

BREAKFAST *served from 7am - 4pm*

Two Poached Eggs

w/ Whipped Ricotta & Pesto 16

w/ Pancetta & Tomato 15

w/ Smoked Salmon & Dill Creme Fraiche 16

Mascarpone Scrambled Eggs w/ Arugula & Toast 13

Market Quiche w/ Green Salad 12

Croissant Sandwich w/ Scrambled Eggs, Pancetta
& Tomato 16

Black Sheep Farms Yogurt w/ Blue Berries, Almonds, Flax
Seed & Honeycomb 12

Half Grapefruit w/ Bee Pollen 7

Smoked Salmon Tartine w/ Mascarpone, Caper Berries
& Red Onion 17

♦ Avocado Toast 11

♦ Add a Poached Egg 4

COFFEE & TEA

♦ Freshly Roasted
by La Colombe

Espresso 4

Americano 4

Machiato 4.5

Cappuccino 5

Latte 5

Cup of 4

Iced Cold Brew 5

Iced Cappuccino 6

♦ Tea

English Breakfast 5

Earl Grey 5

Long Life Green 5

Monsoon Chai 5

Peppermint 5

Oolong 5

Macha Latte 7

FRESH JUICE

House Pressed Green Juice 10

'Moon Juice' Smoothie 12

Orange 5

Grapefruit 5

Ginger Mint Lemonade 6

LUNCH *served from 11:30am - 4pm*

♦ To Share

Maplebrook Farms Burrata w/ Black Mission Figs 19

Beet & Walnut Hummus w/ Crudite 17

Zucchini Carpaccio w/ Toasted Pine Nuts, Olive and Tomato 16

♦ Salads

Arugula & Shaved Fennel w/ Mandarin Oranges
& Sliced Olives 14

Grilled Radicchio & Pancetta 16

Tuscan Kale w/ Parmigiano & Lemon 15

Poached Tuna Nicoise w/ Green Beans, Olives
& Cherry Tomato 18

Macro Bowl w/ Quinoa, Kale, Avocado, Sweet Potato
& Chick Peas 17

add chicken or poached salmon to any dish 9

♦ Panini served with arugula salad

Zucchini & Fontina w/ Tahini Pesto 14

Roasted Tomato & Olive Tapenade w/ Fresh Mozzarella 15

Chicken & Gorgonzola w/ Fig & Tomato Compote 16

Prosciutto & Peaches w/ Fresh Mozzarella, Basil & Honey 16

PASTRIES

♦ a slice of...

Lemon Ricotta Cake 7

Coconut Cake 7

Berry Tart 7

Raspberry Pistacchio Tart 7

Banana Bread 7

Coffee Cake 7

♦ Croissants...

