
Wall & Water breakfast

freshly squeezed juice **\$5**

5 to 7 seasonal juices

smoothies **\$7**

4 seasonal smoothies / chef's creation

coffee **\$6**

freshly brewed coffee / decaffeinated option
espresso / decaffeinated option
cappuccino / decaffeinated option
latte / decaffeinated option
ristretto
hot chocolate

hot tea **\$6**

supreme breakfast (black)
earl grey supreme (black)
organic darjeeling (black)
jasmine (green)
ti quan yin (oolong)
chamomile (caffeine - free herbal)
organic peppermint (caffeine - free herbal)
organic passion plum (fruit tea)
orange passion fruit (fruit tea)

fruits and cereals **\$9**

sliced seasonal fruits
roasted fruits
berries
grapefruit
yogurt, low fat non-fat
cereals (5 kinds)
homemade granola
original bircher muesli
organic hot oatmeal

batters **\$12**

belgian waffle
french toast
pancakes
crepes
all batters are served with whipped cream, berries and maple syrup

bread **\$9**

- homemade doughnuts
- croissant
- pain au chocolate
- danish pastry
- muffin
- bagel
- farm bread
- whole-wheat bread

organic farm eggs **\$11**

- two eggs scrambled, poached, fried, boiled
- three eggs omelet with any filling
- all eggs come with roasted new potatoes, cherry tomatoes and cipolini onions

side orders **\$4**

- roasted root vegetables
- baked cherry tomatoes
- grilled seasonal mushrooms
- artisan cheese selection of the day
- smoked salmon
- turkey breast
- smoked "apple wood" bacon
- slow roast sausage

specialties **\$16**

- eggs benedictine
- poached eggs, "apple wood" bacon, hollandaise sauce, toasted baguette

- eggs florentine
- poached eggs, "apple wood" bacon, spinach, ciabatta, béchamel sauce

- smoked salmon
- scrambled eggs, fresh dill, crème fraiche, red onion, capers, crisp bread

- seared hudson valley foie gras
- sautéed mushrooms, fried eggs, red wine sauce, brioche

- steam seasonal vegetables
- poached eggs, turkey breast, white toast, olives and herbs

Water & Wall lunch

1 course \$35+ tax, includes water + coffee or tea
 2 courses \$44 + tax, includes water + coffee or tea
 3 courses \$53 + tax, includes water + coffee or tea

appetizers

soups and salads

roasted pumpkin soup + ginger + marjoram / carrots / goat cheese
 seasonal mushrooms / red onion / green olives / arugula / roasted garlic + lemon + thyme + hazelnuts
 romaine lettuce / frisée salad + radishes + poached egg + anchovies + caper berries + black olives

starters

seared scallops + slow-cooked peppers / mussels + parsley / roast garlic / lemon preserves
 salt cured pacific salmon + dill + grapefruit + chili / black olives
 smoked venison + broccoli + apple slaw / mustard / honey

charcuterie and cheeses

+ homemade chutney of the day + pickle seasonal vegetables + grilled farm bread
 old chatham - black sheep - camembert
 berkshire - unpasteurized jersey - blue
 hawthorne valley - raw milk - organic cheddar
 salted - cured - husdon valley - duck salami
 house made - foie gras terrine
 smoked - pork loin

main courses

vegetarian

baked winter greens + butternut squash / roasted homemade ricotta
 organic baby vegetables pie + chickpeas + winter herbs + parmesan cheese / thyme

poultry and game

organic chicken breast + white beans stew / Brussels sprouts + sun dried cranberries
 mulard duck breast / braised leg + rainbow chard / turnips + sweet and sour sauce

meat

braised veal cheek + black cabbage + sautéed celeriac / organic carrots
 roasted lamb shank + orange / cinnamon + creamy parmesan grits

fish and shellfish

catch of the day + steamed winter vegetables + lemon
 wild salmon + roasted organic beets / fennel + horseradish / mint

for two

roasted pork sausages + salt baked sweet potatoes + mint / chili sauce
 confit pork belly + roasted apples / rosemary + blackberry jus
 braised veal leg + pot roasted root vegetables

desserts

berry crumble + anglaise sauce
 apple pie + vanilla ice cream
 lemon curd tart + crème fraiche
 chocolate / espresso tart + caramel sauce / clotted cream
 flourless chocolate cake + yogurt ice cream
 prune + armagnac ice cream
 currant + yogurt ice cream
 chocolate chip + vanilla ice cream
 pear sorbet

Wall & Water dinner

appetizers

soups and salads \$10

roasted pumpkin soup + ginger + marjoram / carrots / goat cheese
barley soup+ smoked regional salami + coriander seeds + rosemary + potatoes / sour cream
seasonal mushrooms / red onion / green olives / arugula / roasted garlic + lemon + thyme + hazelnuts
endive / beet leaves + blue cheese + crisp bread + white truffle oil / lemon / prunes
romaine lettuce / frisée salad + radishes + poached egg + anchovies + caper berries + black olives

starters \$14

seared scallops + slow-cooked peppers / mussels + parsley / roast garlic / lemon preserve
spiced lamb sausage / baked Jerusalem artichokes + yogurt / mint / lime sauce
salt cured pacific salmon + dill + grapefruit + chili / black olives
smoked venison + broccoli + apple slaw / mustard / honey
pan-fried Hudson valley foie-gras + roasted pears / baby onions + port sauce (**Add \$5**)

charcuterie and cheeses \$12

+ homemade chutney of the day + pickle seasonal vegetables + grilled farm bread
old Chatham - black sheep - camembert
Berkshire - unpasteurized jersey - blue
Hawthorne valley - raw milk - organic cheddar
salted - cured - Hudson valley - duck salami
house made - foie gras terrine
smoked - pork loin

main courses

vegetarian \$22

braised mushrooms + potatoes / rosemary + lentils / aged cheddar
baked winter greens + butternut squash / roasted homemade ricotta
organic baby vegetables pie + chickpeas + winter herbs + parmesan cheese / thyme

poultry and game \$24

organic chicken breast + white beans stew / Brussels sprouts + sun dried cranberries
mulard duck breast / braised leg + rainbow chard / turnips + sweet and sour sauce
venison filet + red cabbage / smoked bacon / red wine + berry jus

meat \$28

grilled prime New York steak + roasted new potatoes + béarnaise sauce
braised veal cheek + black cabbage + sautéed celeriac / organic carrots
roasted lamb shank + orange / cinnamon + creamy parmesan grits

fish and shellfish \$26

catch of the day + steamed winter vegetables + lemon
wild salmon + roasted organic beets / fennel + horseradish / mint
grilled mackerel + cauliflower / fingerling potatoes / parsnips + anchovy sauce

for two \$50 for two

roasted pork sausages + salt baked sweet potatoes + mint / chili sauce
confit pork belly + roasted apples / rosemary + blackberry jus
braised veal leg + pot roasted root vegetables

sides **\$6**

farm green salad / sprouts + lemon
roasted potatoes + rosemary / garlic
grits + parmesan
sautéed cabbages + raisins
pot roast style root vegetables

desserts

fruit **\$9**

berry crumble + anglaise sauce
apple pie + vanilla ice cream
lemon curd tart + crème fraiche

chocolate **\$11**

chocolate fondue + poached farm pears
chocolate / espresso tart + caramel sauce / clotted cream
flourless chocolate cake + yogurt ice cream

ice creams **\$10**

prune + armagnac
tangerine sorbet + raisins
currant + yogurt
pear sorbet
baked apples + double cream
chocolate chip + vanilla