

STARTERS



WOOD GRILLED OYSTERS* 15

Charred Lemon, Butter, Thyme, Panada

SOYBEAN HUMMUS 10

Tahini, Birdseed, Preserved Lemon, Pita Crisps (VV)

CHILLED BAY SCALLOPS* 16

Cucumber, Melon, Pomegranate, Taro Chips (GF)

BRIE AND PEAS 15

Whipped Brie, Carrot, Honeycomb,
Toasted Oat Granola (GF)

BEEF TARTARE* 20

Bone Marrow, Chive Flower, Mustard, Toast

SMOKED BRUSSELS 13

Bacon Lardon, Red Pepper, Saba, Grana Padano (GF)

FALAFEL 14

Tzatziki Crème Fraiche, Cucumber, Dill,
Tomato Jam, Chili Oil (GF,V)

AVOCADO BRUSCHETTA 15

Gigante Beans, Sourdough, Bottarga

CHARCUTERIE BOARD*

Two Artisan Meats and Cheeses, Truffle Honey,
Mustard Caviar, Market Jam,
Crackers, Toasted Bread

22

SALADS



Avocado +3, Chicken +5, Salmon +6

ARUGULA SALAD 11

Wild Arugula, Pine Nuts, Parmesan, Lemon
Vinaigrette (V,GF)

ENDIVE* 14

Pomegranate, Kumquat, Stilton, Bacon Lardon,
Dijon Emulsion (GF)

SUMMER VEGETABLE 13

Asparagus, Squash, Zucchini, Herb Fines, Cauliflower,
Grana Padano, Lemon Agrumato (V,GF)

"CAESAR" 14

Gem Romaine, Chive Croutons, Cashew Dressing,
Preserved Lemon (VV)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VV-Vegan V-Vegetarian GF-Gluten Free

SANDWICHES



ROOTED WAGYU BURGER* 18

1/3lb Snake River Farms Wagyu Patty, Lettuce, Tomato,
Onion, Sauce, American Cheese, Brioche, Fries

HOT HONEY CHICKEN 16

Buttermilk Brined, Crispy Thigh, Slaw
Calabrian Chili Honey, Toasted Brioche, Fries

CRISPY FISH 19

Atlantic Cod, Cornmeal Crust, Capers, Caviar
Aioli, Frisée, Brioche, Burst Tomato

ROYÁL WITH CHEESE 15

Taleggio, Goat Cheese, Brie, Tart Berries,
Herbs, Buttered Sourdough (V)

FEATURES



NORWEGIAN SALMON 29

Cold Smoked and Roasted, Smashed Red Potatoes,
Lemon Caper Aioli, Fried Oysters, Herb Fines

ROAST HEIRLOOM CHICKEN* 28

Ginger, Scallions, Garlic, Parsley, Chili, Frisée (GF)

BEEF TENDERLOIN* 35

Spiced Carrot, Maiitake Mushroom,
Truffle Tomatillo Salsa, Cauliflower, Sumac (GF)

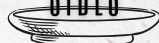
FARRO RISOTTO 22

Charred Scallion, Cashew Cream, Asparagus,
Melted Leeks, Beet Chips, Toasted Pistachios (V)

GNOCCHETTE PRIMAVERA 25

Peas, Carrots, Leeks, Red Onion, Zucchini, Squash,
Crema Fraiche, Parmesan, Garlic Chips (V)

SIDES



FRIES (V)

HARICOT & FRESH CORN (V,GF)

TRUFFLE FRIES(V)

MARBLE POTATOES (V,GF)

BABY ARUGULA(V)

TOASTED FARRO (V)

CAULIFLOWER(V)

SQUASH & ZUCC (VV,GF)



WHIPPED YOGURT 12

Smashed Tart Berry, Hemp, Toasted Oat Granola
(V,GF)

AVOCADO BRUSCHETTA 16

Gigante Beans, Sourdough, Bottarga, 7 minute Egg

FRENCH TOAST 15

Smashed Tart Berry, Maple Syrup, Sabayon (V)

SOUFFLE PANCAKES 15

Fluffy Sourdough Pancakes, Banana,
Walnuts, Maple Syrup (V)

CHICKEN WAFFLE 14

Country Fried Chicken, Belgian Waffle,
Hot Honey, Compressed Melon, Mint

BLT WEDGE SALAD 12

Iceberg Lettuce, Bacon, Hierloom Tomato,
Avocado, Sherry Dijon Emulsion



PERRY ST. 16

Eggs, Root Vegetable Hash, Toast (V)
Choice of: Bacon, Sausage, Grilled Tofu

MARKET QUICHE* 14

Egg Tart, House Pate Brisee, Market Vegetables,
Red Pepper Emulsion, Carrot Top Pesto (V)

ANCIENT GRAIN BOWL 17

Farro, Peas, Arugula, Chard, Pickled Onion,
Preserved Lemon, 7-Minute Egg
Salmon Belly +6

STEAK AND EGGS* 26

Fried Eggs, Beef Tenderloin Tips, Hash Brown,
Truffle Tomatillo Salsa (GF)

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eggs may increase your risk of foodborne illness.

