

STARTERS

Plancha Mussels	29
<i>White wine, garlic, french mustard, tarragon, house-made focaccia</i>	
Spinach & Artichoke Dip	23
<i>Chive sour cream, roasted tomato salsa, tortilla chips</i>	
Local Fried Calamari	24
<i>Rhode Island squid, polenta crust, cherry peppers, aioli, lemon</i>	
Seasonal Burrata	25
<i>Heirloom tomatoes, watermelon, grilled focaccia, sea salt, aged balsamic, pistachios, lime</i>	
Grilled Calamari	29
<i>Hearts of palm, avocado, chimichurri, lemon</i>	
Wagyu Beef Meatballs	24
<i>Cabernet jus, caramelized onion, house-made ricotta</i>	
Heirloom Artichokes	23
<i>Grilled longstem artichokes, remoulade, ancho chili, lemon</i>	
Tuscan Arancini	24
<i>Risotto, fontina, black truffle, charred chili aioli</i>	

BY HAND

All served with fries or Nic's slaw

The Griffin Grass-Fed Burger	26
<i>NY Classic burger, aged cheddar, griddled onion, aioli, brioche</i>	
The French Dip	33
<i>Thinly sliced ribeye, black pepper, horseradish cream, toasted roll, natural jus</i>	

RAW & CHILLED

Tuna Tartare	28
<i>Avocado, capers, shallots, chives, dijon-yuzu</i>	
Griffin Chilled Seafood Salad	39
<i>Jumbo lump crab, wild prawns, lobster, calamari, avocado, hearts of palm, lemon</i>	

GREENS & MARKET

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

The Griffin Salad	18
<i>Baby greens, cucumber, tomato, pickled shallots, green olive, Manchego, toasted breadcrumbs, lemon vinaigrette</i>	
Watermelon Salad	19
<i>Baby gem romaine, heirloom tomatoes, cucumber, aged feta, micro basil, fresh mint, and white balsamic vinaigrette</i>	
Tortilla Salad	19
<i>Baby greens, tortilla, jicama, corn, carrots, avocado, mint, cilantro, peanut glaze, honey-lime vinaigrette</i>	
Roquefort Wedge	19
<i>Iceberg, roquefort blue cheese, grilled bacon, red onion, egg, chive, buttermilk dressing</i>	
Kale & Romaine	18
<i>Little gem lettuce, crispy capers, focaccia croutons, parmigiano, mediterranean anchovy, caesar dressing</i>	
Pan-Seared Ahi Tuna Salad	36
<i>Orange, mango, avocado, tomato, baby arugula, peanut glaze, sesame-miso vinaigrette</i>	

TONIGHT'S KITCHEN

Summer Rigatoni	29
<i>Baby arugula & basil pesto, local heirloom tomatoes, stracciatella</i>	
Organic King Salmon	39
<i>Broccolini, lentil vinaigrette, lime</i>	
Mixed Seafood Grill	46
<i>Jumbo wild shrimp, calamari, halibut, smashed potatoes, heirloom tomatoes, chimichurri</i>	
Pan-Seared Halibut	49
<i>Wild alaskan halibut, sauteed baby spinach, tomato confit, beurre blanc</i>	
Griffin Milanese	39
<i>Organic frenched chicken breast, signature breading, baby arugula, heirloom tomatoes, red onion, parmesan, aged balsamic, lemon</i>	

The Schnitzel	39
<i>Premium breaded pork chop, chicory-arugula salad, potatoes, lemon vinaigrette</i>	
Brick Chicken	36
<i>Organic frenched chicken breast, wild mushrooms, rosemary jus, potato purée</i>	
Crab Cakes	46
<i>Local corn & avacado relish, grilled asparagus, caper-mustard tartar sauce</i>	
Griffin Ribs	37
<i>St. Louis style, tangy BBQ, slaw, hand cut fries</i>	
Colorado Lamb Chops	69
<i>Broiled Colorado lamb chops, fingerling potatoes, baby arugula salad, grilled lemon</i>	

PRIME STEAKS

Skirt Steak 14 oz	52
<i>Chimichurri, blackened available</i>	
Filet Mignon 10 oz	59
<i>Cabernet jus</i>	
Bone-in Ribeye 22 oz	69
<i>Sauce Trio</i>	

