

BRUNCH AT *The*  
**DUTCH**

FROM THE  
**OYSTER BAR**

MONTAUK PEARL, NY.....	4
PEBBLE BEACH, WA.....	4
SNOW ISLAND, ME.....	4
ROW 34, MA.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
ALASKAN KING CRAB, CUCUMBER, GINGER & LIME.....	29
DIVER SCALLOP, PINEAPPLE BEER, AMAGANSETT SEA SALT.....	16
MAINE LOBSTER, MELTED BUTTER, SEAWEED, KUMQUAT PONZU.....	24
AMERICAN CAVIAR, WARM BRIOCHE & CRÈME FRAÎCHE.....	95

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**THE  
PRINCE PLATTER**

*oysters, littlenecks, lobster,  
jumbo shrimp, diver scallop,  
alaskan king crab*

130

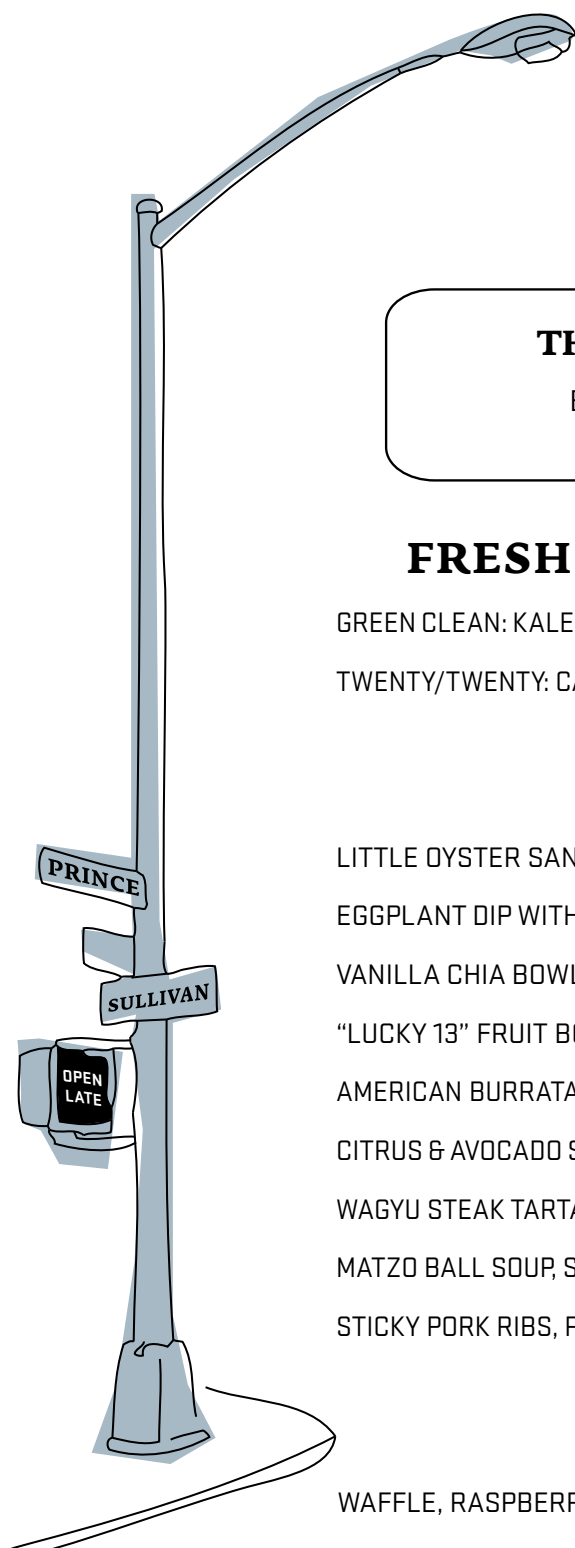
*Cocktail*

**BLOODY CAESAR 17**

GIN, CLAMATO,  
CORIANDER SALT, SHUCKED OYSTER

**ON THE SIDE**

HALF AVOCADO.....	5
SMOKED SALMON.....	14
HOUSE SMOKED BACON.....	8
HOMETOWN POTATOES.....	8
HONEY BUTTER BISCUITS.....	7
7-GRAIN TOAST & JAM.....	4
EVERYTHING BAGEL & CREAM CHEESE.....	5



**THE DOUGHNUT TREE 15**

BLACK & WHITE, CARROT CAKE,  
LEMON POPPY SEED CRULLER

**FRESH PRESSED JUICE BLENDS**

GREEN CLEAN: KALE, SPINACH, CUCUMBER, APPLE, PINEAPPLE, MINT.....	11
TWENTY/TWENTY: CARROT, ORANGE, GRAPEFRUIT, APPLE, GINGER.....	10

**APPETIZERS**

LITTLE OYSTER SANDWICH.....	8 ea
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
VANILLA CHIA BOWL, CITRUS, KIWI, COCONUT-CASHEW GRANOLA.....	12
"LUCKY 13" FRUIT BOWL.....	14
AMERICAN BURRATA, ROSEMARY POPOVER.....	23
CITRUS & AVOCADO SALAD, FARMERS MARKET GREENS, SUNFLOWER.....	18
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
MATZO BALL SOUP, SHIITAKE, CARROT, PARMESAN, DILL.....	16
STICKY PORK RIBS, PEANUTS & LYCHEE.....	21

**BRUNCH**

WAFFLE, RASPBERRY, LEMON & MASCARPONE.....	10
CORNMEAL FLAPJACKS, BLUEBERRY SYRUP, SALTED BUTTER.....	19
SMOKED SALMON & EVERYTHING BAGEL, SOFT SCRAMBLE, CAVIAR.....	25
FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....	18
POACHED EGGS, TOMATO, SMOKED HAM, CHIPOTLE HOLLANDAISE.....	22
BREAKFAST SANDWICH, MAPLE SAUSAGE, EGG & CHEESE.....	22

*We use organic eggs from  
Feather Ridge Farms in Milton, NY*

ASPARAGUS SALAD, DUCK SAUSAGE, WATERCRESS, MAPLE SOY NUTS.....	20
SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, SPICY PICKLE.....	25
RICOTTA RAVIOLI, ENGLISH PEA, PISTACHIO, BACON.....	27
HANGER STEAK & EGG, KIMCHI FRIED RICE.....	38
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32

Thank you for coming to our Restaurant - AC, Luke & Josh

Chef of the Kitchen: Jason Hua