

COURT STREET

WELCOME TO SUNDAY BRUNCH

served with fresh fruit cup & irish soda bread

EGGS

BUILD YOUR OWN 3-EGG OMELET \$16

served with home fries & english muffin

PICK 3 INGREDIENTS:

swiss, cheddar, american or mozzarella cheese, bacon, sausage, ham, mushrooms, broccoli, spinach, tomatoes, onions, corned beef hash

EACH ADDITIONAL INGREDIENT \$1.50

SUBSTITUTE EGG WHITES \$2

also available as a wrap

EGGS BENEDICT

served with home fries & broccoli

TRADITIONAL \$16

FLORENTINE \$16

AVOCADO \$16

SMOKED SALMON \$19

THREE EGGS ANY WAY \$16

served with home fries, choice of bacon, sausage or corned beef hash & english muffin

COURT STREET FAVORITES

GRAND MARNIER FRENCH TOAST \$16

thick cut challah bread with vermont pure maple syrup & choice of bacon, sausage or corned beef hash

SHRIMP BURRITO \$23

sautéed shrimp, yellow rice, pinto beans & cheddar cheese served with guacamole & sour cream

SMOKED SALMON PLATTER \$18

artisanal smokehouse salmon served with a bagel, cream cheese, sliced tomato, red onions & capers

STEAK & EGGS \$26

8oz flat iron steak & two eggs as you like, served with home fries

HUEVOS RANCHEROS \$17

crispy corn tortillas topped with refried beans, cheese & sunny side up eggs, served with traditional salsas & sour cream

BUTTERMILK PANCAKES \$16

a stack of four with vermont pure maple syrup & choice of bacon, sausage or corned beef hash

A LITTLE BREAKFAST A LITTLE LUNCH

FRIED SHRIMP \$26

eight crispy shrimp served with choice of waffle or french fries, with homemade tartar & cocktail sauces

ANGEL HAIR PASTA \$19

with tomato, basil & cream sauce

ADD: Grilled Chicken \$9 • Steak, Shrimp Or Salmon Filet \$13

PENNE PASTA \$18

with sweet italian sausage, fresh tomatoes, basil, garlic & olive oil

SANDWICHES

served with french fries OR home fries

substitute gluten free roll \$2 substitute house salad \$4

THE JERSEY \$15

pan grilled taylor ham, two eggs & choice of american, swiss or cheddar cheese, served on a kaiser roll

BREAKFAST CROISSANT \$15

egg, bacon or ham & choice of american, swiss or cheddar on a warm croissant

CALIFORNIA CHICKEN SANDWICH \$15

grilled breast of chicken topped with avocado, lettuce, tomato, garlic aioli & served on a warm croissant

BLACK FOREST HAM, APPLES & BRIE \$15

served on a warm croissant with a light mustard dressing

THE COURT STREET CHEESEBURGER \$15

half pound of char broiled angus ground beef served on a kaiser roll with lettuce, tomato & choice of american, swiss or cheddar cheese

ADD: Bacon \$3 ADD: Fried Egg \$1.50

ADD: Sautéed Onions and/or Mushrooms \$3

OPEN FACED FILET MIGNON SANDWICH \$25

sliced filet mignon served on toast points or a baguette

ADD: Sautéed Onions and/or Mushrooms \$3

THE REUBEN \$17

homemade corned beef with sauerkraut, russian dressing & melted swiss cheese on pan grilled rye bread

SALADS

KATE'S POPEYE SALAD \$12

spinach, diced cucumbers, apples, celery, walnuts, onions & lemon garlic dressing

CAESAR SALAD \$10

ARUGULA & GOAT CHEESE SALAD \$13

with lemon garlic dressing

COURT STREET COBB SALAD \$15

crispy bacon, hard boiled egg, avocado, cucumber, cherry tomatoes & red onion over romaine with bleu cheese crumble & house vinaigrette

