

3

ARTS CLUB

CAFÉ

FOOD

MORNINGS

PASTRIES Daily Selection

TOAST + JAM Butter, Fresh Cheese 8

RH GRANOLA + YOGURT Fresh Fruit, Almonds, Honey 12

RH SCRAMBLE Farm Eggs, Crème Fraîche, Avocado, Chives, Texas Toast 15

ADD: Black Truffle 8

SIDE OF BACON 10

FOR THE TABLE

DÉLICE DE BOURGOGNE CHEESE Preserves, Pecans, Warm Baguette 19

SHRIMP COCKTAIL Lemon, Dijonnaise, Cocktail Sauce 21

SMOKED SALMON Cucumber, Pickled Onion, Fresh Cheese, Texas Toast 25

ARTISANAL PROSCIUTTO Seasonal Fruit, Warm Baguette 24

VEGETABLES + DIPS Chickpea Hummus, Curried Cauliflower, Avocado 18

BURRATA Tomatoes, Garlic Bread, Basil 23

HAND-CUT FRIES Garlic Aioli 9

SALADS

ARUGULA Fennel, Grapes, Sunflower Seeds, Parmesan, Citrus Vinaigrette 17

SHAVED VEGETABLES Baby Greens, Pecans, Cider Vinaigrette 19

GEM LETTUCE Radishes, Feta Cheese, Avocado, Buttermilk Herb Dressing 18

KALE CAESAR Garlic Sourdough Crumbs, Parmesan, Classic Caesar Dressing 18

ADD: Chicken 8, Lobster 18, Smoked Salmon 12

PLATES

TRUFFLED GRILLED CHEESE Cheddar, Sourdough 18

SHAVED PRIME RIB FRENCH DIP Swiss Cheese, Au Jus 26

SIMPLE PREP OF FISH Lemon, Extra Virgin Olive Oil, Dill 29

SLOW-ROASTED CHICKEN Pastured Chicken Breast, Roasted Garlic, Jus 27

LOBSTER ROLL Drawn Butter, Mayonnaise, Old Bay 29

TURKEY CLUB Avocado, Bacon, Bibb Lettuce, Tomato, Multigrain 16

RH BURGER Sharp American, Pickles, Onion, Dijonnaise, Lettuce, Tomato 23

SWEETS

SORBET Seasonal Selection 6

ICE CREAM Daily Selection 6

HOUSE-MADE CHOCOLATE CHIP COOKIES Served Warm 10

RH BANANA SPLIT Traditional Flavors, Assorted Toppings 17

DOUGHNUTS Daily Selection 3.25

DRINKS

COLD-PRESSED JUICES

GREENS Kale, Romaine, Spinach, Cucumber, Lemon, Apple, Celery, Parsley, Ginger 10

ROOTS Beet, Apple, Ginger, Lemon 10

CITRUS Grapefruit, Mint 10

TURMERIC Orange, Apple, Lemon 10

JUICES BY PRESSED JUICERY

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

MATCHA LATTE 5

HOT CHOCOLATE 4.50

ICED COFFEE ON DRAFT 4.50

Whole, 2%, Almond, Oat, 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 5

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

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

WATER AVAILABLE UPON REQUEST

3

ARTS CLUB

CAFÉ

WINE & BEER

SPARKLING

PROSECCO

Bisot, Valdobbiadene, Italy, NV 13 / 52

VIN DE FRANCE

Val de Mer, 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 & Venica, Collio, Friuli, Italy, 2016 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 Coast, California, 2016 15 / 60

Piuzé, Terroir Découverte, Chablis, France, 2016 60

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

Ferren, Silver Eagle Vineyard, Sonoma Coast, California, 2013 162

ROSÉ

GRENACHE/SYRAH

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

REDS

PINOT NOIR

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

Gros Ventre, Sonoma Coast, California, 2014 20 / 80

Shea Vineyard, Willamette Valley, Oregon, 2014 88

Raen, Royal St. Robert Cuvée, Sonoma Coast, California, 2015 162

Jean Grivot, Les Charmois, Nuits-St.-Georges, France, 2014 160

BARBERA

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

ZINFANDEL

Turley, Old Vines, California, 2015 22 / 88

SANGIOVESE

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

Ciacci Piccolomini, Brunello Di Montalcino, Tuscany, Italy, 2012 132

MALBEC

Catena, Mendoza, Argentina, 2015 13 / 52

NEBBIOLO

Mauro Molino, Barolo, Piedmont, Italy, 2014 90

CABERNET SAUVIGNON/MERLOT

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

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

CABERNET SAUVIGNON

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

Dancing Hares, Napa Valley, California, 2014 242

Château Kirwan, Margaux, Third Growth, Bordeaux, France, 2014 132

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 330mL Bottle / 750mL Bottle

AQUA 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