

BRUNCH AT *The*
DUTCH

FROM THE
OYSTER BAR

MONTAUK PEARL, NY.....	4
NONESUCH, ME.....	4
PEBBLE BEACH, WA.....	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 BREW, AMAGANSETT SEA SALT.....	16
MAINE LOBSTER, MELTED BUTTER, SEAWEEED, KUMQUAT PONZU.....	24
AMERICAN CAVIAR, WARM BRIOCHE & CRÈME FRAÎCHE.....	95

— — — — —
**THE
PRINCE PLATTER**

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

130

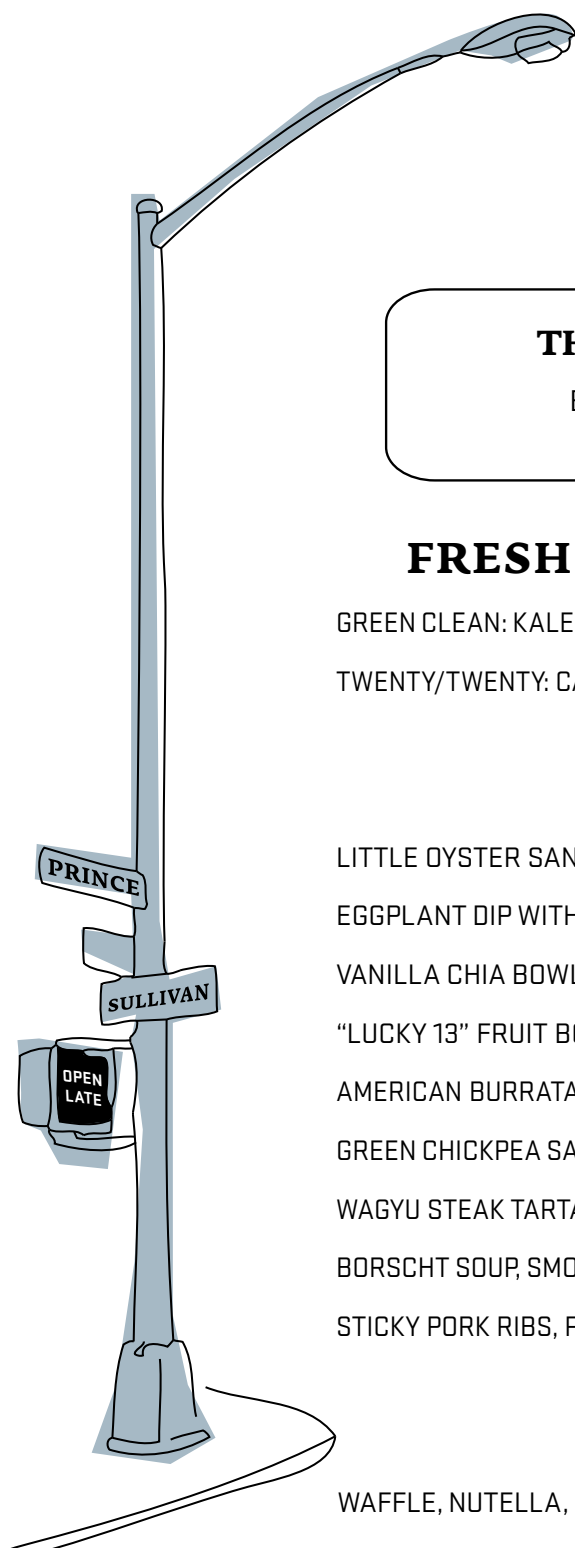
Cocktail

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
GREEN CHICKPEA SALAD, BEET, HUMMUS SAUCE, SPICY HERBS.....	18
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
BORSCHT SOUP, SMOKED BRISKET, FRESH SAUERKRAUT, DILL.....	16
STICKY PORK RIBS, PEANUTS & LYCHEE.....	21

BRUNCH

WAFFLE, NUTELLA, BANANA, HAZELNUT.....	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
CALAMARI SALAD, AVOCADO, ORGANIC MESCLUN, GINGER DRESSING.....	23

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

BREAKFAST SANDWICH, MAPLE SAUSAGE, EGG & CHEESE.....	22
SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
BURGER, GRASS-FED BEEF, ORGANIC TRIPLE CHEESE, RED ONION.....	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