

For The Table....

Basket of House Pastries 12

Warm Sticky Buns 8

Fresh Seasonal Fruits 9/16

Fresh Fruits, Yogurt & Granola....

Mixed Berries 6
champagne sabayon

Yogurt and Berries 14 with Granola 16

Chilled Seafood....

East Coast Oysters 4 each 12

Gulf Shrimp Cocktail 4 each 16

Sushi Grade Tuna Tartare 14

Ducktrap Smoked Salmon *traditional* 18

Soups, Salads & Appetizers....

Classic Caesar 9

Baby Iceberg 8
blue cheese, bacon, tomatoes, ranch dressing

Steak Tartare 9

American Wagyu Dumplings 15

Maine Lobster Bisque 6

Chef's Specialties....

Wild Mushroom & Spinach Frittata 14
cheddar, shitakes

Corned Beef Hash & Sunny Side Eggs 16
dijon mustard

Wiener Schnitzel & Sunny Side Eggs 24
brown butter, capers, lemon

Breakfast Favorites....

served with homefries

The XV "Bacon" 15
two eggs any style, bacon, sausage or ham

Eggs Benedict 16

Denver Omelet 16
vermont cheddar, black forest ham, onions and peppers

Omelet a la Florentine 16
spinach, gruyere, bacon, tomato

Poached Eggs & Grilled Vegetables 16
toasted english muffin, goat cheese spread, hollandaise

With Vermont Maple Syrup....

Brioche French Toast 12
caramelized bananas

Belgian Waffle 14
strawberries, whipped cream

Buttermilk Pancakes 12

Blueberry Pancakes 14

Not Your Average Steak and Eggs....

°served with two eggs any style

° Filet Mignon* 8 ounce 36

° Rib Eye Steak* 18 ounce 38

° Prime New York Sirloin* 14 ounce 41

° Bone-In Delmonico* 24 ounce 46

° Painted Hills New York Sirloin* *all natural, grass fed, 14 ounce 44*

Sauces....

*Bearnaise 2 Red Wine 2
Mooo Steak Sauce 2*

Later In The Day....

Chopped Cobb Salad 14
grilled chicken, avocado, bacon, hard-boiled eggs, tomatoes, ranch dressing

Mooo Burger* 12 ounce 16
vermont cheddar, sautéed onions, brioche roll

Grilled Scottish Salmon Filet* 19
steamed asparagus, red bliss potatoes, sea salt, dill

Over The Top....

Filet Mignon "Benedict"* 36
8 ounce, poached eggs, asparagus, béarnaise

Poached Eggs & Salmon* 18
lump crab, dill hollandaise

Lobster Omelet 24
asparagus, fontina

Sides To Share....

Neuskies Applewood Smoked Bacon 7

Pork Sausage 7

Country Mashed Potatoes 5/9

Steamed Asparagus *with hollandaise* 9

Truffled Parmesan Frites 11

Crispy Home Fries 6

Mooo.... Toast white or wheat 2

Bagel *with cream cheese* 6

Breakfast Bar....

Cucumber Twist 10
Cava, Muddled Cucumbers, Fresh Lemon Juice

Petit Pamplemousse 12
Cava, St. Germaine, Fresh Grapefruit

The Pink Panther 14
Belvedere Pink Grapefruit, St. Germaine, Lime, Fresh Grapefruit Juice

Spice & Ice 14
Don Julio Blanco, Blood Orange Puree, Ginger and Jalapeño Syrup, Fresh Lime

Mooo Peach Iced Tea 11
Absolute Apeach, Agave Nectar Lemon. Iced Tea

Raspberry Smash 14
Bulleit Bourbon, Muddled Lemon, Raspberries, Simple Syrup

*Served raw or cooked to order.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. An 18% gratuity will be added to parties of 6 or more. Maximum of 5 credit cards per table please.