

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 17
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

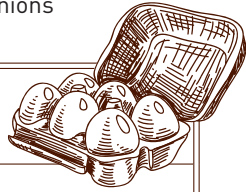
SHRIMP SKILLET BAKED EGGS 20
burrata, roasted tomatoes

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

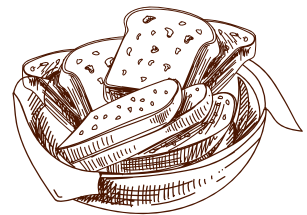
CHARRED ROMAINE 19
Tanimura farm lettuce, baby anchovies, Parmigiano Reggiano, Caesar dressing

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



SIGNATURE BREADS 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

MIXED ROASTED PEPPERS 9
sweet peppers, fried leek, shishito peppers, soy lime vinaigrette

KIMCHI FRIES 9

GRILLED VEGGIES 8
skillet roasted seasonal vegetables, honey sriracha sauce

FRESHLY SQUEEZED JUICES

— your choice of blends —

ORANGE, GRAPEFRUIT,
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 SINGAPORE 7/9

caramel with a unique lemongrass twist

LATTE HALVA 9

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

COFFEE & SPIRITS

IRISH COFFEE 10

SCOTCH PÂTE À BOMBE 10

Americano covered with a creamy
French mousse

ICED COFFEE

COLD BREW 6

ICED LATTE 6/8

RASPBERRY COFFEE 9

thick and bright, with flavors
of dark chocolate and raspberry jelly

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

COCONUT WATER 8

SPARKLING

PROSECCO
VALDOBBIADENE
GIALL'ORO 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 BENIACA 15

DRAFT BEER United States

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

