

# MORNING

croissants, plain 6 / chocolate 7

yogurt with housemade granola & blueberries 9

chia pudding with poached pears & toasted walnuts 8

spanish tortilla with english cheddar & spicy aioli 10



# LUNCH

housemade granola, yogurt & seasonal fruit 12

chia pudding, poached pear & toasted walnuts 10

spanish tortilla with english cheddar & spicy aioli 10

bone broth, roasted mushrooms & pickled daikon 11

borscht, horseradish creme fraiche & pickled beetroot 12

celery root & apple salad, kohlrabi & crispy quinoa 13

market salad with cucumber, fennel, radish & mustard vinaigrette 13  
add smoked trout +6 / add chicken +6 / add pastrami salmon +7

grain bowl with farro & barley, roasted vegetables & pesto 13  
add duck egg +5 / add chicken +6 / add pastrami salmon +7

pastrami salmon & smoked trout on marble rye toast topped with pickles, radish & dill 15

duck confit sandwich on a pretzel bun with pickled cabbage & tomato relish 18

hunter's stew, venison, wild boar sausage & porcini mushrooms 21



# BRUNCH

croissant- plain 6 / chocolate 7

housemade granola, yogurt & seasonal fruit 12

chia pudding, poached pear & toasted walnuts 10

spanish tortilla with english cheddar & spicy aioli 10

french toast, pain de mie, poached apples, poppy seed ricotta & walnut cream 17

baked eggs, roasted red peppers & onions, paprikash sauce, herb salad & toasted miche 16

bone broth, roasted mushrooms & pickled daikon 11

borscht, horseradish creme fraiche & pickled beetroot 12

celery root & apple salad, kohlrabi & crispy quinoa 13

market salad with cucumber, fennel, radish & mustard vinaigrette 13

add smoked trout +6 / add pastrami salmon +7 / add chicken +6

grain bowl, with farro & barley, roasted vegetables & pesto 13

add duck egg +5 / add chicken +6 / add pastrami salmon +7

pastrami salmon & smoked trout on marble rye toast, topped with pickles, radish & dill 15

duck confit sandwich on a pretzel bun with pickled cabbage & tomato relish 18

## SIDES

breakfast sausage 7

roasted potatoes 7

spaetzle 7

petite salad 8



# DINNER

## Snacks

island creek oysters, blood orange mignonette mp

house pickled vegetables 7

smoked trout on housemade rye 11

gulf shrimp with yuzu aioli 15

## First

bitter greens salad, date puree & sunflower seeds 14

beef tartare, fennel, mustard seed & horseradish 17

borscht, horseradish creme fraiche & pickled beetroot 12

bone broth, duck egg & hakurei turnips 15

roasted bone marrow, radish salad & toasted miche 19

## Second

roasted celery root, mushroom jus & spicy honey 16

monkfish bouillabaisse with mussels, shrimp, fennel & marble potatoes 26

hunter's stew with venison, wild boar sausage & porcini mushrooms 24

confit duck leg, paprikash sauce & squash spaetzle 27

flatiron steak, crispy potatoes & grainy mustard 26

## BATHHOUSE PLATTER

island creek oysters

gulf shrimp

pastrami salmon roulade

mussels escabeche

house pickles

58



# MIDDAY

island creek oysters, blood orange mignonette mp

house pickled vegetables 7

spanish tortilla with english cheddar & spicy aioli 9

gulf shrimp with yuzu aioli 15

bone broth, roasted mushrooms & pickled daikon 11

borscht, horseradish creme fraiche, pickled beetroot 12

roasted bone marrow, radish salad & toasted miche 19

market salad with cucumber, fennel, radish & mustard vinaigrette 13  
add pastrami salmon +7 / add smoked trout +6

hunter's stew with venison, wild boar sausage & porcini mushrooms 25



# LIQUORS

## Vodka

Chopin 12  
 Titos 12  
 Ketel One 13  
 Belvedere 14

## Gin

Gin Lane 12  
 Dorothy Parker 12  
 Tanqueray Ten 12  
 Hendrick's 14  
 Monkey 47 16

## Tequila & Mezcal

Lunazul Blanco 12  
 Casamigos Blanco 13  
 Casamigos Reposado 16  
 Don Julio Blanco 14  
 Herradura Reposado 14  
 Del Maguey Vida 13  
 Del Maguey Chichicapa 15  
 Del Maguey Las Milpas 15

## Rum

Plantation White 12  
 Goslings Black Seal 12

## Whiskey

George Dickel 12  
 Roe and Co 13  
 Monkey Shoulder 14  
 Johnny Walker Black 15

