

— THE LOEB —  
**BOATHOUSE**

WINTER

BRUNCH

CENTRAL PARK

**APPETIZERS**

<b>BASKET OF BOATHOUSE BREAKFAST BREADS</b> 12 house-made bread, croissants, biscuits, muffins	<b>SHAVED BERKSHIRE PROSCIUTTO</b> 16 honey dew melon, burrata, toasted walnuts, balsamic drizzle
<b>GREEK YOGURT</b> 12 toasted almonds, granola, fresh berries, local honey, chantilly cream	<b>OCTOPUS CARPACCIO</b> 18 salt cured capers, red onion, radish, arugula, lemon vinaigrette
<b>MIXED GREENS</b> 13 shaved vegetables, champagne vinaigrette	<b>SEAFOOD COCKTAIL</b> 20 calamari, shrimp, scallops in a spicy tomato cocktail, heirloom pepper, avocado,crispy tortillas
<b>MACARONI AU GRATIN</b> 11 vermont cheddar, toasted bacon crumble	<b>CRAB CAKE</b> 22 marinated cucumbers, bell pepper remoulade sauce

**MAIN COURSES**

<b>BOATHOUSE BREAKFAST</b> 25 fried eggs, sausage, irish bacon, baked beans, mushrooms, roasted tomato, fried potatoes	<b>STUFFED FRENCH TOAST</b> 20 blueberry mascarpone filling, lemon-scented sugar
<b>EGGS BENEDICT</b> 19 grilled irish bacon, toasted english muffin, hollandaise, seasonal vegetable garnish	<b>FISH &amp; CHIPS</b> 28 beer battered cod, french fries, celery root and red cabbage slaw, chipotle aioli
<b>STEAK AND EGGS</b> 28 grilled petite filet of beef, scrambled eggs, chive potato purée, peppercorn jus	<b>SMOKED FISH PLATTER</b> 28 locally smoked Norwegian salmon, whitefish salad, smoked sturgeon, beefsteak tomatoes, bermuda onion, toasted bagel, capers, lemon, herb garnish
<b>WARM VEGETABLE FRITTATA</b> 18 shitake mushroom, bell pepper, leeks, broccoli, feta cheese, mixed greens	<b>SAUTÉED SALMON</b> 28 lemon crumb topping, beet hummus, wilted spinach, olive dressing
<b>GRILLED CHICKEN</b> 26 homemade french fries, braised white beans, salsa verde	

**SIDES 6**

**CRISPY BACON • TOASTED BAGEL WITH CRÈME CHEESE • ESPOSITO'S BREAKFAST SAUSAGE  
COUNTRY FRIED POTATOES • SAUTÉED MARKET VEGETABLES**

**DESSERT**

<b>CHEESECAKE</b> 12 macerated strawberries, raspberry coulis	<b>APPLE CRISP</b> 12 toasted oatmeal streusel topping, caramel sauce
<b>CHOCOLATE POT DE CRÈME</b> 9 hazelnut cookie, whipped crème	



We Use Eco-friendly Vivreau Advanced Water Systems for All of Our bottled water.  
\*The Consumption of Raw or Undercooked Foods Can Cause Food Borne Illness, Meats Are Recommended Medium.  
For Your Convenience a 15% Gratuity Will Be Added for Service. For Parties of 6 or More 18% Gratuity Will Be Added for Service.