

# L'ADRESSE

RESTAURANT & BAR

## BRUNCH

### SIGNATURE BREAKFAST

#### L'ADRESSE BREAKFAST

*two eggs any style, hash browns, mixed greens*

*with **bacon** 23*

*with **turkey kielbasa** 23*

*with **salmon** 27*

#### NY STEAK & EGGS 43

*Prime cut 12 oz prime NY Strip, grapefruit chimichurri, balsamic onions, two eggs any style, chili threads*

#### EGGS ROYALE & SALMON 31

*poached eggs, spinach, salmon caviar, hollandaise, pain de mie*

#### DELUXE SEAFOOD PLATTER 115

*1/2 dz Wellfleet oysters, 10 pcs sashimi assortment, shrimp cocktail*

#### SYRNIKI 23

*cottage cheese pancakes, crème fraîche, mint*



### BREAKFAST

#### FRENCH TOAST 25

*candied bacon, brûléed apples, mascarpone, maple syrup*

#### MATCHA FRENCH TOAST (V) 23

*matcha-infused pain de mie, seasonal berries, maple syrup*

#### SALMON AVOCADO TOAST 29

*cured Faroe Islands salmon, baby lettuce, kabosu vinaigrette, caramelized figs, sourdough toast*  
**add organic egg 4**

#### EGGS BENEDICT

*poached eggs, hollandaise, pan de mie*  
**with avocado (V) 23**  
**with Virginia's ham 23**

#### THE FRENCHIE OMELETTE 21

*mushrooms, Virginia's ham, Gruyère*

#### GREEN OMELETTE (V) 21

*spinach, broccolini, avocado, parsley*

#### SHAKSHUKA (V) 23

*baked eggs, spicy tomato, spinach, feta*  
**add turkey kielbasa 10**  
**add shrimps 12**

### STARTERS

#### WELLFLEET OYSTERS 19/35

*cocktail sauce, Cabernet Sauvignon mignonette*

#### BLUEFIN TUNA CRUDO 33

*sushi grade tuna loin, mango salsa, fresno pepper, cilantro, poke sauce*

#### HEART OF PALM TARTARE (VE) 25

*mango, charred avocado, mustard seeds, shiso powder*

#### CRISPY CALAMARI 23

*spiced coating, mixed greens, chili lime vinaigrette, wasabi tartare*

### SALADS

*add chicken 12 / shrimp 12 / bluefin tuna 21 / NY steak 21 / beyond meat patty 12 / salmon filet 19*

#### BURRATA SALAD (V) 23

*heirloom tomato, grilled peach, basil pesto*

#### CAESAR SALAD 23

*baby romaine, Parmigiano Reggiano chips, parsley, pickled onion, sourdough croutons, anchovy*

#### BEET SALAD (V) 25

*roasted beets, crispy quinoa, goat cheese croquettes, honey champagne vinaigrette*

### SANDWICHES & BURGERS

*served with a choice of side salad or french fries*

#### TRUFFLE BURGER 39

*patty balsamic onions, Gruyere, sriracha aioli, arugula, truffle fries, shaved truffles, brioche bun*  
**choice of: 8oz Black Angus patty or Beyond Meat**

#### L'ADRESSE BURGER WITH CHEESE 28

*8oz Black Angus patty, Boston lettuce, onion, tomatoes, relish, brioche bun*  
**choice of: American or Cheddar or Gruyère**  
**add organic egg 4**  
**add bacon 5**

### MAINS

#### STEAK FRITES 52

*Prime cut 12oz NY Strip, green peppercorn sauce, truffle fries*

#### SPAGHETTI BOLOGNESE 29

*pasta alla chitarra, beef, Straciatella, roasted tomatoes, Parmigiano Reggiano crackers*

#### SEAFOOD FRIED RICE 41

*jumbo scallops, shrimps, broccolini, gochujang*  
**add organic egg 4**

### SIDES

ROASTED MARBLE POTATOES (V) 14

WILD BERRIES BOWL (VE) 12

CURED FAROE ISLANDS SALMON 12

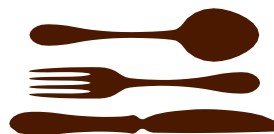
APPLEWOOD SMOKED BACON 12

VIRGINIA'S HAM 7

TRUFFLE FRIES (V) 14

AVOCADO (VE) 5

CROISSANT (V) 7



\*(V)Vegetarian

\*(VE)Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server or manager if any member of your party has a food allergy or dietary concern. A 20% service charge will be added to parties of six or more. We kindly ask no more than 4 credit cards per table.

