

3

ARTS CLUB

CAFÉ

FOOD

MORNINGS

PASTRIES Daily Selection

TOAST + JAM Butter, Fresh Cheese 7

RH GRANOLA + YOGURT Fresh Fruit, Almonds, Honey 10

RH SCRAMBLE Farm Eggs, Crème Fraîche, Avocado, Chives, Texas Toast 13

SIDE OF BACON 9

SALADS & VEGETABLES

ARUGULA Fennel, Grapes, Sunflower Seeds, Parmesan, Citrus Vinaigrette 15

SHAVED VEGETABLES Baby Greens, Pecans, Cider Vinaigrette 17

GEM LETTUCE Radishes, Feta Cheese, Avocado, Buttermilk Herb Dressing 16

ROASTED VEGETABLES Grains, Charred Onion, Pistachio Pesto, Yogurt 17

VEGETABLES + DIPS Chickpea Hummus, Curried Cauliflower, Avocado 15

HAND-CUT FRIES Garlic Aioli 8

ON A BOARD

DÉLICE DE BOURGOGNE CHEESE Preserves, Pecans, Warm Baguette 18

SMOKED SALMON Cucumber, Pickled Onion, Fresh Cheese, Texas Toast 23

ARTISANAL PROSCIUTTO Seasonal Fruit, Warm Baguette 21

PLATES

TRUFFLED GRILLED CHEESE Cheddar, Sourdough 17

SHAVED PRIME RIB FRENCH DIP Swiss Cheese, Au Jus 24

BURRATA Tomatoes, Garlic Bread, Basil 21

SIMPLE PREP OF FISH Lemon, Extra Virgin Olive Oil, Dill 26

SLOW-ROASTED CHICKEN Pastured Chicken Breast, Roasted Garlic, Jus 25

LOBSTER ROLL Drawn Butter, Mayonnaise, Old Bay 28

TURKEY CLUB Avocado, Bacon, Bibb Lettuce, Tomato, Multigrain 18

RH BURGER Sharp American, Pickles, Onion, Dijonnaise, Lettuce, Tomato 19

SWEETS

SORBET Seasonal Selection 5

ICE CREAM Daily Selection 5

HOUSE-MADE CHOCOLATE CHIP COOKIES Served Warm 9

RH BANANA SPLIT Traditional Flavors, Assorted Toppings 16

DRINKS

COLD-PRESSED JUICES

GREEN NO. 1 Kale, Spinach, Cucumber, Pear, Lime 8

PEAR Pineapple, Thyme, Ginger 8

COCONUT WATER Fresh Thai Coconuts, Coconut Slivers 8

GRAPEFRUIT Coconut Water, Mint, Himalayan Sea Salt 8

JUICES BY HARVEST JUICERY (ORGANIC, UNPASTEURIZED)

ORANGE Produced by Odwalla 6

LEMONADE Fresh Squeezed 4

COFFEE BAR

DRIP COFFEE 3

POUR-OVER 4.50

ESPRESSO 2.50

CORTADO 3.50

CAPPUCCINO 4.50

LATTE 5

CHAI LATTE 5

HOT CHOCOLATE 4.50

ICED COFFEE ON DRAFT 4.50

Whole, 2%, Soy, Almond Milk, Cream available upon request

SYRUPS Vanilla, Ginger, Chocolate, Salted Caramel .50 each

PROUDLY SERVING METROPOLIS PROJECT X BLEND COFFEE

TEA SERVICE

RH BREAKFAST * LORD BERGAMOT

JASMINE SILVER TIP * MEADOW CHAMOMILE

PEPPERMINT LEAVES * BAI HAO OOLONG

Milk, Cream, Sugar, Honey, or Lemon available upon request

Tea Service 6.50

ICED TEA 3

PROUDLY SERVING SMITH TEAMAKER TEA

BOTTLED SODAS

COKE, DIET COKE 4

FENTIMANS ROSE LEMONADE 6

LURISIA GAZZOSA LEMON 6

LURISIA ARANCIATA ORANGE 6

Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Individuals with certain underlying health conditions may be at higher risk.

3

ARTS CLUB

CAFÉ

WINE & BEER

SPARKLING

PROSECCO

Bisol, Valdobbiadene, Italy, NV 13/52

VIN DE FRANCE

Val de Mer, Pinot Noir, Rosé, Burgundy, France NV 15/60

CHAMPAGNE

Deutz, Brut Classic, France, NV 29/116

Krug, Grande Cuvée, France, MV 375ml, 165

Ruinart, Brut Rosé, France, NV 173

Veuve Clicquot, Brut, France, 2008 178

Dom Pérignon, France, 2009 314

RH BELLINI

Prosecco, Peach Purée 13

WHITES

PINOT GRIGIO

Scarpetta, Friuli, Italy, 2016 11/44

Venica & Vencia, Collio, Friuli, Italy, 2015 52

SAUVIGNON BLANC

Allan Scott, Marlborough, New Zealand, 2017 12/48

Domaine Fouassier, Sancerre, France, 2016 58

ALVARINHO

Orison, Pipa, Alentejo, Portugal, 2015 11/44

ASSYRTIKO

Santo Wines, Santorini, Greece, 2016 14/56

RIESLING

Leitz, Rheingau, Germany, 2016 12/48

CHARDONNAY

Resolute, Scopus Vineyard, Sonoma County, California, 2016 15/60

Piuzé, Terroir Découverte, Chablis, France, 2016 60

Chateau de Puligny, En Remilly, St. Aubin, France, 2013 92

ROSÉ

GRENACHE/SYRAH

La Solitude, Rhone Valley, France, 2016 11/44

REDS

PINOT NOIR

Pike Road, Willamette Valley, Oregon, 2015 15/60

Failla, Sonoma Coast, California, 2015 20/80

Shea Vineyards, Willamette Valley, Oregon, 2013 88

BARBERA

Vietti, Tre Vigne, Asti, Italy, 2015 14/56

GARNACHA

Atteca, Calatayud, Spain, 2015 13/52

SANGIOVESE

Selvapiana, Chianti Rufina, Tuscany, Italy, 2015 14/56

MALBEC

Catena, Mendoza, Argentina, 2015 13/52

NEBBIOLO

Mauro Molino, Barolo, Piedmont, Italy, 2013 90

CABERNET SAUVIGNON/MERLOT

Domaine Larose-Perganson, Bordeaux, France, 2010 15/60

Blackbird Vineyards, Arise, Napa Valley, California, 2013 88

CABERNET SAUVIGNON

Route Stock, Napa Valley, California, 2015 15/60

BEERS

BELL'S TWO HEARTED IPA

Kalamazoo, Michigan 6

TRUMER PILS

Berkeley, California 6

OMMEGANG WITTE

Cooperstown, New York 6

FOUNDERS PORTER

Grand Rapids, Michigan 6

WATER 500ML / LITER

ACQUA PANNA STILL 4 / 7

PELLEGRINO SPARKLING 4 / 7

BLURRING THE LINES BETWEEN RESIDENTIAL AND RETAIL, HOME AND HOSPITALITY, INDOOR AND OUTDOOR. INTEGRATING THE DECORATIVE ARTS, CULINARY ARTS AND CONTEMPORARY ARTS. AN INSPIRED, ONE-OF-A-KIND CULINARY COLLABORATION BETWEEN GARY FRIEDMAN AND BRENDAN SODIKOFF FEATURES THE 3 ARTS CLUB CAFÉ, PANTRY AND WINE VAULT.

WELCOME TO THE CLUB.

WATER AVAILABLE UPON REQUEST