

Queensyard | Brunch

Starters

Smashed Avocado / <i>sweet potato crisps (vegan)</i>	20.
Jumbo Shrimp Cocktail / <i>cocktail sauce. 4 pcs</i>	32.
East Coast Oysters / <i>French mignonette</i>	26.
Burrata / <i>butternut purée, apple crisp, frisée, pumpkin seeds, puff cracker, Balsamic glaze</i>	25.
Crispy Fried Calamari / <i>tartar aioli, marinara sauce, lemon</i>	29.
Beef Tartare / <i>prime filet, chives, crispy egg yolk, tuile, toasted brioche</i>	29.
Tuna Carpaccio / <i>shallots, chives, jalapeño, sunchoke chips, pickles, lemon</i>	30.

Sandwiches

Honey Buffalo Chicken Sandwich / <i>spicy pickles, kohlrabi slaw, herbed blue cheese, choice of french fries or salad</i>	25.
Queensburger / <i>8 oz. patty, Welsh Cheddar, crispy bacon, caramel onions, Churchill sauce, gem lettuce, choice of french fries or salad</i>	34.
Mushroom Burger / <i>spicy pickles, vegan Mozzarella, mustard sauce, choice of french fries or salad (vegan)</i>	32.
French Dip Sandwich / <i>prime ribeye, Provolone, au jus, horseradish cream, choice of french fries or salad</i>	34.

Housemade Pastas

Winter Squash Risotto / <i>Parmesan Reggiano, sage, roasted squash, pumpkin seed, chili oil</i>	35.
Spaghetti Carbonara / <i>cured Italian Guanciale, cracked pepper, 24-month Pecorino Romano, egg yolk</i>	35.
Vegan Lasagna / <i>basil pesto, mushroom ragù, vegan Béchamel, marinara</i>	35.
Rigatoni Bolognese / <i>slow-braised beef and pork ragù, San Marzano tomatoes</i>	36.

*Gluten Free Penne Pasta Available
Add truffle to any pasta \$20

*20% Automatic Gratuity for 6 guests or more

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

In the kitchen | Chef Christian Jairo

Brunch

Salmon Benedict / <i>Portuguese muffin, smoked salmon, spinach, Béarnaise</i>	29.
Full Queensyard Breakfast / <i>roasted golden tomato toast, bacon, avocado, sausage, choice of eggs</i>	35.
Orange Ricotta Pancakes / <i>dulce de leche, blueberry compote, whipped cream, maple syrup</i>	25.
Steak & Eggs / <i>hanger steak, salmoriglio sauce, fried eggs, potato pavé, truffle aioli</i>	39.
Avocado Toast / <i>sourdough, basil pesto, Mozzarella, everything bagel seasoning, hard boiled egg</i> add prosciutto \$5 / smoked salmon \$6 / shrimp \$8 / bacon \$4 / sausage \$4	28.

Mains

Truffle Caesar Salad / <i>artisan lettuce head, Grana Padano, herbed croutons</i> add chicken \$8 / salmon \$12 / shrimp \$15 / hanger steak \$18	23.
Chicken Salad / <i>baby lettuce, Napa cabbage, red peppers, wonton crisps, peanut coconut dressing</i>	29.
Roasted Half Chicken / <i>choice of french fries or salad</i>	38.
Fish & Chips / <i>English peas, tartar aioli, chip shop curry sauce, home fries</i>	35.
Pan Seared Salmon / <i>salt baked celery root, salsify chips, trout roe caviar, beurre blanc</i>	43.

Steaks & Chops

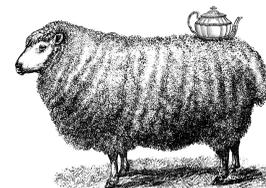
8 oz. Filet Mignon	70.
12 oz. Prime Strip	75.
18 oz. Prime Ribeye / <i>roasted onion, Irish potato cake</i>	85.
28 oz. Porterhouse / <i>served for two - French fries</i>	130.
40 oz. Tomahawk / <i>served for two - Himalayan salt board with roasted confit and Irish potato cake - includes 2 sides & all 3 sauces</i>	200.

Choice of Sauce

Juniper Bordelaise
Peppercorn
Bagna Cauda

Sunday Roast 46.

roasted sirloin, potatoes, broccolini, baby carrots, English peas, Brussels sprouts, Yorkshire pudding, rich beef gravy



Sides

Crispy Brussels Sprouts / <i>espelette, pangritata (vegan)</i>	13.
Mixed Baby Lettuces / <i>toasted pine nuts, Dijon vinaigrette</i>	12.
French Fries / <i>spicy mayo, ketchup</i>	12.
Truffle Fries / <i>Grana Padano, spicy mayo</i>	22.
Macaroni & Cheese / <i>Béchamel</i>	16.
Mushroom Polenta / <i>sofrito, Parmesan</i>	15.
Crispy Broccoli & Baby Carrots / <i>Parmigiano Reggiano, garlic</i>	13.
Chia Seed Yogurt Cup / <i>seasonal fruit, house-made granola</i>	15.

Signature Cocktails

\$21.