TOASTS

WHIPPED YOGURT 13

Smashed Tart Berry, Mint, Local Honey (V)

SAUSAGE AND EGG* 15

Breakfast Sausage Patty,
Tomato Jam, Basil, Egg

PROSCIUTTO AND CHEESE* 16

Parma Ham, Marinated Goat Cheese,
7-Minute Egg

ROOTED WAGYU BURGER* 18

1/3lb Snake River Farms Wagyu Patty, Lettuce, Tomato,
Onion, Sauce, American Cheese, Brioche, Fries
Fried Egg +2

A LA CARTE

2 EGGS* 4

ROOT(ED) HASH 5

SAUSAGE* 6

S&P AVOCADO 6

BACON* 7

HASH BROWNS 5

KIDS

YOGURT AND GRANOLA

Smashed Berry (V)

FRENCH TOAST STICKS

Crispy French Toast Bites, Maple Syrup

EGG SCRAMBLE

Scrambled Eggs, Cheese, Bacon

KIDS BURGER & FRIES

MAPLE CHICKEN

Chicken Nuggets, Maple Syrup

| BEVERAGE

LOW ABV COCKTAILS



FINO AND TONIC 11

Osborne Fino Sherry, Fever Tree Mediterranean Tonic,
The Boozy Botanist Lemon Bitters

PERRY ST SPRITZ 12

Aperol, Sparkling Wine, Orange, Seltzer

MONTY AND TONIC 12

Amaro Montenegro, Fever Tree Mediterranean Tonic, Mint

CAMPARI SODA 10

Campari, Fever Tree Club Soda, Orange

COBBLER 11

Amontillado Sherry, Orange, Simple, Mint

GRÜNER JULEP 12

Gruner Veltliner, Apricot Liquor, Simple, Seltzer, Mint

CLASSIC COCKTAILS



QUEENS BURRO 12

Spring 44 Vodka, Lime, Ginger Beer

SUMMER THYME 13

Spring 44 Vodka, Peach Puree, Thyme Simple, Lime

HELLO MARY LOU 13

Woody Creek Mary's Gin, Maraschino, Lemon, Blackberry Liquor

ELEVATORS (TREE & YU) 15

Hendrick's Gin, Yuzu Shrub, Fresno, Lemon,
Fever Tree Mediterranean Tonic

LOVE GROWS 14

Espolòn Reposado, Grapefruit, Amaro Montenegro,
The Boozy Botanist Rosemary Bitters, Seltzer

BROOKLYNS FINEST 14

Woody Creek Rye, Carpano Antica Sweet Vermouth,
Maraschino, Boozy Botanist Lemon Bitters

| BEVERAGE

DRAFT BEER & CIDER



STEAMWORKS KÖLSCH 7
GREAT DIVIDE TITAN IPA 8
ODELL DRUM ROLL HAZY PALE ALE 7
AVERY WHITE RASCAL 7
ODELL SIPPIN' PRETTY 8
LEFT HAND MILK STOUT 8
STEM REAL DRY CIDER 9
MONTUCKY COLD SNACKS 6
UPSLOPE SNOWMELT SELTZER POM & ACAI 7

CANS & BOTTLES

ODELL EASY STREET WHEAT 6
UPSLOPE IPA 6
IMPERIAL LAGER 5

BUBBLES & ROSÉ

LUCEIAN ALBRECHT SPARKLING ROSE 12/48
Alsace, FR
MIONETTO PROSECCO 10/42
Veneto, IT
DOM. ST ANDRIEU ROSE 13/46
Provence, FR
SAINTE MARGUERITE SYMPHONIE ROSÉ 65
Provence, FR

WHITE

DOMÄNE WACHAU GRÜNER VELTLINER 13/49
Wachau, AUT
CHÂTEAU DES JACQUES CHARDONNAY 15/55
Beaujolais, FR
ECHO BAY SAUVIGNON BLANC 10/40
Marlborough, NZ

