

BRUNCH

Served Saturday & Sunday 11am - 3pm

MIMOSAS

CLASSIC MIMOSA 12
fresh orange juice, organic cava

VIKING OF 6TH AVENUE 13
fresh watermelon juice, organic cava, lime

PROVENCE 13
lavender honey, lemon, organic cava, thyme

PAMPERED PEACH 13
pet nat rose, grapefruit, peche

BLOODIES

THE BEST BLOODY 12
vodka, house-made bloody mix

VERDE MARY 14
vodka, tomatillo, lime, chipotle, green
chile, cucumber

SPICY MARIA 13
chile infused tequila, house bloody mix

MICHELADA 11
lager, tomato, lime, tabasco, spiced rim

DAY DRINKING

WICKED SPRITZAH 13
amaro montenegro, cochi americano,
organic cava

CORPSE REVIVER #2 13
gin, lillet, lemon, triple sec, absinthe

STRANGER IN THE ALPS 14
cocoa krispy milk, chile vodka, espresso
liqueur, mole bitters

ITHINK I LOST MY HEADACHE 13
house infused banana rum, coconut,
pineapple, averta

DIRTY BIRD 13
triple strength cold brew, whiskey, ginger,
allspice dram, chai, cardamom foam

SUNGRITA 10
tequila shot, SunnyD sangrita chaser

A SPOT OF TEA 30
shots for four, served discretely

Please ask if you would like to see
our full menu of
draught beer & wine by the glass

STARTERS

OYSTERS ON THE HALF* 18
mignonette, cocktail sauce, lemon

COLOSSAL SHRIMP COCKTAIL 3
cocktail sauce, lemon

FRESH FRUIT BOWL 8
assorted fresh fruit & berries

MEZE PLATTER 8 each | 22 all three
lemon garlic hummus with crispy
chickpeas,
beet tzatziki with dill yogurt,
marinated cucumber

MIXED GREENS 11
little leaf farms mesclun greens,
cherry tomatoes, radish, mustard
vinaigrette

BEET SALAD 14
goat cheese, baby arugula, toasted
sunflower seeds, balsamic vinaigrette

MAPLE BUFFALO WINGS 15
gorgonzola sauce, celery

CHIPS & DIP 8
house fried chips, french onion dip*

HOUSE-CUT FRIES 10
garlic aioli*

SANDWICHES

Served with Mixed Greens or Fries

INDO CHEESEBURGER* 16
vermont cheddar, charred red onion,
aioli*, lettuce, tomato, brioche

VEGGIE BURGER 16
sweet potato, chickpea, arugula,
spicy remoulade*, seeded bun

HEIRLOOM TOMATO B.L.T. 16
north country bacon, crisp lettuce,
heirloom tomato, aioli*, iggy's rosemary
focaccia

COFFEE, ETC.

HOT COFFEE/TEA 3.5

ICED COFFEE 4.5

ORANGE JUICE 4

BRUNCH CLASSICS

Served with Homefries

FRENCH TOAST STICKS 15
maple whipped cream, mixed berries

WILD MUSHROOM OMELET 16
roasted mushrooms, spinach, gruyere

LOBSTER BENEDICT* 28
fresh lobster, poached farm eggs,
hollandaise, english muffin

VEGGIE BENEDICT* 17
sauteed spinach, tomato, poached farm
eggs, hollandaise, english muffin

BRISKET BENEDICT* 18
beer braised brisket, poached farm eggs,
hollandaise, english muffin

STEAK & EGGS* 27
herb marinated steak tip, sunnyside farm
eggs, mixed greens

FARMER'S BREAKFAST* 16
two sunnyside farm eggs, applewood
bacon, bangers, toast, mixed berry jam

BREAKFAST SANDWICH* 14
north country applewood bacon,
sunnyside farm egg, vermont cheddar,
tomato, aioli, toasted brioche

FRIED CHICKEN & GRAVY 18
buttermilk fried chicken thigh,
sausage gravy, buttermilk biscuit

GRAIN BOWL 18
quinoa, cherry tomatoes, cucumber,
toasted red pepper hummus,
crispy chickpeas

AVOCADO TOAST 17
grilled iggy's rosemary focaccia,
avocado, heirloom tomato, radish,
arugula, pomegranate molasses, toasted
sunflower seeds

SIDES

HOMEFRIES 6

NORTH COUNTRY BACON 6

IRISH BANGERS 6

TOAST WITH MIXED BERRY JAM 4

SUNNYSIDE UP EGG 2 each

Before placing your order, please inform your server if a person in your party has a food allergy

* These items are served raw or undercooked or may be cooked to your specifications.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

A 3% Kitchen Service Fee is added to all checks. This fee is paid entirely too the kitchen staff who prepare your food.
If you have questions or concerns, please ask our staff for more details.