

# BRUNCH

**THE MIMOSA AND** classic, pomegranate + currant, or pear + quince | ruffino prosecco 10

**BLOODY MARY CART** classic, super-juice, or mary's envy | tito's vodka or zignum mezcal 12

## EGGS

**EGGS BENEDICT** slow poached hen eggs, prosciutto, hollandaise 18

**TWO EGGS** hashbrowns, bacon, choice of toast 16

**STEAK + EGGS** sirloin, caramelized onion hashbrown 22

**TRUFFLE-MUSHROOM OMELET** robiola cheese, wild mushroom, toast 20

**EGG WHITE OMELET** nueske's bacon, braised leeks, goat cheese 18

**CP-BEC** bacon, egg, cheese, aureole brioche 16

## SALADS

**BURRATA + PROSCIUTTO** ramp pesto, marcona almonds, aged balsamic 18

**CAESAR** baby romaine, escabeche of sardine, focaccia crouton 12

**CHOPPED** bacon lardon, maytag blue, red wine vinaigrette 13

## PASTA

**CAVATELLI** spring lamb ragu, morel mushrooms, grilled ramps 27

**AGNOLOTTI** peas, goat cheese, brown butter 24

## SANDWICHES + BURGERS

**DRY AGED RED TAG BURGER** bacon, aged cheddar, red onion 19

**50-50 BURGER** ground bacon + beef patty, onion jam, pepper jack cheese 22

**RR RANCH STEAK SANDWICH** romaine, radicchio, béarnaise aioli 22

**GRILLED CHICKEN SANDWICH** prosciutto, sundried tomato pesto, mozzarella 18

## STEAKS

**FILET MIGNON** 49 **NY STRIP** 48

## DOUGHNUT WHEEL

**DOUGHNUTS** cinnamon-sugar, chocolate glazed, almond-dusted

**SAUCES** chocolate, caramel, raspberry 12

## BREADS AND BATTERS

**FRENCH TOAST** brioche, ny state maple, powdered sugar 17

**BAGEL + LOX** house smoked salmon, chive cream cheese, pickled red onion 12  
[+ caviar supplement 28]

**FRIED CHICKEN + WAFFLES** murray's fried chicken, ny maple, chicken jus 24

## SEAFOOD

**RAW BAR** served with cocktail sauce + mignonette

**THE PRIME PLATTER**  
oysters, shrimp, lobster (1/2) crab, littleneck clams, alaskan king crab 38

**EAST COAST OYSTERS** 19 / **SHRIMP** (4) 21

**LITTLENECK CLAMS** (6) 17 / **LOBSTER** (1/2) 22

**ALASKAN KING CRAB** MP

**LITTLENECK CLAMS CASINO** applewood smoked bacon, garlic butter, lemon 19

**TUNA TARTARE** citrus ponzu, pickled ginger, sesame crisps 19

**CHARRED SPANISH OCTOPUS** fava bean hummus, olive tapenade, pickled ramps 28

## CHARCUTERIE

served with seasonal compote, mostarda, grilled baguette

**HOUSE MADE + CURED MEATS**  
country paté / prosciutto / duck rillettes / foie gras mousse / rr ranch beef tartare

choice of 3 | 26 / choice of 5 | 38

Executive Chef RYAN LORY Chef / Owner CHARLIE PALMER  
@CPSTEAKNY