SIDES

Hand-Cut Fries	10	Sauteed Spinach	12
Yukon Mash	11	Wild Mushrooms	14
Crispy Fingerlings	11	Charred Broccolini	14
Jumbo Asparagus	14	Nic's Slaw	11
Avocado & Hearts	14	Mac & Cheese	17

CHAMPAGNE & SPARKLING

Villa degli Olmi Prosecco DOC, Veneto	16/65
Argyle Vintage Brut Rosé, Oregon	19/79
Moët & Chandon Imperial Brut (187ml)	27
Sparkling Pointe Blanc de Blancs, Long Island	105
Veuve Clicquot Yellow Label Brut, Champagne	140

CHARDONNAY

RouteStock Chardonnay, Sonoma	19/79
Drouhin-Vaudon Chablis, Burgundy	22/85
Rombauer Vineyards Chardonnay, Carneros	95
Grgich Hills Estate Chardonnay, Napa Valley	105

SAUVIGNON BLANC

Mas La Chevalière Sauvignon Blanc, France	19/79
Markham Sauvignon Blanc, Napa Valley	18/75
Te Pā Sauvignon Blanc Marlborough	18/75
Cloudy Bay Sauvignon Blanc, Marlborough	20/85
Domaine du Nozay Sancerre, Loire Valley	115

MORE WHITES

Concilio Pinot Grigio, Trentino	17/68
Paride D' Angelo Pecorino, Abruzzo	18/75
Torres “Pazo das Bruxas” Albariño, Spain	18/75
Chateau St. Michelle Riesling, Columbia Valley	16/65
Santa Margherita Pinot Grigio, Valdadige	85
Cascina Maria Roero Arneis, Piedmont, Italy	105

GRIFFIN SANGRIA

RED WINE, SEASONAL CITRUS, STONE FRUIT,
LAMBRUSCO FINISH
20

ROSÉ

Wölffer Estate “Summer in a Bottle” Rosé, LI	19/79
Hampton Water Rosé, Languedoc	19/79

PINOT NOIR

Argyle Grower Series Pinot Noir, Willamette Valley ...	19/79
Decoy, Pinot Noir, Napa Valley	22/85
Domaine Faiveley Mercurey 1er Cru, Burgundy	125

CABERNET SAUVIGNON & BLENDS

Bezel by Cakebread Cabernet Sauvignon	22/85
Lafite Chateau Paradis Casseuil, Bordeaux	21/80
Cain Vineyard “Cain Cuvée” NV18, Napa Valley	135
Post & Beam Cabernet Sauvignon, Napa Valley	125
The Prisoner Red Blend, Napa Valley	125
Jordan Cabernet Sauvignon, Alexander Valley	135
Cakebread Cellars Cabernet Sauvignon, Napa Valley	165
Caymus Cabernet Sauvignon, Napa Valley	195

MORE REDS

Sagato Chianti Classico Riserva, Italy	19/79
Château de Saint Cosme Côtes du Rhône	20/85
Campo Viejo Rioja Gran Reserva, Spain	18/75
Della valpolciella, Amarone, Italy	115
Cascina Maria, Barolo DOCG, Italy	125
Le Cupole by Trinorio Super Tuscan, Italy	135
Val di Suga, Brunello di Montalcino DOCG, Italy ..	185
Tignanello, Marchesi Antinori, Italy	325

COCKTAILS 20

- Blackberry Mojito

Aged Zacapa Rum, muddled fresh blackberries, mint, lime, club soda
- Cucumber Gimlet

Bombay gin, lime, cucumber, simple syrup, mint
- East Hampton Social

Premium Volcan Blanco Tequila, lychee, St-Germain, fresh lime
- Ember Old Fashioned

Woodenville bourbon, amaro nonino, chocolate bitters, luxardo cherry, smoke

- Fresno Margarita

Fresno-infused volcan blanco, triple sec, lime, agave, fresno chili
- Watermelon Martini

