



Beer

AMSTEL LIGHT  
ANGRY ORCHARD CIDER  
BLUE MOON  
CORONA LIGHT  
-6  
DOGFISH 90 MINUTE IPA  
GUINNESS STOUT  
HEINEKEN  
MODELO  
SAM BOSTON LAGER  
VOODOO RANGER IPA  
-8

Cocktails 14

MR GREEN'S GIN FIZZ  
MRS WHITE'S WHISKEY SOUR  
PROFESSOR PLUM'S PALOMA  
MRS SCARLET'S SNEAKY COSMO  
COL MUSTARD'S MANHATTAN  
MRS PEACOCK'S PUNCH

Non-Alcoholic 4 -7

HARNEY & SONS HOT TEA  
LAVAZZA COFFEE  
WARM APPLE CIDER  
HOT VALHRONA COCO  
ICED TEA  
COCA COLA REFRESHMENTS

Zero Proof Cocktail

TOST: GINGER "CHAMPAGNE"  
MONDAY NON-ALCOHOLIC GIN & TONIC  
HEINEKEN 0.0 BEER  
ITALIAN CHERRY MOSCOW MULE

We Strive to Balance the Flavors and Textures of Each Dish. No Substitutions Please. Due to Current Supply Chain Issues, Our Menu may be Subject to Change without notice.

Clue Prix-Fixe Lunch

33 - • Appetizer, Entrée, & Dessert

To Start:

Fruit & Yogurt Bowl

Assorted Seasonal Fruit and Lavender Honey Yogurt

White Bean & Roasted Garlic Soup

Herb Pistou, Croutons

Tossed Winter Greens & Blood Orange Salad

Watercress, Endive, Toasted Pistachio, Blood Orange Vinaigrette

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Main:

Bacon, Egg & Cheese on Croissant

2 Over Easy Eggs, Mixed Greens Salad

Smoked Salmon & Whitefish Plate

Norwegian Smoked Salmon, Smoked Whitefish, Cream Cheese, Sliced Tomato, Mini Bagel

Grilled Chicken Caprese Sandwich

Fresh Mozzarella, Tomato, Arugula, Pesto Aioli

Brookside Cheddar Burger

Angus Beef, Sriracha Aioli, NY State Sharp Cheddar, French Fries

Farfalle a la Pesto

Roasted Cauliflower, Herbed Pesto, Toasted Breadcrumbs, Parmesan Reggiano

Smoked Turkey Club

Bacon, Lettuce, Tomato, Cranberry Aioli  
All on 2 Slices of Raisin Walnut Bread  
French Fries

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Desserts

Butterscotch Praline Gelato	NY Style Raspberry Cheesecake	Cheese Plate
Tahitian Vanilla Gelato	Flourless Chocolate Cake	Lemon Bar & Blackberries
Chocolate Sorbet	Chocolate Chip Cannoli	