

NOON CLUB

STARTERS

Spinach & Artichoke Dip	21
<i>Chive sour cream, tomato salsa, tortilla chips</i>	
Tuna Tartare	27
<i>Avocado, capers, chives, Dijon yuzu</i>	
English Breakfast Pita	17
<i>Homemade pita, radish, whipped butter cloud</i>	
Seasonal Burrata	25
<i>Heirloom tomatoes, watermelon, grilled focaccia, sea salt, aged balsamic, pistachios, lime</i>	
Loaded Little Gem Lettuce	17
<i>Grilled little gem lettuce, fontina, double-smoked bacon, chives, blue cheese, Green Goddess ranch</i>	
Heriloom Artichokes	23
<i>Grilled little gem lettuce, fontina, double-smoked bacon, chives, blue cheese, Green Goddess ranch.</i>	
Wagyu Beef Sliders	23
<i>Bourbon glazed, caramelized onions, spicy aioli, and cheddar</i>	
Griffin Wings	21
<i>Honey chili glaze, crispy onions</i>	
Plancha Mussels	29
<i>White wine, garlic, french mustard, tarragon, house-made focaccia</i>	

BRUNCH SPECIALTIES

Griffin French Toast	21
<i>Aged maple syrup, berries</i>	
The Country Skillet	39
<i>2 eggs any style, bacon, biscuits, sausage gravy, homestyle potatoes</i>	
Shrimp & Grits	33
<i>Yellow grits, Cajun gravy, andouille sausage, and poached eggs</i>	
Carolina Dirty Nasty	26
<i>Crispy chicken, buttermilk biscuits, sausage gravy</i>	
Big Bens Skirt Steak 10oz	42
<i>2 eggs over easy, bacon, mushrooms, pinto beans, roasted tomato</i>	
Noon Club Ribeye 24oz	69
<i>Coffee-rubbed prime ribeye, crispy tater tots, roasted garlic confit, two eggs any style, chimichurri, smoked sea salt</i>	

POTATOES

Crispy Tater Tots	10
Breakfast Potatoes	10
Hand Cut Fries	10
Truffle Parmesan Fries	12
Loaded Caviar Potato	25
<i>Sour cream, fontina, chives, and Kaluga caviar</i>	

ADD KALUGA CAVIAR
TO ANY DISH
Kaluga Caviar (+30)

NOON CLUB COLLABS

PopUp Bagels	27
<i>Choice of sesame or poppy bagel, smoked salmon, whipped cream cheese, sliced tomato, capers, and red onion</i>	
Lancaster Farms	21
<i>Tempura battered zucchini blossoms, whipped ricotta, honey</i>	
LaBelle Farms Fried Chicken	29
<i>Local Sullivan County chicken, watermelon salad</i>	

BY HAND

ALL SERVED WITH FRIES OR NICS SLAW

Sourdough Focaccia & Avocado Toast	21
<i>Poached eggs, chili crunch, herbs</i>	
Grass-Fed Burger	26
<i>Lettuce, tomato, onion, pickle, house fries</i>	
Bacon & Brie Burger	27
<i>Double-smoked bacon, brie, fig jam, house fries</i>	
Chicken schnitzel Club	24
<i>Bacon, avocado, lettuce, tomato, herb aioli</i>	
Lobster Roll	39
<i>Brown butter, tarragon aioli, toasted brioche</i>	
French Dip	33
<i>Prime beef, caramelized onions, au jus, house fries</i>	

SALADS

*Add chicken, shrimp, steak, salmon, or tuna
to any salad (blackened available)*

Chilled Seafood Salad	39
<i>Jumbo shrimp, lobster, crab, avocado, citrus vinaigrette</i>	
Tortilla Salad	21
<i>Baby greens, tortilla, jicama, corn, carrots, avocado, mint, cilantro, peanut glaze, honey-lime vinaigrette</i>	
Roquefort Wedge.....	18
<i>Iceberg, roquefort blue cheese, grilled bacon, red onion, egg, chive, buttermilk dressing</i>	
The Griffin Salad.....	18
<i>Baby greens, cucumber, tomato, pickled shallots, green olive, Manchego, toasted breadcrumbs, lemon vinaigrette</i>	
Crab Cake Salad	36
<i>Jumbo lump crab cake, baby greens, orange, avocado, heirloom tomatoes, and honey-lime vinaigrette</i>	
Watermelon Salad	36
<i>Baby gem romaine, heirloom tomatoes, cucumber, aged feta, micro basil, fresh mint, scallions, and white balsamic vinaigrette</i>	

SIDES

Applewood Bacon	11	Jumbo Asparagus	14
Chicken Apple Sausage	11	Wild Mushrooms	10
Fruits & Berries	10	Toast	6
Sliced Avocado	6	<i>Sourdough, Focaccia, Everything Bagel</i>	
Heirloom Tomatoes	9	Two Eggs Any Style	9
<i>Maldon sea salt & extra virgin olive oil</i>		Buttermilk Biscuits	10