

BRUNCH AT *The*
DUTCH

FROM THE
OYSTER BAR

DUTCH ISLAND, RI.....	4
SHIGOKU, WA.....	4
WELLFLEET, MA.....	4
WIDOW'S HOLE, NY.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
ALASKAN KING CRAB, CUCUMBER, GINGER & LIME.....	29
SCALLOP CARPACCIO, KIWI, PEAR WATER, AMAGANSETT SEA SALT.....	17
MAINE LOBSTER, PLANTAIN CHIP, BELL PEPPER & CITRUS.....	24
AMERICAN CAVIAR, WARM BRIOCHE & CRÈME FRAÎCHE.....	95

**THE
PRINCE PLATTER**

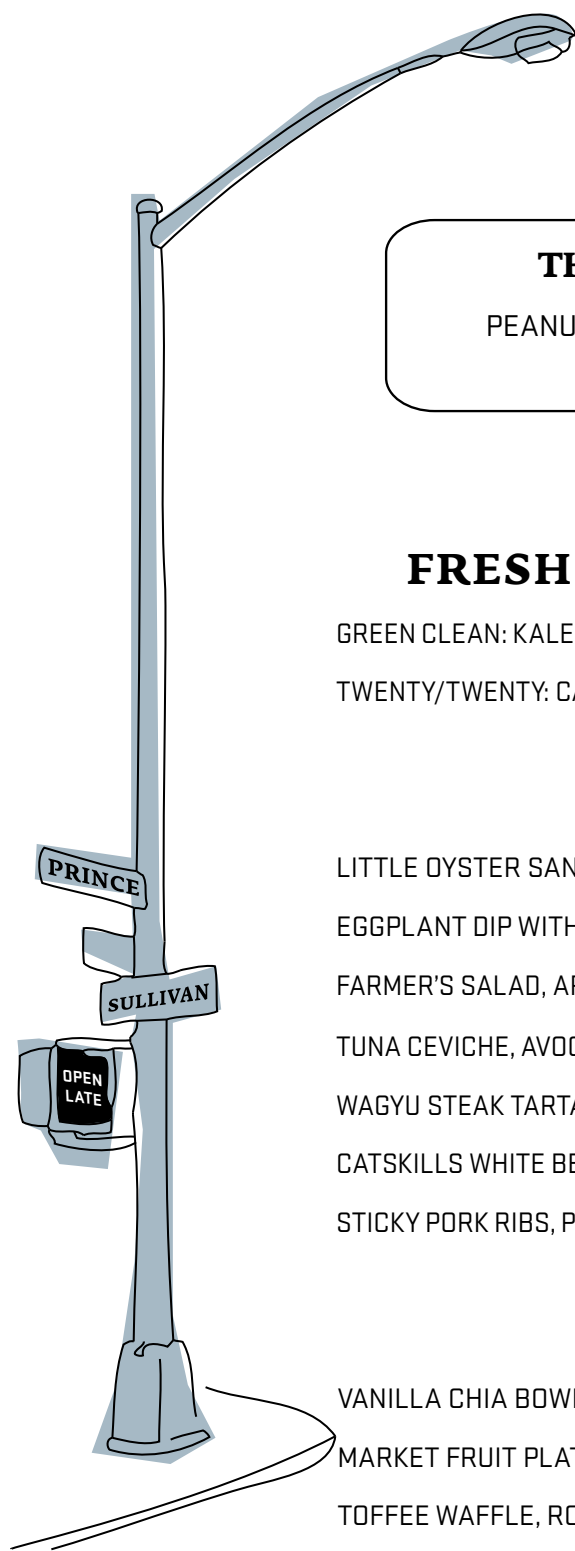
*oysters, littlenecks, lobster,
jumbo shrimp, scallop,
alaskan king crab*

130

Cocktail

BLOODY CAESAR 17

GIN, CLAMATO,
CORIANDER SALT, SHUCKED OYSTER



THE DOUGHNUT TREE 15

PEANUT BUTTER CHOCOLATE, APPLE CIDER,
MATCHA-YUZU CRULLER

FRESH PRESSED JUICE BLENDS

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

STARTERS

LITTLE OYSTER SANDWICH.....	8 ea
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
FARMER'S SALAD, APPLE, SALTED CARAMEL PECAN, AGED CHEDDAR.....	18
TUNA CEVICHE, AVOCADO, RED GRAPEFRUIT, JALAPEÑO.....	21
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
CATSKILLS WHITE BEAN SOUP, CHICKEN MEATBALLS, PARMESAN, KALE.....	18
STICKY PORK RIBS, POMEGRANATE, PEANUT & HERBS.....	21

BRUNCH

VANILLA CHIA BOWL, CITRUS, COCONUT-CASHEW GRANOLA.....	12
MARKET FRUIT PLATE.....	14
TOFFEE WAFFLE, ROASTED APPLE, CIDER CARAMEL.....	12
CORNMEAL FLAPJACKS, BLUEBERRY SYRUP, SALTED BUTTER.....	19
AMERICAN BURRATA, ORGANIC KOGINUT SQUASH, NUTELLA TOAST.....	24
SMOKED SALMON & EVERYTHING BAGEL, SOFT SCRAMBLE, TROUT ROE.....	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*

ON THE SIDE

HALF AVOCADO, AMAGANSETT SEA SALT.....	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

CRISPY SHRIMP SALAD, CITRUS, BEET, AVOCADO, CHICORY.....	27
SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, SPICY PICKLE.....	25
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