



AMERICAN BISTRO

## BRUNCH

### BREAKFAST

#### FRENCH TOAST 25

*candied bacon, brûléed apples, mascarpone, maple syrup*

#### MATCHA FRENCH TOAST (V) 21

*matcha-infused pain de mie, seasonal berries, maple syrup*

#### BLUEBERRY PANCAKES (V) 23

*mixed berries, crème fraîche, blueberry compote*

#### AVOCADO TOAST (V) 21

*sourdough, baby lettuce, kabosu vinaigrette, glazed figs, poached egg*

#### EGGS BENEDICT

*poached eggs, brioche, hollandaise with avocado 21  
with smoked salmon 25  
with ham 21*

#### THE FRENCHIE OMELETTE 19

*mushrooms, ham, Gruyère*

#### GREEN OMELETTE (V) 19

*spinach, broccolini, avocado, parsley*

#### SHAKSHUKA (V) 21

*baked eggs, spicy tomato, spinach, feta  
add shrimp 9 / turkey kielbasa 7*

#### L'ADRESSE BREAKFAST 25

*potato pancake, poached egg, smoked salmon, mixed greens*

#### YOGURT & GRANOLA (V) 19

*seasonal berries, hazelnuts, candied pecans*

#### OATMEAL (V) 14

### STARTERS

#### HEART OF PALM TARTARE (VE) 23

*mango, charred avocado, mustard seeds, shiso powder*

#### MEZZE (V) 23

*harissa hummus, tzatziki,  
spicy feta, fava beans dip, grilled naan, za'atar, cucumber,  
pickled onions*

#### TUNA TARTARE 29

*yellow tomatoes compote, avocado, saffron aioli, black bread  
toast*

#### CRISPY CALAMARI 23

*fava beans puree,  
mixed greens, chili lime vinaigrette, homemade tartar sauce*

#### MUSHROOM FLATBREAD (V) 25

*grilled naan,  
truffle mushroom pate, Asiago, mixed mushrooms*

#### JOSPER CHICKEN WINGS 19

*honey sriracha glaze, crispy shallot*

### SALADS

*add chicken 7 / shrimp 9 / yellowfin tuna 11 / steak 6 / salmon  
fillet 16 / burrata 12*

#### CAESAR SALAD 21

*baby romaine,  
Reggiano dressing, boquerones, parmesan crackers, parsley*

#### BURRATA AND TOMATOES (V) 25

*heirloom tomatoes, grilled peach, basil pesto, balsamic  
glaze, toast*

#### ROASTED BEETS SALAD (V) 25

*quinoa, goat cheese croquettes, honey champagne vinaigrette*

#### CRISPY KALE SALAD (VE) 21

*crispy red quinoa, asparagus, apple glaze*

#### GRILLED LOBSTER SALAD 33

*half lobster, yuzu butter, avocado, grape tomatoes, cucumber*

\*[M] Vegetarian

\*[VE] Vegan

RAFAEL DE GARATE BRAND CHEF

### SOUPS

#### SOUP OF THE DAY 10

#### BORSCHT 10

*a favorite in Eastern Europe, traditional beet soup with beef  
and creme fraîche*

#### TRUFFLE MUSHROOM SOUP (V) 18

*mushroom broth, shaved truffles, puff pastry*

### SANDWICHES & BURGERS

served with a choice of side salad or french fries

#### TRUFFLE BURGER 38

*8oz Black Angus patty with truffle paste, balsamic onions,  
Gruyere, sriracha aioli, arugula, shaved truffles, on potato bun,  
Truffle fries*

#### L'ADRESSE BURGER WITH CHEESE 25

*8oz black angus meat blend, choice of: American, cheddar,  
Gruyere, Boston lettuce, onion, tomato,  
relish on potato bun*

#### LOBSTER ROLL 29

*brioche bun, yuzu mayo, shiso, crystal wasabi, soy salt*

#### CHICKEN KARAAGE 23

*Japanese fried chicken, Cheddar, red cabbage slaw, cilantro,  
wasabi aioli, potato  
bun*