# L'ADRESSE

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## WINE BY THE GLASS

### Sparkling

**PINOT NOIR, CHARDONNAY, PINOT MEUNIER**  
POMMERY POP EXTRA DRY 187ml 25\*  
Champagne / France

### GLERA

RUGGERI ARGEO PROSECCO BRUT 15 / 70\*  
Veneto / Italy

### White

#### CHENIN BLANC

DOMAINE LE CAPITAINE 16 / 70\*  
Loire Valley / France

#### SAUVIGNON BLANC

DOMAINE DES MAZELLES 18 / 75\*  
Loire Valley / France

#### CHARDONNAY

DOMAINE SEBASTIEN DAMPT 21 / 100 \*  
Petit Chablis / France

#### PINOT GRIGIO

DIPINTI 15 / 65\*  
Trentino-Alto Adige / Italy

### Rosé

#### GRENACHE, CINSULT, SYRAH

CHATEAU DE L'ESCARELLE 16 / 70\*  
Mediterranee / France

### Red

#### MERLOT, CABERNET FRANC

CHATEAU YON LAVALLADE 19 / 80\*  
Saint-Emilion, Bordeaux / France

#### PINOT NOIR

LE MACHIN WINES 18 / 80\*  
California / United States

#### CABERNET SAUVIGNON

BARRIQUE 21 / 95\*  
California / United States

#### MALBEC

ANDELUNA CELLAR 18 / 80\*  
Mendoza / Argentina



## FREE FLOW BUBBLES

\$39 per person

*\*ask server for the cocktail options*

## BRUNCH COCKTAILS

### MIMOSA 15

*orange / raspberry*

### BELLINI 15

### BLOODY MARY 15

### AMERICANO 15

*Campari, sweet vermouth, club soda*

### KIR ROYALE 18

*Creme de cassis, Prosecco*

### L'ADRESSE SPRITZ 17

*Select Liqueur, Prosecco*

### BRAMBLE 18

*Gin, fresh lemon juice, blackberry, cane sugar*

### STRAWBERRY FIX 18

*Bourbon, fresh lemon juice, strawberry, cane sugar*

### THE AIRMAIL 18

*White Rum, fresh lime juice, cane sugar, mint, Prosecco*

### SWEET SPRING 21

*Titos vodka, Carpano Antica, fresh lime juice, strawberry, cucumber, cane sugar*

### THE PALMETTO 21

*Tito's Vodka, fresh lemon juice, apricot liqueur, orange liqueur*

### MEDICINA LATINA 23

*Casamigos Blanco Tequila, ginger, honey, fresh lime juice, Mezcal*

### MIDNIGHT 21

*Old Overholt Rye, fresh lemon juice, fresh mint, Demerara sugar*

### FIREFLY 23

*Amaras Cupreta mezcal, Amaro Ciociaro, ginger, fresh lemon juice*

### STARWBERRY BANANA DAIQUIRI 21

*El Dorado 3 YO rum, fresh strawberry, fresh lime juice, cane sugar*

### GREAT BAMBINO 21

*Ansac cognac, Pear liqueur, orgeat, cane sugar, fresh lemon juice*

### RED HORSE 27

*Komos Reposado Rosa, Aperol, fresh lime juice, grenadin*

### THE LADY DAY 23

*Roku gin, fresh strawberry, fresh lemon juice, orgeat, nutmeg*

### CHOCOLATE ESPRESSO MARTINI 21

*Titos vodka, cane sugar, espresso, creme de cacao*

### SWEET CAFFEINE

### RAF COFFEE 10

*L'Adresse signature and absolute favorite - coffee with the taste and texture of melted ice cream*

### MATCHA ALMOND LATTE 8

### ICED COFFEE

### RASPBERRY COFFEE 10

*cold brew, fresh grapefruit juice, schwartau sauce*

### TEAS WITHOUT TEA

### SEA BUCKTHORN 16

*passion fruit, sea buckthorn berries, Asian spices*  
*\*add your favorite spirit*