

BRUNCH

— ⊕ Our Jospier Grill gives unique flavor and depth to our entrées and burgers. ⊖ —

SIGNATURE DISHES

PELMENI 23

traditional beef and pork dumplings served with salsa and crème fraiche

TRUFFLE BURGER 35

Gruyere, caramelized onions, shaved truffles, truffle fries

DUCK & WAFFLES 29

duck confit, fried egg, cranberry sauce

LOBSTER UNI BENEDICT 36

poached eggs, pain de mie, hollandaise

JOSPER

BRUNCH BURGER 27

Black Angus beef blend, American cheese, bacon, egg, relish, served with fries & bone marrow béarnaise

STEAK & EGGS 29

8 ounce grass-fed steak, confit shallot, fried egg, arugula and pimenton

CHICKEN WINGS 15

soy honey butter glaze, crispy onions

YOLKS & WHITES

EGGS BENEDICT 19/23

poached egg, pain de mie, hollandaise with ham / with salmon

PUFF CROQUE MADAME 18

filo, Gruyere, ham, egg

SHAKSHUKA 21

baked eggs, spicy tomato, spinach & feta

SHRIMP SKILLET BAKED EGGS 20

burrata, roasted tomatoes

GREEN OMELETTE 15

spinach, broccolini, avocado, parsley, cilantro

THE FRENCHIE OMELETTE 15

mushroom, ham, Gruyere, tomatoes

L'ADRESSE OMELETTE 15

salmon, cream cheese, chives

DRANIKI POTATO PANCAKE 21

smoked salmon, soft poached egg

TOASTS & SANDWICHES

AVOCADO TOAST 15

sourdough, baby lettuces, kabosu vinaigrette, egg yolk

SALMON AVOCADO

TOAST 18
smoked salmon, avocado, shaved beets

NAKED PUMPKIN 21

arugula greens, tzatziki, crumbled feta and pepitas

LOBSTER ROLL 31

yuzu kosho mayo, crystallized wasabi

STARTERS

CRISPY CALAMARI 18

celeriac purée, Thai basil, chili lime vinaigrette

WAGYU CARPACCIO 22

Bayley Hazen blue cheese, bloomed mustard seeds, spring onions, fig compote

SALADS

CHARRED ROMAINE 19

Tanimura farm lettuce, baby anchovies, Parmigiano Reggiano, Caesar dressing

ROASTED BEETS 17

quinoa, goat cheese croquettes, honey champagne vinaigrette

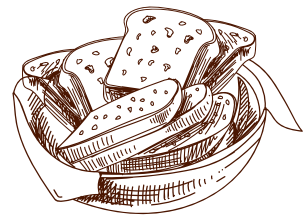
SWEET BITES

SYRNIKI 15

cottage cheese pancakes, crème fraiche, mint

MATCHA FRENCH

TOAST 14
matcha-infused pain de mie, seasonal berries, maple syrup



BREAD BASKET 8

house made Russian black bread, sourdough bread, butter, homemade jam

SOUPS

BORSCHT 16

a favorite in Eastern Europe, traditional beet soup with beef and crème fraiche

CAULIFLOWER SOUP 15

soft poached egg, chili garlic oil

BACON 5 HAM 4 SALMON 6

ADD SEASONAL TRUFFLES MP

SIDES

BRUSSELS SPROUTS 10

Chinese sausage, sesame cilantro pesto, chili lime vinaigrette

CRISPY BABY

POTATOES 8

shishito pepper, goat cheese butter, lemon

TRUFFLE FRIES 9

Parmigiano Reggiano, chives, white truffle oil

GRILLED VEGGIES 8

skillet roasted seasonal vegetables, honey sriracha sauce

FRESHLY SQUEEZED JUICES

— your choice of blends —

ORANGE, APPLE 10

BLACK COFFEE

POUR OVER 9

FOREST BERRY KENYA 12
with fresh strawberry and raspberry
to highlight the natural beauty of Kenya

ESPRESSO 5/6

AMERICANO 5/6

COFFEE & MILK

CAPPUCCINO 6/8

FLAT WHITE 7

LATTE 6/8

SWEET COFFEE

RAF COFFEE 9

Moscow's bestseller – coffee with the
taste and texture of melted ice cream

LATTE HALVA 9

another Moscow favorite with
a home-made sauce of halva and sesame

COFFEE & SPIRITS

IRISH COFFEE 10

ICED COFFEE

COLD BREW 6

ICED LATTE 6/8

THAI COFFEE 8

coconut, condensed milk, and ice

CHOCOLATE

HOT CHOCOLATE 8/11

MATCHA

MATCHA & ALMOND LATTE 8

APPLE LEMONADE 10/12

MINERAL WATER 7/11

Filette sparkling or still



SPARKLING

PROSECCO
VALDOBBIADENE

GIALLO 16
Ruggeri / Italy, Veneto

COCKTAILS

ROSSINI 16

MIMOSA 16

APEROL SPRITZ 18

BLOODY MARY 16

DRY MARTINI 16

MOSCOW MULE 16

WHISKEY SOUR 18

OLD FASHIONED 18

BOTTLED BEER

United States

ALLAGASH
BLACK STOUT 9

FLOWER POWER IPA 9

DOC'S DRAFT ORIGINAL
HARD APPLE CIDER 9

Belgium

LA TRAPPE BLOND 9

TRIPEL KARMELIET 15

Germany

WEIHENSTEPHANER
ORIGINAL 10

France

METEOR PILSNER 10

Japan

COEDO BENIAKA 15

DRAFT BEER

Missouri

SCHLAFLY WHITE
LAGER 8

New York

MONTAUK SESSION 8

ICED TEA

JASMINE & MANGO 11

RASPBERRY &
LEMONGRASS 11
juicy and relaxing mix with passion fruit

LEMON 9

TEAS WITHOUT TEA

SEA BUCKTHORN 16
passion fruit, sea buckthorn berries,
Asian spices

JASMINE & MANGO 16
delicate calming blend with fresh mango

GINGER 16
warming tea with ginger, lemongrass,
and honey

MINT TEA 9

CHAMOMILE 8

SELECTED TEAS

EARL GREY 12

DRAGON'S WELL 11

DARJEELING 12

JASMINE Birds' Tongues 11

WINE BY THE GLASS

White

RIESLING TERRASSEN
2015 16
Matthias Hager / Austria, Kamptal

CHARDONNAY

MONTAGNY 1ER CRU 2015 20
J.M.Boillot / France, Burgundy

Rose

«M» DE MINUTY 2016 18
Chateau de Minuty / France, Provence

Red

GRENACHE, SYRAH COTES
DU RHONE ST. ESPRIT

2015 15
Delas Freres / France, Rhone

PINOT NOIR

«WE THE PEOPLE» 2014 18
Machine Breaker / United States, Oregon

