

STARTERS

Plancha Mussels	29
<i>White wine, garlic, french mustard, tarragon, crostini</i>	
Spinach & Artichoke Dip	23
<i>Sour cream, chives, roasted tomato salsa, tortilla chips</i>	
Local Fried Calamari	24
<i>Rhode Island squid, polenta crust, cherry peppers, aioli, lemon</i>	
Seasonal Burrata	26
<i>Blood orange, pistachio, sicilian olives, pickled fennel chili jam</i>	
Grilled Octopus	31
<i>Yuzu-horseradish marinated octopus, shaved cucumber, soy caramel</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	23
<i>Risotto, fontina, black truffle, charred chili aioli</i>	

BY HAND

All served with fries or Nic’s slaw

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>	
Chilled Seafood Salad	42
<i>Jumbo lump crab, wild shrimp, lobster, calamari, hearts of palm, lemon</i>	

GREENS & MARKET

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

Griffin Salad	18
<i>Baby greens, cucumber, tomato, pickled shallots, green olive, Manchego, toasted breadcrumbs, lemon vinaigrette</i>	
Honeycrisp Salad	19
<i>Baby greens, honeycrisp apple, aged gouda, goat cheese, spiced pecans, pickled shallots, apple cider 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	37
<i>Baby arugula, avocado, blood orange, cucumber, crispy shallot peanut glaze, sesame miso</i>	

TONIGHT’S KITCHEN

Cacio Pepe Lumache	29
<i>Pecorino cheese, black pepper, grass-fed butter</i>	
Organic King Salmon	39
<i>Charred broccolini, lentil vinaigrette, lime</i>	
Mixed Seafood Grill	46
<i>Jumbo wild shrimp, calamari, halibut, fingerling potatoes, heirloom tomatoes, chimichurri</i>	
Pan-Seared Halibut	52
<i>Wild Alaskan halibut, sauteed baby spinach, tomato confit, beurre blanc</i>	
Griffin Milanese	39
<i>Organic chicken breast, signature breading, baby arugula, heirloom tomatoes, red onion, parmesan, aged balsamic, lemon</i>	

The Schnitzel	39
<i>Premium breaded pork chop, baby greens salad, potatoes, lemon vinaigrette</i>	
Brick Chicken	36
<i>Organic frenched chicken breast, wild mushrooms, rosemary jus, potato purée</i>	
Jumbo Lump Crab Cakes	46
<i>Local corn & avocado relish, grilled asparagus, caper-mustard tartar sauce</i>	
Sticky Ribs	37
<i>St. Louis style, tangy BBQ, slaw, hand cut fries</i>	
Braised Short Rib	54
<i>Heirloom carrots, wild mushrooms, potato purée, cabernet jus</i>	

PRIME STEAKS

Skirt Steak 14 oz	53
<i>Chimichurri, blackened available*</i>	
Filet Mignon 10 oz.....	59
<i>Cabernet jus</i>	
Bone-in Ribeye 22 oz.....	74
<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
Whispering Angel Rosé, Cotes de Provence	22/85
Sierra Cantabria, Rioja, XF	29/125

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	29/125
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
Cain Vineyard “Cain Cuvée” Cain Five, Napa Valley	325

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 <i>Aged Zacapa Rum, muddled fresh blackberries, mint, lime, club soda</i>
Cucumber Gimlet <i>Bombay gin, lime, cucumber, simple syrup, mint</i>
East Hampton Social <i>Premium Volcan Blanco Tequila, lychee, St-Germain, fresh lime</i>
Ember Old Fashioned <i>Woodenville bourbon, amaro nonino, chocolate bitters, luxardo cherry, smoke</i>

Fresno Margarita <i>Fresno-infused volcan blanco, triple sec, lime, agave, fresno chili</i>
Pear Martini <i>Pear infused vodka, St-Germain, lemon</i>
Seasonal Martini <i>Premium Vodka Infused in house, seasonal garnish</i>
Sicilian Espresso Martini <i>Ketel one vodka, fresh espresso, evil bean espresso liqueur, pistachio cream</i>

NOON CLUB

STARTERS

Spinach & Artichoke Dip	23
<i>Chive sour cream, tomato salsa, tortilla chips</i>	
Tuna Tartare	28
<i>Avocado, capers, chives, Dijon yuzu</i>	
Seasonal Burrata	26
<i>Blood orange, tomato confit, pistachio, sicilian olives, Calabrian chili jam</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 Meatballs	24
<i>Cabernet jus, caramelized onion, house-made ricotta</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

Avocado Toast	21
<i>Multigrain sourdough, poached eggs, radish, chili crunch, breakfast potatoes</i>	
Leek & Gruyere Frittata	23
<i>Free-Range Eggs, roasted leeks, gruyere, potatoes, green salad</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>Premium smoked salmon, tomato, grilled red onion, hollandaise, brioche, chives, breakfast potatoes</i>	
Big Bens Skirt Steak 12oz	44
<i>Over easy eggs, 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

NOON CLUB EXCLUSIVE

Griffin French Toast	23
<i>Aged maple syrup, berries</i>	
Smoked Salmon Toast	25
<i>Toasted multigrain sourdough, premium russian smoked salmon, whipped butter, dill</i>	
Wagyu Beef Brunch Burger	29
<i>Double patty wagyu smash, cheddar, bacon, over easy eggs, spicy aioli, bourbon caramel</i>	

BY HAND

All served with fries or Nic’s slaw

Grass-Fed Burger	26
<i>NY Classic Burger, aged cheddar, griddled onion, aioli, brioche</i>	
Short Rib Burrito	33
<i>Braised short rib, chimichurri, pinto beans, avocado, sour cream, tomato</i>	
Chicken Schnitzel Club	24
<i>Bacon, avocado, lettuce, tomato, herb aioli</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 lump crab, wild shrimp, lobster, calamari, hearts of palm, lemon</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>	
Roasted Beet & Kale	19
<i>Bruleed goat cheese, honeycrisp apple, spiced pecans, watermelon radish, cider vinaigrette</i>	
Honey Crisp Salad.....	19
<i>Baby greens, honeycrisp apple, aged gouda, goat cheese, marcona almonds, pickled shallots, apple cider vinaigrette</i>	

SIDES

Applewood Bacon	11	Jumbo Asparagus	14
Breakfast 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

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.