

# 3

## ARTS CLUB

### CAFÉ

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## FOOD

### MORNINGS

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PASTRIES Daily Selection

TOAST + JAM With Butter or Fresh Cheese 4

LOCAL YOGURT Fresh Fruit, Granola, Honey 8

RH SCRAMBLE Free-Range Farm Eggs, Avocado, Crème Fraîche, Chives 8

### SALADS

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GEM LETTUCE Radishes, Fresh Goat Cheese, Green Goddess 12

SHAVED VEGETABLES Baby Greens, Pecans, Cider Vinaigrette 12

BABY ARUGULA Fennel, Grapes, Aged Goat Cheese, Citrus Vinaigrette 9

### VEGETABLES

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ROOT VEGETABLES Grains, Hazelnuts, Sherry Vinaigrette 12

SLOW-ROASTED BEETS Kale, Feta, Toasted Sesame Vinaigrette 11

CHARRED CARROTS Yogurt, Brussels Sprouts, Pistachio Pesto 13

### ON A BOARD

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DÉLICE DE BOURGOGNE CHEESE Fruit Preserves, Warm Baguette 15

ARTISANAL PROSCIUTTO Herb Salad, Seasonal Fruit 16

SMOKED SALMON Texas Toast, Cucumber, Cream Cheese 18

### PLATES

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BURRATA Slow-Roasted Tomatoes, Garlic Bread 16

GRILLED CHEESE Cheddar, Truffle Butter, Texas Toast 12

SIMPLE PREP OF FISH Lemon, Extra Virgin Olive Oil, Herbs 21

GRILLED CHICKEN Organic Chicken Breast, Au Jus, Roasted Onions 19

BACON CLUB Avocado, Little Gem, Pickled Green Tomato, Multi-Grain 14

RH BURGER Grass-Fed Beef, American Cheese, Pickles, Onions, Dijonnaise 14

### SWEET + SALTY

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SORBET Seasonal Selection 4

ICE CREAM Daily Selection 4

HOUSE-MADE CHOCOLATE CHIP COOKIES Served Warm 6

RH BANANA SPLIT Salted Caramel, Strawberry, Chocolate 12

SIDE OF HOGSALT BACON 6

HAND-CUT FRIES Garlic Aioli 4

## DRINKS

### COLD-PRESSED JUICES

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GREEN NO. 1 Kale, Spinach, Cucumber, Pear, Lime 6

PEAR Pineapple, Thyme, Ginger 6

COCONUT WATER Fresh Thai Coconuts, Coconut Slivers 6

ORANGE 6

ALL JUICES UNPASTEURIZED & PRODUCED BY HARVEST JUICERY

### COFFEE BAR

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AMERICANO 2.50

POUR-OVER 4

ESPRESSO 2

CORTADO 3.25

CAPPUCCINO 4

LATTE 4.50

CHAI LATTE 4

HOT CHOCOLATE 3

ICED COFFEE ON DRAFT 4

SYRUPS Vanilla, Ginger, Chocolate, Salted Caramel .50 each

Whole, 2%, Soy, Almond Milk or Cream available upon request

PROUDLY SERVING METROPOLIS PROJECT X BLEND

### TEA SERVICE

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CHAMOMILE MINT

THAI SPRING OOLONG

EMPEROR'S JASMINE PEARLS

ENGLISH BREAKFAST

EARL GREY

Milk, Cream, Sugar, Honey, or Lemon available upon request

Tea Service 6

PROUDLY SERVING RARE TEA CELLARS TEA

### BOTTLED SODAS

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COKE, DIET COKE 2

LURISIA CHINOTTO 5

LURISIA GAZZOSA LEMON 5

LURISIA ARANCIATA ORANGE 5

### WATER

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AQUA PANNA STILL 500ML 3, 1 LITER 6

PELLEGRINO SPARKLING 500ML 3, 1 LITER 6

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# 3

## ARTS CLUB

### CAFÉ

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#### WINE & BEER

##### SPARKLING

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###### PROSECCO

Ca' Vittoria, Veneto, Italy, NV 12/48

###### CHAMPAGNE

Ruinart, Blanc de Blancs, France, NV 27/108

###### RH BELLINI

Prosecco, Peach Purée 12

##### WHITES

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###### PINOT GRIGIO

La Vis, Trentino, Italy, 2014 8/36

###### GRÜNER VELTLINER

Salomon Undhof, Niederosterreich, Austria, 2014 10/40

###### ASSYRTIKO

Domaine Sigalas, Santorini, Greece, 2014 15/60

###### RIESLING

Max Ferd. Richter, Mosel, Germany, 2013 12/48

###### SAUVIGNON BLANC

Emmolo, Napa Valley, California, 2013 13/52

###### CHARDONNAY

Ramey, Russian Rlver Valley, California, 2012 21/84

##### REDS

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###### MALBEC

Catena, Mendoza, Argentina, 2013 11/44

###### NEGROAMARO

Rocca Dei Mori, Salice Salentino, Italy, 2011 10/40

###### GRENACHE/SYRAH

Beckman, Cuvée le Bec, Santa Ynez Valley, California, 2012 12/48

###### PINOT NOIR

Au Bon Climat, Santa Maria Valley, California, 2010 23/92

###### SANGIOVESE

Volpaia, Chianti Classico, Tuscany, Italy, 2012 14/56

###### CABERNET SAUVIGNON/MERLOT

Domaine Larose-Trintaudon, Haut-Medoc, Bordeaux, France, 2009 15/60

###### CABERNET SAUVIGNON

The Seventy-Five Wine Company, Napa Valley, California, 2013 15/60

##### BEERS

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BELL'S TWO HEARTED IPA Kalamazoo, Michigan 6

TRUMER PILS Berkeley, California 5

OMMEGANG WITTE Cooperstown, New York 6

FOUNDERS PORTER Grand Rapids, Michigan 5

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BLURRING THE LINES BETWEEN RESIDENTIAL AND RETAIL, HOME AND HOSPITALITY, INDOOR AND OUTDOOR. INTEGRATING THE DECORATIVE ARTS, CULINARY ARTS AND CONTEMPORARY ARTS. AN INSPIRED, ONE-OF-A-KIND CULINARY COLLABORATION BETWEEN GARY FRIEDMAN AND BRENDAN SODIKOFF FEATURES THE 3 ARTS CLUB CAFÉ, PANTRY AND WINE VAULT. WELCOME TO THE CLUB.

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