

Morning Standard

LATE EDITION

Saturdays/Sundays 11AM - 4PM

CHEF DAN SILVERMAN

QUALITY BRUNCH

Appetizers

- Roasted Satur Farm Baby Carrots · 12·
MOROCCAN SPICES, TOASTED PISTACHIO & MINT
- Bibb Royale · 13·
BIBB LETTUCE,
WHITE WINE-DIJON VINAIGRETTE & CHIVES
- Housemade Fettucini · 13/24·
WITH RAGU ALLA BOLOGNESE
- Sunchoke Soup · 14·
& APPLE VINEGAR
- Chopped Vegetable Salad · 11·
WITH CHICKPEAS, FETA
AND OREGANO VINAIGRETTE
- Satur Farm Baby Romaine · 10·
WITH ANCHOVY, LEMON AND GARLIC
- Charred Spanish Octopus · 15·
SWEET POTATO AND CHILES
- Standard Waldorf Salad · 11·
GREEN APPLES, CELERY,
CANDIED WALNUTS & PICKLED GRAPES

Griddle

Brioche French Toast

WITH
VERMONT MAPLE
SYRUP
· 12 ·



Buttermilk
Pancakes
WITH VERMONT
MAPLE SYRUP
· 12 ·

WITH BUTTERED
RUM, WALNUTS
AND BANANAS
· 13 ·



Raised
Belgian Waffle
WITH VERMONT
MAPLE SYRUP
· 13 ·

- WITH
- STRAWBERRY COMPOTE · 2
 - FRESH BANANA · 2
 - NUTELLA · 2
 - BLUEBERRY COMPOTE · 2
 - ADD A SCOOP OF MAPLE ICE CREAM +2

Fruits & Cereals

- Mexican Papaya · 7·
WITH FRESH LIME AND VANILLA SYRUP
- Whole Baby Grapefruit · 8·
PLAIN OR BRULEE
- Granola · 12·
WITH YOGURT AND MARINATED BERRIES
- Steel Cut Irish Oatmeal · 11·
WITH RAISIN COMPOTE AND CREAM

Housemade Raised Donuts

IN CINNAMON SUGAR
· 8 ·

Organic Eggs

Two Eggs Any Style

WITH TOAST
AND HERB ROASTED POTATOES
· 12 ·

Classic Eggs Benedict

WITH CANADIAN BACON AND HOLLANDAISE
ON A MUFFIN & HERB ROASTED POTATOES
· 16 ·

Baked Eggs Florentine

WITH CREAMED SPINACH,
GRUYERE AND TOAST
· 15 ·

Strip Steak & Eggs

WITH BLACK OLIVE SALSA VERDE
AND HERB ROASTED POTATOES
· 23 ·

Creamy Polenta

WITH BROCCOLI RABE SAUSAGE
AND FRIED EGG
· 14 ·

Two Poached Eggs

WITH OLIVE OIL, CRACKED PEPPER,
MALDON SEA SALT AND GRILLED SOURDOUGH
· 12 ·

Omelet

WITH BUTTERED TOAST
AND HERB ROASTED POTATOES

WITH YOUR CHOICE OF 2:
CHEDDAR, SWISS, FINE HERBS, ONIONS, PEPPERS
· 15 ·

Soft Boiled Eggs

WITH TOAST SOLDIERS
· 11 ·

Breads & Pastries

- Basket of Assorted
Homemade Muffins · 9 ·
- Croissant OR Pain au Chocolat · 5 ·
- Toasted Murray's Bagel
and Cream Cheese · 7 ·
YOUR CHOICE OF PLAIN, SESAME, WHOLE WHEAT,
CINNAMON RAISIN, ONION OR EVERYTHING

Smoked Fish Plate

SMOKED SALMON
WITH BAGEL, CREAM CHEESE, CAPERS
AND RED ONION
· 17 ·
ADD STURGEON · 2 ·



Oysters

MIGNONETTE SAUCE

HALF DOZEN	ONE DOZEN
· 18 ·	· 35 ·

Entrees

Standard Cobb Salad

LOCAL LETTUCE
WITH GRILLED CHICKEN, AVOCADO,
TOMATO, BLUE CHEESE AND BACON
· 14 ·

BLT Turkey Club

ON BALTHAZAR WHITE, FRIES
· 13 ·

Hanger Steak Salad

ARUGULA AND BLACK OLIVE SALSA VERDE
· 21 ·

Vegetable Panini

GRILLED MARINATED EGGPLANT, SMOKED
MOZZARELLA AND ROASTED TOMATO
· 11 ·

Chicken Paillard

WITH ARUGULA,
CHERRY TOMATOES AND LEMON
· 18 ·

Marinated Swordfish

WITH TABBOULEH
AND MOROCCAN CHERMOULA
· 25 ·

Creekstone Farm

New York Strip

WITH FRIES
· 34 ·

The Standard Ranch Burger

WITH CHEESE AND BACON, FRIES
· 16 ·
(ADD A FRIED EGG +2)

