

BRUNCH 11AM-2PM SUNDAYS

***THREE EGG OMELETTE – 14**

Choice of Any Three Items: Bacon, Sausage
Canadian Bacon, Mushrooms, Peppers, Onion
Baby Spinach, Tomato, Cheese
Breakfast Potatoes with
Seasonal Peppers and Onions
Whole Grain, White, Rye or Brioche Toast

***EGGS YOUR WAY – 12**

Bacon, Sausage or Canadian Bacon
Breakfast Potatoes with
Seasonal Peppers and Onions
Whole Grain, White, Rye or Brioche Toast

***EGGS BENEDICT – 13**

English Muffin, Canadian Bacon, Poached Eggs
Hollandaise Sauce, Chives
Breakfast Potatoes with
Seasonal Peppers and Onions

EAST END PARFAIT – 9

Seasonal Berries, Goat Cheese Yogurt
Granola

***EGGS & COUNTRY HASH – 14**

2 Eggs Sunny Side Up,
Chef's Smoked Brisket Hash & Potatoes
Whole Grain Toast

BELGIAN WAFFLE – 12

Assorted Seasonal Berries
Warm Maple Syrup

FRENCH TOAST – 12

Thick Cut Brioche, Vanilla & Cinnamon
Infused Warm Maple Syrup

LOX PLATTER – 19

Tomatoes, Red Onion, Capers, Lemons
Cream Cheese and a Toasted Bagel

BISTRO 72 SALAD – 9

Organic Greens, Candied Walnuts, Blueberries,
Shaved Red Onion, Poppy Vinaigrette,
Goat Cheese Crostini

CAESAR SALAD - 12

Chopped Romaine, Crispy Pancetta,
Shaved Parmesan, Roasted Tomatoes,
Garlic Parmesan Crouton
ADD GRILLED CHICKEN - 4

MARGHERITA – 12

Tomato Bruschetta, Mozzarella, Fresh Basil,
Organic Tuscan Herb Olive Oil

HOT & WILD PIZZA – 13

Shiitake, Cremini and Oyster Mushrooms,
Chopped Chorizo, Shredded Mozzarella,
Bleu Cheese Crumble, White Balsamic Drizzle

CHICKEN SANDWICH – 15

Grilled Chicken Breast, Fontina Cheese
Marinated Seedless Cucumber,
Kale Herb Pesto, Whole Wheat-berly Bread

MAHI MAHI – 26

Pan Seared and topped with Peach Chutney,
Fingerling Potatoes, Vegetables, Beurre Blanc

PAN SEARED SALMON – 27

Beurre Blanc, Saffron Risotto, Pistachios & Currants,
Asparagus

CHICKPEA ENCRUSTED CHICKEN MILANESE – 26

Spring Mix, Diced Tomatoes, Crumbled Feta,
Balsamic Dressing

***LONG ISLAND DUCK BREAST – 36**

Blood Orange Balsamic Glaze, Wild Mushroom
Risotto, Seasonal Vegetables

* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs
may increase your risk of food-borne illness, especially if you have certain medical conditions.

LOCAL LIBATIONS

BLOODY LOCAL

The Murph's Famous Bloody Mary Mix,
LiV Vodka,
Holy Schmitt's Horseradish

BLOODY MARIA

The Murph's Famous **Hot & Spicy**,
Silver Tequila,
Holy Schmitt's Horseradish

BLOODY MARINE-A

The Murph's Famous Bloody Mary Mix
& Clamato Juice, LiV Vodka
Dash of Cocktail Sauce, Jumbo Shrimp

MEATY MARY

The Murph's Famous **Hot & Spicy**,
Bakon Vodka,
Thick-cut Apple-wood Smoked Bacon

*Our Bloody Marys all feature Murph's Famous Bloody Mary Mix
made locally in Rockville Centre, NY
and
Holy Schmitt's Horseradish, made locally in Riverhead, NY*

MIMOSA

Sparkling Pointe Brut and
Simply Orange Juice

FRENCH 72

Sparkling Pointe Brut, Brooklyn
Gin, St. Germain Elderflower,
Lemon Sorbetta

POMEGRANATE POINTE

Sparkling Pointe Brut and
Pama Pomegranate Liqueur

*Our Sparkling Cocktails all feature Sparkling Pointe Brut
made locally in Southold, NY*

SCREWDRIVER

Long Island Vodka and
Simply Orange Juice

CLASSIC G&T

Deepwell's Gin, Tonic,
Fresh Lime Juice

ESPRESSO MARTINI

Ristretto Espresso Vodka,
Kahlua, Whipped Cream

*LiV Vodka, Deepwell's Gin and Ristretto Vodka are products of Long Island Spirits
made locally in Baiting Hollow, NY*

COFFEE SPECIALTIES

FRENCH PRESS – 16

Dark Roast – 4 Cups per Pot

CAPPUCCINO, LATTE – 6

Add Frangelico, Sambuca,
Baileys, Amaretto – 4

FLAVORED COFFEES

Hazelnut, Vanilla, Chocolate, Caramel

SOFT BEVERAGES

SMOOTHIE – 8

Bananas, Strawberries, Blueberries, Yogurt

JUICE – 4

Orange, Grapefruit, Cranberry, Pineapple

ICED TEA – 3

ICED COFFEE – 3

LEMONADE – 3

ESPRESSO – 4/6

LIPTON TEA – 3

TAZO HERBAL TEA – 3