

BRUNCH AT *The*
DUTCH

FROM THE
OYSTER BAR

DUTCH ISLAND, RI.....	4
GREAT GUN, NY.....	4
SHIGOKU, WA.....	4
WELLFLEET, MA.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
ALASKAN KING CRAB, CUCUMBER, GINGER & LIME.....	29
SCALLOP IN THE SHELL, PINEAPPLE BEER....	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

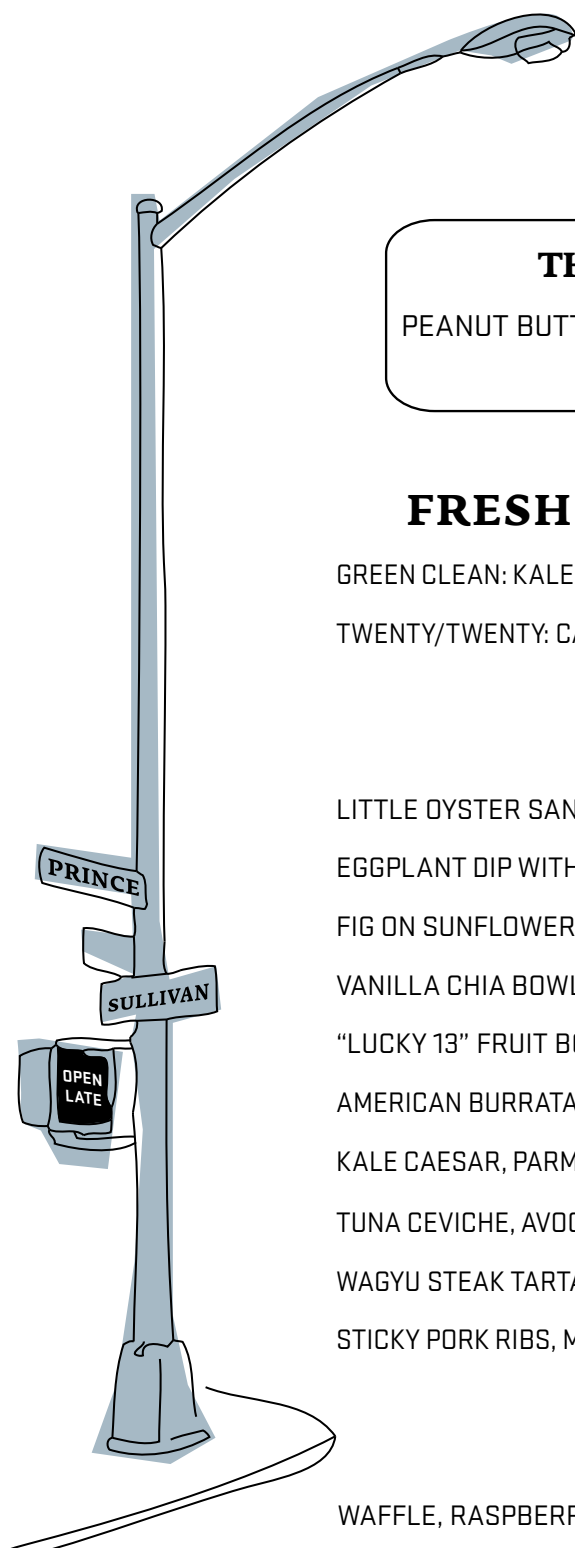
Cocktail

BLOODY CAESAR 17

GIN, CLAMATO,
CORIANDER SALT, SHUCKED OYSTER

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



THE DOUGHNUT TREE 15

PEANUT BUTTER CHOCOLATE, BLUEBERRY CHEESECAKE,
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
FIG ON SUNFLOWER TOAST, SHEEP'S MILK CHEESE, BEE POLLEN.....	10
VANILLA CHIA BOWL, SUMMER BERRIES, COCONUT-CASHEW GRANOLA.....	12
"LUCKY 13" FRUIT BOWL.....	14
AMERICAN BURRATA, FRIED GREEN TOMATO, HOT PEPPER JAM.....	23
KALE CAESAR, PARMESAN, RADISH, RYE CRUMBLE.....	18
TUNA CEVICHE, AVOCADO, RED GRAPEFRUIT, JALAPEÑO.....	21
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
STICKY PORK RIBS, MELON, PEANUT & HERBS.....	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*

CRISPY SHRIMP SALAD, MARKET LETTUCE, BUTTERMILK DRESSING.....	27
SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, SPICY PICKLE.....	25
TAGLIERINI, CHERRY TOMATO, ZUCCHINI FLOWER, PECORINO.....	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