#### VEGAN BURGER 25

*6oz beyond meat patty, mustard seeds, lettuce, onions, tomato,  
potato bun*

### SEA

#### MEDITERRANEAN BRANZINO 37

*fregola, fava beans, roasted peppers, morels, baby fennel*

#### SALMON OVER RICE 32

*basmati rice, mixed herbs, roasted broccolini, paprika whipped  
cream*

#### SEARED SEA SCALLOPS 42

*truffle cauliflower puree, hazelnut, brown butter, vincotto*

#### CHILEAN SEA BASS 45

*miso glaze, Campania tomatoes, truffle fingerling potatoes*

### LAND

#### ROASTED CHICKEN 33

*creamy mashed potatoes with truffles, sun-dried tomatoes,  
seasonal mushrooms*

#### STEAK FRITES 43

*Prime NY strip, truffle fries, Beurre Maître D'*

#### LAMB CHOPS 42

*Moroccan rub, heirloom tomatoes, tzatziki, crispy chickpeas*

### FLOUR, WATER, RICE

#### PAN FRIED GNOCCHI AND VEGGIES (V) 27

*seasonal veggies, charred corn, lemon butter*

#### MUSHROOM RISOTTO (V) 32

*seasonal mushrooms, porcini broth, truffle cream*

#### PASTA NERA 33

*black tonnarelli, shrimps, squid, octopus, chardonnay sauce,  
butter*

#### SPAGHETTI BOLOGNESE 27

*pasta alla chitarra, meat blend ragout, Straciatella, roasted  
tomatoes, Parmesan crackers*

#### PELMENI 27

*veal dumplings served with salsa and crème fraîche*

### SIDES

#### BRUSSELS SPROUTS 10

*Chinese sausage, pesto, chili lime vinaigrette*

#### TRUFFLE FRIES (V) 9

*parmesan, chives*

#### ROASTED VEGGIES (VE) 9

*pine nut-currants dressing*





**L'ADRESSE**  
RESTAURANT & BAR

## WINE BY THE GLASS

### Sparkling Wine

#### Champagne

Taittinger Cuvée Prestige Brut 23/95  
Champagne/France

#### Prosecco

Valdobbiadene Giall'oro Ruggieri 15/70  
Veneto/Italy

#### Rose Brut

Domaine du Beauregard 16/70  
Burgundy/France

### White

#### Sauvignon Blanc

L'Escarpe 18/80  
Sancerre/France

#### Pinot Grigio

Dipinti 15/60  
Trentino-Alto Adige/Italy

#### Chardonnay

Kellerei Terlan 17/70  
Trentino-Alto Adige/Italy

#### Sauvignon Blanc

Southern Right 16/65  
Walker Bay/ South Africa

### Rose

Valle de Pins 16/70  
Cotes de Provence/France

### Red

#### Grenache, Syrah, Cinsault, Mourvèdre

Chateau Mont-Thabor 18/80  
Cotes du Rhône /France

#### Malbec

Andeluna Cellar 18/80  
Mendoza/Argentina

#### Pinot Noir

La Follette 18/80  
California/United States

#### Cabernet Sauvignon

Hidden Vines 17/75  
Napa Valley/United States

#### Merlot, Cabernet Sauvignon, Cabernet Franc

Chateau Moulin de la Roquille 18/80  
Bordeaux Cotes de Francs/France

## SIGNATURE COCKTAILS

### The Lady Day 20

*Gin, fresh lemon juice, orgeat, muddled strawberry, Peychaud's bitters*

\*Vito Dieterle recipe/ Army Navy variation

### The Palmetto 20

*White Rum or Vodka, fresh lemon juice, apricot liqueur, orange liqueur*

\*Harry Craddock The Savoy Cocktail Book 1930

### Queens Park Swizzle 20

*White Rum or Gin, fresh lime juice, mint, Demerara sugar, Peychaud's and Angostura bitters*

\*Hugh D. Marshal, Trinidad and other cocktails 1932

### The Hot House 20

*Gin, fresh lemon juice, cucumber, cane sugar, float of Absinthe*

\*Lauren Schell, Little Branch

### The Palma Fizz 20

*Vodka, fresh lime juice, ginger, rose water*

\*Sasha Petraske, Milk&Honey 2002

### Medicina Latina 20

*Tequila, ginger, honey, fresh lime juice, float of Mezcal*

\*The Varnish Bar, LA

### Don LockWood 20

*Bourbon, Islay Scotch, maple, chocolate bitters*

\*Abraham Hawkins, Dutch Kills, 2010

### The Ex Pat 20

*Bourbon, fresh lime juice, cane sugar, Angostura bitters*

\*Vito Dieterle/Lauren Schell, Little Branch

### The Up To Date 20

*Rye whiskey, Amontillado sherry, Curaçao, Angostura bitters*

\*Hugo Ensslin, Recipes from Mixed Drinks, 1916

### The Monk Buck 20

*Cognac, fresh lime juice, ginger, float of Yellow Chartreuse*

\*Charles Baker, The Gentleman's Companion, 1931

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## MOCKTAILS

Virgin Mai Tai 9

Pomegranate Ginger Beer 9

Strawberry Lemonade 9

## SIGNATURE 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 homemade sauce of halva and sesame seeds*

## TEAS WITHOUT TEA

### Sea Buckthorn 16

*Passion fruit, sea buckthorn berries, Asian spices*

### Ginger 14

*Warming tea with ginger and honey*