RED

AUSTIN CAB SAUVIGNON 15/55
Paso Robles, CA
ERATH RESPLENDENT PINOT NOIR 14/50
Dundee, OR
SAINT SIFFREIN RED BLEND 15/55
Côtes du Rhône Villages, FR
DOMAINE BAGUIERS (2017) 65
Bandol, FR
DE LA PIROLETTE GAMAY 56
Burgundy, FR

| BEVERAGE

BRUNCH COCKTAILS



BUNNY MARY 13

Amontillado Sherry, Carrot Juice, Ginger Liquor Lemon,

SUMMER THYME 13

Spring 44 Vodka, Peach Puree, Thyme, Lime

HELLO MARY LOU 13

Woody Creek Mary's Gin, Maraschino, Lemon, Blackberry Liquor

ESPRESSO MARTINI 14

Vodka, Espresso, Kamora Coffee Liquor, Averna, Simple

BELLINI 12

Prosecco, Peach Puree

PERRY ST SPRITZ 12

Aperol, Prosecco, Orange, Seltzer

BLOODY MARY 12

Spring 44 Vodka, Rooted Bloody Mary Mix

MIMOSAS



THE CLASSIC 10

Prosecco, Orange Juice

STRAW N PEPPA 11

Prosecco, Strawberry and Black Pepper Shrub

MY CHERRY AMORE 11

Prosecco, Cherry Shrub

BLACKSTAR 11

Prosecco, Blackberry Shrub

MIMOSA FLIGHT 38

Bottle of Prosecco, Strawberry and Black Pepper Shrub, Blackberry Shrub, Cherry Shrub, Orange Juice, Grapefruit Juice

(Your Choice of Three Mixers)

|BEVERAGE

ZERO PROOF

Shrub beverages crafted with infused fruit, vinegar, and sweeteners, providing a sophisticated and alcohol-free experience.

STRAW N PEPPA 6

Strawberries, Black Pepper, Red Wine Vinegar, Simple Seltzer

MY CHERRY AMORE 6

Cherries, Red Wine Vinegar, Simple, Seltzer

BLACKSTAR 6

Blackberries, White Wine Vinegar, Simple, Seltzer

YUZ ME UP 10

Yuzu, Fresno Peppers, Rice Wine Vinegar,
Fever Free Mediterranean Tonic

BEVERAGES

ALL ITEMS 3

ICED TEA

SPRITE

COCA COLA

DR PEPPER

GINGER ALE

DIET COKE



CAFE AMERICANO 4

Brewed Espresso Coffee

LATTE 4

Lavazza Espresso, Froth
Whole Milk or Oat Milk +1

CAPPUCCINO 4

Lavazza Espresso, Froth
Whole Milk or Oat Milk +1

ESPRESSO 3

Lavazza Espresso Double Shot +3

DRIP COFFEE 3

Unlimited pour of Regular or Decaf Coffee
Whole Milk or Oat Milk +1

KIDS MENU

ALL ITEMS 9

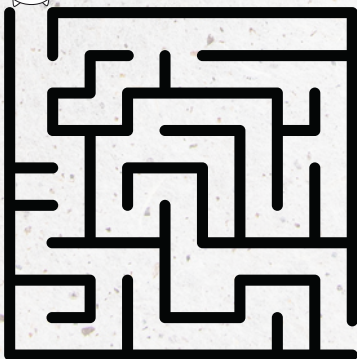
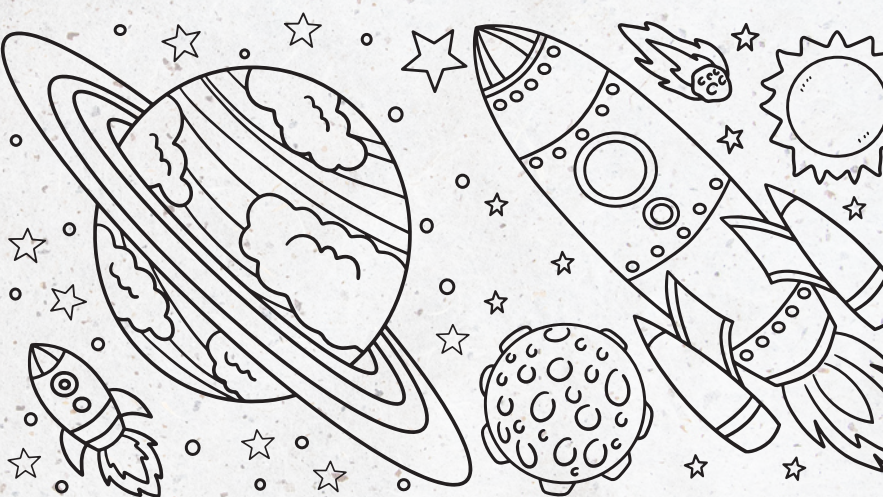
BUTTER NOODLES AND CHEESE
(V)

KIDS BURGER AND FRIES*

FISH AND CHIPS

CHICKEN NUGGETS AND RICE

RICE AND VEGGIES
(GF,V)



VV-Vegan V-Vegetarian GF-Gluten Free

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