Plain 4

Almond 5

Chocolate 5

COCKTAILS

Spritz 14

Aperol

Cynar

Pink Grapefruit

Elderflower

Bellini

Classics 15

The East Pole Manhattan

Spiciest Grapefruit Margarita

Summer in Positano

The Americano Negroni

Fennel & Caper Bloody Mary

BEERS 9

Peroni

Southampton IPA

Paulaner Hefeweizen

Palm Amber Ale

SPARKLING

Prosecco 15 / Zardetto Veneto, Italy NV

Champagne 25 / Ayala Reserve Champagne, France NV

WHITE & ROSE

Rose 14 / Cerasuolo Rosato, Valle Reale Abruzzo, Italy 2015

Pinot Grigio 14 / Zenato Veneto, Italy 2015

Sancerre 17 / Les Fredins Gittoni Loire Valley, France 2014

Vermentino 15 / Argiolas Sardinia, Italy 2015

Chardonnay 17 / Domaine Laroche Burgundy, France 2014

RED

Pinot Noir 16 / Mercury Burgundy, France 2014

Cabernet Sauvignon 19 / Beckman Napa, California 2014

Valpolicella 14 / Rafaeli Veneto, Italy 2014

Sangiovese 15 / Castelluccio Emilia Romagna, Italy 2014

Barbaresco 23 / Castello di Neive Piemonte, Italy 2013

◇ Credit Card Only

◇ Please refrain from talking on your cell

APERITIVI

Castelvetrano Olives 5

Island Creek Oysters 21/42

Radicchio Rolls with Prosciutto & Burrata 17

‘Kunik’ Goat Cheese & Amareno Cherries 19

Beet & Walnut Hummus with Crudite 17

Prosciutto Di Parma & Cantaloupe 21

CROSTINI

Salvatore Ricotta & Wild Mushrooms 17

Maplebrook Burrata & Black Mission Figs 19

Tuscan Kale, Pesto & Parmigiano 14

Heirloom Tomato & Fresh Basil 15

Smoked Salmon & Mascarpone 17

Peekytoe Crab & Avocado 19

Butternut Squash with Sage & Goat Cheese 16



*Get off your
phone!*

*It's credit card
only!*

*Cafe
Americano*

ALL THE USUAL REFRESHMENTS

SPRITZES /14

APEROL/Aperol, Prosecco

CYNAR/Cynar, Prosecco

PINK GRAPEFRUIT/Combiér Pamplemousse, Prosecco

ELDERFLOWER/St. Germaine, Prosecco

NEGRONI VARIATIONS

AMERICANO/Campari, Carpano Antica, Club /15

NEGRONI/Beefeater, Campari & Cocchi Sweet Vermouth /16

NEGRONI GIALLO/Bombay Sapphire, Cocchi Americano/17

BOULEVARDIER/Buffalo Trace, Campari, Dolin Sweet /18

CLASSICS

THE EAST POLE MANHATTAN

Sazerac Rye, Cherry Heering, Ramazotti, Cherry Bitters /18

THE SPICIEST GRAPEFRUIT MARGARITA

Jalapeno-Infused Tequila, Royal Combier, Grapefruit /16

WHITE PEACH BELLINI

Prosecco & Peach Puree /16

ALWAYS HAVE THE LAST WORD

Beefeater Gin, Maraschino, Green Chartreuse, Lime /17

KIWI KOOLER

JM Rhum Gold, Flor de Cana 7Year, Cinnamon /16

AND SHE STEPPED ON THE BALL...

Pineapple-infused Cana Brava, Kalani Liqueur, Coconut/17

CLASSIC MAITAI

Flor de Cana 7Year, JM Rhum Gold, Curacao, Orgeat/16

SUMMER IN POSITANO

Lavender-infused Vodka, Lemon, Club Soda /15

FENNEL&CAPER BLOODY MARY

Tito's Vodka, Tomato, Worcestershire, Tabasco, Fennel/15

SPARKLING

Prosecco/Zardetto Italy/15

Champagne/Ayala Reserve France NV/25

WHITE & ROSE

Rose/Cerasuolo Rosato, Valle Reale Abruzzo, Italy 2015/14

Pinot grigio /Zenato Venato, Italy 2015/14

Sancerre/Les Fredins Gittoni Loire Valley, France 2014/17

Vermentino/Argiolas Sardinia, Italy 2015/15

RED

Pinot Noir/Mercury Burgundy, France 2014/16

Cabernet Sauvignon/Beckman Napa, California 2014/19

Valpolicella/Rafaeli Veneto, Italy 2014/14

Sangiovese/Castelluccio Emilia Romagna, Italy 2014/15

Barbaresco/Castello di Nieve Piemonte, Italy 2013/23

WINE BY THE BOTTLE

SPARKLING

Veuve Forny Blanc de Blanc 1er Cru Burgundy, France NV/128
Barone Pizini Franciacorta "Animante" Brut Lomardia, Italy NV/80
Krug Grand Cuvee 1/2 Bottle (375ml) Champagne, France NV /280

WHITE

Sauvignon Blanc "Taylor Pass", Villa Maria
Marlborough, New Zealand 2014/80
Petite Arvine, Les Cretes Valle d'Aosta, Italy 2014/80
Gruner Veltliner Deferspiel Terrasen, Rudi Pichler
Wachau, Austria 2014/128
Meursault 1er Cru, Olivier Leflaive
Burgundy, France 2011/160
Etna Bianco, Cottanera Sicily, Italy 2014/80
Viognier, Mark Ryan Washington State 2015/88
Corton 1er Cru, Domaine Prin Aloxe
Burgundy, France 2012/160

RED

Rozak Pinot Noir Santa Rita, California 2009/84
Santeney 1er Cru, Clos Rousseau, Burgundy, France 2011/96
Hersley Pinot Noir
Russian River Valley, California 2013/152
Chambolle-Musigny Les Echezeux, J.L. & Eric Burguet
Burgundy, France 2011/200
Morgon, Domaine Thevenet
Beaujolais, France 2013/80
Barbaresco, Castello di Neive
Piedmont, Italy 2012/132
Margaux Cru Classe, Chateau d'Issan
Bordeaux, France 2011/100
Stag's Leap Pine Ridge Cabernet Sauvignon
Napa, California 2012/144
Mastrobrardino Radici Aglanico, Taurasi
Campania, Italy 2007/160
Chateauneuf du Pape, Chateau La Nerthe
Rhône, France 2009/148

BEER

Peroni/9 Southampton IPA/9
Paulaner Hefeweizen/9 Palm Amber Ale/9