

DIANE'S



BLOODY MARY

BRUNCH

Bloodys, Bagels & Blues

☞ BLOODYS ☞

Each handcrafted cocktail begins with a base of hand-milled Heirloom Garden tomatoes, blended with a light Dashi broth then infused with the herb "Lovage". Finished with Diane's special Elixir. (A sweet and savory spicy seasoning)



DIANE'S CLASSIC

Tito's Vodka, Spanish Queen
Olives, Peppadew Piquant Pepper, Beef Jerky – 10

BLOODY MARIA

Espolon Blanco Tequila,
Pepperjack Cheese, Salami, Grilled Lemon – 12

BLOODY DUTCHMAN

Deaths Door Gin,
Fresh Cucumber, Pearl Onion – 11

MICHELADA

Pacifico, Fresh Tomato Juice, Lime Juice, Tajin, Maggi
& Valentina Mexican Seasonings – 9

THE DIRTY DIANE

Del Maguey Mezcal, Tomato Juice Blended
with Jalapeno Puree and Fresh Lime Juice,
Thick Cut Bacon – 13

BLOODY SHAME

Virgin Mary, Fresh Tomato Juice Blended
with Diane's Elixir and Pick Your Garnish! – 7

MARINA GOLD

Four Roses Bourbon, Garnished with Bacon Wrapped
Dates, Tajin-Spiced Pineapple, Orange – 11

☞ BAGLES & BLUES ☞

To Share

Chicken Liver Pate on Challah, Pickled Ramps, Preserved Apricots – 11

House Made Granola, Orange Blossom Labneh, Market Berries,
Peppermint – 9

Jelly Donuts – 8

"Smoked Fish", Lox, Trout Salad, White Fish, Cucumbers, Lettuce
Cups, Pickled Red Onions, Vodka Crème Fraiche – 16

Brokaw Avocado, Schug, Fried Walnuts, Shaved Radishes, Katafi – 12

Mains

Strawberry Challah French Toast, Vanilla Cream, Strawberry Jam,
Toasted Pistachio – 14

Neal's "Matzo-Quiles", Spicy Pepper-Tomato Stew, Fried Eggs, Cilantro,
Haloumi – 13

Local Asparagus Scramble, Black Truffle Camembert,
Polenta Croutons – 15

The "MTK" Double Cheeseburger, Caramelized Onions, Pickle,
Mustard Griddled Bun – 17

Greenwich Chop Chop, 15 Spring Vegetables, Crispy Bacon,
Lemon Poppy Dressing – 11

Bagel Breakfast Sandwiches

House Cured Lox, Dill Schmear,
Red Onion, Poppyseed Bagel – 16

Smoked Ham, Farm Egg, Ementhaler,
Pumpernickel Bagel, Dijonaise – 13

Sobel Bros. Pastrami, Fried Egg,
Latke, Everything Bagel, 1000 Island
Dressing – 16

SWEET FINISH

7

Frozen Rhubarb & Strawberry
Parfait

◆ Sides ◆

Potato Pancakes 7	Sour Cream 7
Apple Sauce 7	Crispy Bacon 3
Toasted Bagel and Schmear 4	Artisan Pastries (three piece) 7



“THE GBU”

(THE GOOD, THE BAD & *THE UGLY*)

10

THREE 1 OZ. SHOTS OF:

Tequila
Espolon Blanco

Sangrita
Diane's Blend

Beer
Pacifico

☞ BRUNCH COCKTAILS ☞

RAMOS GIN FIZZ

Death's Door Gin, Lemon & Lime, Egg White – 11

BACON MAPLE OLD FASHIONED

Bacon Washed Four Roses Bourbon, Maple Syrup,
Bitters – 12

BELLINI

Ca di Rajo Prosecco, White Peach – 10

PALOMA

Espolon Blanco Tequila, Freshly Squeezed
Grapefruit Juice – 11



☞ BEER ☞

MICHELADA

Fresh Tomato juice, Lime Juice, Tajin, Maggi & Valentina
Served Over Ice, – Rimmed with Tajin
& Peppadew Dry Spice – 9

SCULPIN GRAPEFRUIT IPA – 7

NORTHCOAST SCRIMSHAW – 7

DOGFISH HEAD BROWN ALE – 8

TRUMER PILS – 7

GOLDSTAR LAGER – 7

☞ WINE ☞

Wine by the Glass

Sparkling Wine, Belluard Ayse, Savoie NV – 12

Riesling, Leitz *Dragonstone*, Rheingau 2014 – 11

Rose, Salem Wine Company, Willamette Valley 2014 – 13

Chardonnay, Sandi, Santa Barbara County 2013 – 12

Chenin Blanc, Lieu Dit, Santa Ynez Valley 2014 – 11

Pinot Noir, Lompoc Wine Company,
Santa Barbara County 2012 – 12

Syrah, Anika, Ballard Canyon 2014 – 13

Champagne / Sparkling

Pascal Lallement Brut Reserve 1er Cru NV – 95

Chartogne Taillet Cuvée Michael Mina NV – 81

Mas de Daumas Gassac Rosé Frizant 2012 – 55

Rosé

Salem Wine Company, Pinot Noir, Willamette Valley
2014 – 60

White

Dönnhoff Oberhäuser Leistenberg Riesling Kabinett,
Nahe 2013 – 66

Steinmetz Braunberger Juffer Kabinett Feinherb,
Mosel 2014 – 42

Sandi Chardonnay, Santa Barbara County 2013 – 68

Habit Sauvignon Blanc 'McGinley', Happy Canyon of
Santa Barbara 2014 – 68

Colonnara Falerio Peccorino, Marche 2014 – 68

Foresti *I Soli* Vermentino, Riviera Ligure di Ponente,
Liguria 2013 – 99

Red

Lewis Cellars Cabernet Sauvignon *Mason's*, Napa Valley
2013 – 122

Matteo Correggia *Anthos*, Langhe 2014 – 80

Wind Gap Syrah 'Nellessen', Russian River 2013 – 70

Salem Wine Co. Pinot Noir, Eola-Amity Hills 2014 – 59