Grey Goose, St Germain, fresh watermelon juice, lemon
- Seasonal Martini

Premium Vodka Infused in house, seasonal garnish
- Sicilian Espresso Martini

Ketel one vodka, fresh espresso, evil bean espresso liqueur, pistachio cream

NOON CLUB

STARTERS

Spinach & Artichoke Dip	23
<i>Chive sour cream, tomato salsa, tortilla chips</i>	
Tuna Tartare	27
<i>Avocado, capers, chives, Dijon yuzu</i>	
Seasonal Burrata	25
<i>Heirloom tomatoes, watermelon, grilled focaccia, sea salt, aged balsamic, pistachios, lime</i>	
Local Fried Calamari	24
<i>Rhode Island squid, polenta crust, cherry peppers, aioli, lemon</i>	
Heriloom Artichokes	23
<i>Grilled longsteam artichokes, remoulade, ancho chili, lemon</i>	
Wagyu Beef Sliders	23
<i>Bourbon glazed, caramelized onions, spicy aioli, cheddar</i>	
Griffin Wings	21
<i>Honey chili glaze, caramelized onions</i>	
Plancha Mussels	29
<i>White wine, garlic, french mustard, tarragon, house-made focaccia</i>	
Tuscan Arancini	24
<i>Risotto, fontina, black truffle, charred chili aioli</i>	

BRUNCH SPECIALTIES

Griffin French Toast	21
<i>Aged maple syrup, berries</i>	
Frittata	26
<i>Asparagus, mushrooms, goat cheese, black truffle, breakfast potatoes</i>	
Shrimp & Grits	33
<i>Yellow grits, Cajun gravy, andouille sausage, poached eggs</i>	
Carolina Dirty Nasty	26
<i>Crispy chicken, buttermilk biscuits, sausage gravy</i>	
Smoked Salmon Benedict	29
<i>Pastrami smoked salmon, tomato, grilled red onion, hollandaise, brioche, chives, breakfast potatoes</i>	
Eggs Florentine	26
<i>Sauteed baby spinach, tomato, brioche, hollandaise, micro basil</i>	
Big Bens Skirt Steak 12oz	42
<i>Over easy, bacon, mushrooms, pinto beans, roasted tomato</i>	
Noon Club Ribeye 24oz	78
<i>Coffee-rubbed prime ribeye, smashed potatoes, charred brocollini, over easy eggs, chimichurri, smoked sea salt</i>	

POTATOES

Crispy Tater Tots	10
<i>Add cheese +3</i>	
Breakfast Potatoes	10
Hand Cut Fries	10
Truffle Parmesan Fries	12
Loaded Caviar Potato	32
<i>Sour cream, fontina, chives, and Kaluga caviar</i>	

Items may be served undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. This is not a gluten-free environment.

NOON CLUB COLLABS

Catsmo Smoked Fish	28
<i>Local Hudson-Valley pastrami smoked salmon, whipped cream cheese, sliced tomato, capers, red onion</i>	
Lancaster Farms	21
<i>Tempura battered zucchini blossoms, whipped ricotta, honey</i>	
Noon Club Chicken Strips	36
<i>Black truffle, caviar buttermilk dressing</i>	

BY HAND

All served with fries or Nic’s slaw

Avocado Toast	21
<i>Multigrain Sourghdough, poached eggs, radish, chili crunch</i>	
Grass-Fed Burger	26
<i>NY Classic Burger, aged cheddar, griddled onion, aioli, brioche</i>	
Bacon & Brie Burger	27
<i>Double-smoked bacon, brie, fig jam</i>	
Chicken Schnitzel Club	24
<i>Bacon, avocado, lettuce, tomato, herb aioli</i>	
Lobster Roll	44
<i>Brown butter, tarragon aioli, toasted brioche</i>	
French Dip	33
<i>Prime beef, horseradish cream, au jus</i>	

SALADS

Add chicken, shrimp, steak, salmon, or tuna

Chilled Seafood Salad	39
<i>Jumbo shrimp, lobster, crab, avocado, citrus vinaigrette</i>	
Tortilla Salad	19
<i>Baby greens, tortilla, jicama, corn, carrots, avocado, mint, cilantro, peanut glaze, honey-lime vinaigrette</i>	
Roquefort Wedge.....	19
<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, honey-lime vinaigrette</i>	
Watermelon Salad	19
<i>Baby gem romaine, heirloom tomatoes, cucumber, aged feta, micro basil, fresh mint, scallions, white balsamic vinaigrette</i>	

SIDES

Applewood Bacon	11	Jumbo Asparagus	14
Chicken Apple Sausage	11	Wild Mushrooms	14
Fruits & Berries	10	Sourghdough Toast	6
Sliced Avocado	6	Two Eggs Any Style	9
Kaluga Caviar	30	Buttermilk Biscuits	12