Steak Tartare à Go-Go

· 16/24 ·

Sides

- Broadbent Hickory Smoked Bacon
- Aidell Chicken Apple Sausage
- Herb Roasted Potatoes
- Sautéed Baby Spinach
- Small Mixed Green Salad · 7 ·

CHEESE AND MEAT BOARD

Aged Gouda, Fontina Val D' Aosta, Black Forest Ham and Biellese Salami
with Cucumber, Tomato, Assorted Breads and Vermont Butter · 15 ·

Applesec

Sparkling Apple Cider,
Basil, Lemon
· 8 ·

Berry Lemonade

Lemonade, Mint,
Fresh Berries
· 8/18 ·

COFFEE

COFFEE · 4.00
ESPRESSO · 4.00
DOUBLE · 5.00
CAPPUCCINO · 5.00
LATTE · 5.00

TEA

· 4.00
CLASSIC ORANGE PEKOE
ENGLISH BREAKFAST
IMPERIAL EARL GREY
FLORAL JASMINE
GREEN PEPPERMINT LEAVES
CHAMOMILE FLOWERS

If you want
to walk our
dogs

SALT
&
PEPPER
· 25 ·

Brunch Cocktails



Mimosa
ORANGE RHUM LIQUEUR
FRESH SQUEEZED ORANGE JUICE
CHAMPAGNE
A DASH OF BLOOD ORANGE
• 12 •

Orchard Bellini
APRICOT LIQUEUR
FRESH PEACH PUREE
CHAMPAGNE
• 12 •

Blood Simple
WHISKEY
BLOOD ORANGE
BITTERS
FRESH GRENADINE
• 12 •

The Standard 69
GIN
FRESH LEMON
RASPBERRY PUREE
CHAMPAGNE
• 12 •

Bloody Mary
STANDARD BLOODY MARY MIX
HAND-CUT FRESH HERBS
ROSEMARY
THYME
SAGE
OREGANO
• 12 •

Bloody Bull
CLASSIC BLOODY MARY
WITH BEEF BOUILLON
• 12 •

Georgia Crisp
VODKA
LIME
FRESH PEACH PUREE
TOPPED WITH CHAMPAGNE
• 12 •

Fearless Traveler
MULLED RED WINE
CARDAMOM
CINNAMON
ORANGE LIQUEUR
• 12 •



Maria Domingo
TEQUILA STANDARD BLOODY MARY MIX
HAND-CUT FRESH HERBS
ROSEMARY
THYME
SAGE
OREGANO
• 12 •

La Bicyclette Rouge
ROSÉ
ST. GERMAIN ELDERFLOWER LIQUEUR
CLUB SODA
• 12 •



BEER

(BOTTLED)

Amstel
(HOLLAND)
• 7 •

Pilsner Urquell
(CZECH REPUBLIC)
• 7 •

Porkslap
(UPSTATE NY)
• 7 •

Bitburger
(GERMANY)
• 7 •

Southampton
White Ale
(LONG ISLAND NY)
• 7 •

Wines by the Glass

Sparkling

Prosecco di Treviso
Tullia
VENETO, ITALY
• 12 •

Moët & Chandon
Imperial Brut
ÉPERNAY, FRANCE NV
• 18 •

Krug "Grand Cuvée" Brut
REIMS, FRANCE NV
• 32 •



White

Vouvray
'You Are So Fine'
Domaine Le Briseau
LOIRE VALLEY, FRANCE '09
• 11 •

Gruner Veltliner
"Freiheit" Nigl
KREMSTAL, AUSTRIA '09
• 14 •

Chardonnay
"Wolff Vineyard"
MT. EDEN, SANTA CRUZ
CALIFORNIA '10
• 15 •

Verdejo Blend
Vevi
RUEDA, SPAIN '09
• 13 •

Sancerre "Mercy Dieu"
BAILLY-REVERDY,
LOIRE, FRANCE '10
• 16 •

Rosé

Sunset Beach Rosé
"André Balazs Reserve"
WOLFFER ESTATE,
SAGAPONACK, NY '10
• 15 •

Côtes de Provence
"Cuvée Prestige"
CHATEAU MINUTY,
PROVENCE, FRANCE '10
• 18 •



Red

Corbieres "Capucine"
Ollieux-Romains
LANGUEDOC-ROUSSILLON, FRANCE '10
• 11 •

Durigutti Malbec
MENDOZA, ARGENTINA '09
• 12 •

Syrah 'L'Hiver' Copain
MENDOCINO, CALIFORNIA '08
• 13 •

Domaine Chandon
Pinot Noir
CARNEROS, CALIFORNIA '08
• 15 •

Ex Libris
Cabernet Sauvignon
COLUMBIA VALLEY, WASHINGTON '09
• 17 •