## Rye

Old Overholt 12  
 Michters 14  
 Wild Turkey 101 12  
 Whistle Pig 10yr 16

## Single Malts

Balvenie 12yr Doublewood 16  
 Laphroaig 10yr 15  
 Lagavulin 16yr 20  
 Macallan 12yr 15  
 Oban 14yr 18

## Bourbon

Evan Williams White 12  
 Elijah Craig 12  
 Basil Hayden's 15

## Amaro

St. Agrestis 12  
 Braulio 13  
 Fernet Branca 13  
 Cynar 70pf 13  
 Dell Etna 13

# COCKTAILS

French 75 -sparkling rose, herb limoncello, lavender 15

Tom Collins -gin, celery shrub, gentian, soda 15

Bloody Mary -vodka, tomato, beet, horseradish, peppercorn 15

Mule -mezcal, ginger, honeysuckle, peppercorn, lime 16

Spur -tequila, passion fruit shrub, poblano, lime 16

Boulevardier -bourbon, inferno bitters, St. Agrestis 16

Martinez - monkey 47 gin, turmeric vermouth, saffron 18

# HOUSE MADE INFUSIONS

Vodka	60ml	Martini	375ml
Horseradish / Peppercorn	8	15	42
Caraway / Dill Seed	8	15	42
Chamomile / Lavender	8	15	42
Herbs de Provence	8	15	42

# BATHHOUSE MENU

Admission	50 / 60	<b>**Below Includes Admission**</b>	
Scrub	35	Sensory Deprivation	95 / 150
Stretch	35	Massage	
5 Pack	200/240	30 Min	105
		60 Min	175
		90 Min	230
		Recovery Tune Up	125
		Bathhouse Express	145
		Bathhouse Experience	246
		Master of Two Worlds	385

# BEERS

Stiegl Lager 7	Brooklyn Bel Air Sour 7
Founders Civilized IPA 7	Aspall English Cider 9

# GLASS

## White

Muscadet -Domaine Verdier, Sevre et Maine Sur Lie, France 2018 12 / 48

Sauvignon Blanc -Jean-Francois Merieau, 'Les Hexagonales', France 2018 13 / 52

## Red

Etna Rosso -Pietrarizzo, Tioratore, Italy 2016 14 / 56

Grenache /Syrah -Mas de Gourgonnier, Baux de Provence, France 2016 14 / 56

Bordeaux - Castillon Roque le Maine, Bordeaux, France 2016 15 / 60

## Sparkling

Prosecco -Pergolo, Veneto Italy 11 / 44

Rose -Lucien Albrecht Cremant, Brut France 2018 14 / 56

Pet Nat -Au Langmann Steiermark, Austria 2017 18 / 70

Champagne -Les Tetes, Tete au Bois Dormant Blanc, Loire, France 16 / 64

Champagne -Ruinart Blanc de Blanc, Champagne, France 140

## Orange, Rose, Cider

Orange -Valentina Pasalacqua, Mare e Foresta Puglia, Italy 2018 18 / 90

Rose -Mas de la Dame, La Gourmande,Baux de Provence, France 2018 14 / 56

Cider -Cidrerie du Vulcain, Belle Brutalle 2017 65

# BOTTLES

## White

Riesling - Kruger-Rump Munsterer Rheinberg Kabinett, Nahe, Germany 2017 48

Gruner - Josef Fischer, Rossatz Federspie, Wachau, Austria 2016 55

Bourgogne - Les Belles Roches Burgundy, France 2017 56

Albarino - Raul Perez, Atalier, Rias Baixas, Spain 2018 68

Verdejo- MicroBio, Correcaminos, Castilla y Leon, Spain 2018 70

Sancerre - Alphonse Mellot, La Moussiere Blanc, Loire, France 2018 85

Mersault - Denis Carre, Les Tillets, Burgundy, France 2016 185

## Red

Blaufrankisch -Nittnaus, Kalk und Sciefer, Burgenland, Austria 2016 55

Tempranillo -Esencia Rural, Toledo De Sol a Sol, Spain 2014 55

Syrah -Crozes-Hermitage Equinoxe, Rhone, France 2017 65

Bourgogne -Domaine Arlaud, Roncevie, Burgundy, France 2017 88

Merlot -Dario Princic, Rosso, Friuli-Venezia Giulia, Italy NV 90

Cote-de-Nuit -Domaine Philippe Rossignol, Burgundy, France 2016 105

Barolo -Ettore Germano, Serralunga, Piedmont, Italy 2015 140

Cabernet Sauvignon -Stone the Crows, Napa, California 2016 185