ADD: Grilled Chicken \$9 • Steak, Shrimp Or Salmon Filet \$13

SIDES

CORNED BEEF HASH \$5 BACON \$5 BROCCOLI \$5

TAYLOR HAM \$5 SAUSAGE \$5 FRENCH TOAST \$7

HOME FRIES \$3.5 FRENCH FRIES \$3.5

SALAD SUBSTITUTION \$4

KIDS MENU

CHICKEN TENDERS \$12

served with french fries

GRILLED CHEESE SANDWICH \$9

served with french fries

We reserve the right to add 20% gratuity to parties of 6 or more

COURT STREET

61 Sixth Street | Hoboken, NJ 07030 | 201.795.4515

SUNDAY FUNDAY OPTIONS

HAIR OF THE DOG

MIMOSA PINT \$11

champagne, orange liqueur & OJ

BELLINI PINT \$11

champagne, with peach OR mango puree

MANMOSA PINT \$11

orange vodka, champagne, allagash white beer & OJ

JERSEY MULE (nj's gluten free vodka) \$12

**also bourbon mule, blueberry mule & raspberry mule*

HOBOKEN PARKING TICKET \$12

cuervo gold tequila, pama pomegranate liqueur & lemonade

APEROL SPRITZ \$12

aperol (or elderflower liq), champagne & club soda

ELDERFLOWER SPRITZ \$12

elderflower liqueur, champagne & club soda

SPICY MARGARITA \$12

lunazul reposado tequila, poblano liqueur, fresh lime juice, sour mix & splash of oj

CLASSIC OLD FASHIONED (on the rocks) \$12

rebel yell bourbon over muddled orange, cherry & bitters

THE OTHER STUFF

COFFEE \$3 TEA \$3 ICED TEA \$3

(free refills for coffee & iced tea)

COKE, DIET COKE, SPRITE, GINGER ALE \$3

SHIRLEY TEMPLE \$3

CLUB SODA \$2

ROOT BEER \$3.50

LEMONADE \$3

ARNOLD PALMER \$4

GINGER BEER \$4

ORANGE or GRAPEFRUIT JUICE 10oz \$4

PINEAPPLE or TOMATO JUICE 10oz \$4

CRANBERRY JUICE 16oz \$4

DRAFT BEERS

GUINNESS 20oz \$8.50

ALLAGASH WHITE \$8

HOBOKEN CITYSIDE IPA \$8

STELLA ARTOIS \$8.50

YUENGLING LAGER \$7

KANE HEAD HIGH IPA \$8

SEASONAL DRAFT \$8

BY THE GLASS

BUBBLY

valdo prosecco, 187ml 'split' (italy) \$12

la marca rosé prosecco .187 'split' (italy) \$13

glass of champagne \$9

SANGRIA

red or white \$11

ROSÉ

lamoreaux landing dry rosé 2022 (ny state) \$12

miraval 'studio' rosé 2022 (provence, france) \$14

la jolie fleur rosé 2022 (mediterranean, france) \$13

WHITE WINE

babich black label sauvignon blanc 2022 (n.zeland) \$11

lafond lirac 2021 (rhône valley, france) \$15

j lohr chardonnay 2021 (monterey, california) \$12

coastal ridge chardonnay 2020 (california) \$9

donini pinot grigio 2021 (italy) \$9

coastal ridge white zinfandel 2020 (california) \$9

lamoreaux landing round rock riesling 2021 (ny) \$12

RED WINE

smith & hook cabernet 2020 (california) \$14

old parcel pinot noir 2020 (willamette) \$11

red diamond pinot noir 2019 (california) \$9

larchago crianza rioja 2018 (rioja, spain) \$13

terra d'oro zinfandel 2019 (amador co, cali) \$12

mont redon côtes du rhône 2021 (france) \$14

dos minas malbec 2021 (argentina) \$12

poggio al tesoro mediterranea 2020 (tuscany) \$13

coastal ridge merlot 2020 (california) \$9

coastal ridge cabernet 2018 (california) \$9

