

Quinoa bowl – Kasha, balsamic roasted beets, Delicata squash, carrots, grape sauce \$28 (vg) (gf)

Grass fed burger, fries \$24

Dry-aged Angus burger, fries \$28

SIDES

\$10

French fries

Brussels sprouts, bacon, apple

Stir fried quinoa, mixed vegetables (vg) (gf)

Sautéed spinach, garlic (vg) (gf)

Charred broccolini and seasonal mushrooms (vg) (gf)

Mac and Cheese

DESSERTS

\$12

Chocolate liégeois (v) (gf)

Crème brûlée (v) (gf)

Lemon tart, crème fraîche (v)

Chocolate truffle layer cake, malt gelato, cocoa nibs (v)

Apple tart Tatin, Bourbon vanilla bean gelato (v)

Seasonal assorted petit fours (v)

Chef's selection of ice creams and sorbets (v) (gf)

Selection of Artisanal cheese
\$19 / \$27 / \$32

COLD PRESSED JUICES & SPECIALITY LATTES

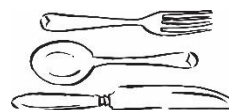
\$10

COCONUT HYDRATE
Pineapple, lemon, chia

PURE GREENS & APPLE
Kale, spinach, romaine

Matcha almond latte

Turmeric almond latte



#TheCrosbyBar

We hope you enjoy your meal. Tim & Kit Kemp

An automatic gratuity of 20% will be added to parties of 5 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness
(v) - vegetarian (vg) - vegan (gf) - gluten free