Lady M / *Tito's Vodka, Lychee Liqueur, Lemon, Elderflower*

Love Potion / *Tito's Vodka, Hibiscus, Citrus Liqueur, Prosecco*

Golden Cufflinks / *Bruichladdich, Remy Martin 1738, Belle de Brillet, Date Marmalade, Fresh Lemon*

Holiday Burnout / *Remy Martin 1738, Drambuie, Ginger, Turmeric, Citrus, Honey – Robustly Hot*

Q4 / *Herradura Ultra Tequila, Velvet Falernum, Citric Acid*

Golden Parachute / *Pineapple & Cinnamon Infused Mezcal and Tequila, Chile Liqueur, Lime Juice*

Boardroom Buzz / *Mt. Gay Eclipse Rum, Yuzu, Demerara, Apple Cider, Bubbles*

Airplane Mode / *Basil & Strawberry Infused Diplomatico Rum, House-Made Rhubarb Syrup, Lemon, Prosecco*

P.T.O. / *Rosaluna Mezcal, Elderflower, Lime, Prickly Pear, Egg White*

Performance Review / *Rosaluna Mezcal, Cynar, Rockey's Botanicals, Vermouth, Fernet*

The Purple Lady / *The Botanist Gin, Ume Plum Liqueur, Lemon, Egg White*

Corporate Gossip / *Gunpowder Pineapple Gin, Cranberry Juice, Badger Sparkling Blood Orange*

Rocket Ship / *Old Forester Bourbon, Aperol, Rockey's Botanicals, Lemon Juice*

The Solstice Martini / *Jaywalk Bourbon, Banana Liqueur, Luxardo Fernet*

Out of Office / *Lost Irish Milk Punch, Topped with Iron & Sand Cabernet Sauvignon*

Espresso Martinis

The Gold Standard / *Espresso, Valrhona Chocolate, Tito's Vodka*

Queensyard Espresso Martini / *Old Forester Bourbon, Frangelico, Cold Brew, Crème de Cacao, Fernet, Pumpkin Mint Foam*

Monkey Business / *Tres Agaves Reposado, Espresso Liqueur, Espresso, Banana Liqueur, Nixta Corn Liqueur*

*20% Automatic Gratuity for 6 guests

Wines by the Glass

SPARKLING

House Sparkling / *Avissi Prosecco / Veneto, Italy* 15./52.

Sparkling Crémant Rosé / *Gratien & Meyer / Loire Valley, France* 16./60.

Brut Rosé / *Telmont / Champagne, France* 30./118.

Brut Champagne / *Telmont / Champagne, France* 27./106.

WHITE

Chardonnay / *Folie à Deux / RRV, California / 2023* 20./78.

Chardonnay / *Bonanza / California / Lot 1* 18./74.

Riesling / *François Baur / Alsace, Turckheim, France / 2022* 18./74.

Sauvignon Blanc / *Seaglass / California / 2023* 17./65.

Sauvignon Blanc / *Rapaura Springs / Marlborough, NZ / 2023* 20./75.

Pinot Grigio / *Domenica / Trentino, Italy / 2024* 17./66.

ROSÉ

La Fête / *Côtes de Provence, France / 2023* 18./72.

The Pale by Sacha Lichine / *Provence, France / 2024* 17./68.

RED

Cabernet Sauvignon / *Iron & Sand / Paso Robles, California / 2022* 19./72.

Pinot Noir / *Napa Cellars / Napa Valley, California / 2023* 21./79.

Pinot Noir / *Bertrand 'Domaine de L'aigle' / France / 2022* 21./79.

Red Blend / *Leviathan / California / 2022* 29./102.

Nebbiolo / *Tenuta Rocca / Langhe, Italy / 2022* 20./78.

NAPA EXPERIENCE POUR 2.5oz / 5oz.

Cabernet Sauvignon / *Caymus / Napa Valley, California / 2023* 16./29.

Cabernet Sauvignon / *PlumpJack / Oakville, California / 2022* 35./68.

Red Blend / *Quintessa / Napa Valley, California / 2021* 50./90.

Cabernet Sauvignon / *Faust 'The Pact' / Napa, Valley, California / 2022* 45./85.

Beer & Cider

BY THE CAN

Pilsner / *Tannenzäpfle Pils / Rothaus / Germany / 12 oz.* 12.

American Pale Ale / *Sierra Nevada / California / 12 oz.* 11.

Cider / *Unfiltered Original Cider / Downeast Cider House / Massachusetts / 12 oz.* 11.

ON DRAFT

Hazy IPA / *World Gone Hazy / Bronx Brewery / New York* 11.

Nitro Stout / *Belhaven Black / Scotland* 11.

Lager / *Narragansett / Narragansett Brewing / Rhode Island* 12.

Pilsner / *Bitburger Brauerei / Germany* 9.

Non-Alcoholic

NON-ALCOHOLIC BEER

IPA / *Run Wild / Athletic Brewing Company / Connecticut / 12 oz.* 8.

NON-ALCOHOLIC COCKTAILS

HR Approved / *Grove 42, Ginger-Honey Syrup, Peychaud's Bitters* 15.

Margarita / *Seedlip Citrus Grove 42, Lime, Simple Syrup* 15.

Don't Call Me Shirley / *Cherry, Grenadine, Lemon, Ginger Ale* 15.

Executive's Refresher / *Peach Purée, Basil Syrup, Ginger Beer* 15.

Kickstart / *Lyre's, Cold Brew, Cinnamon* 15.

