

THE HALYARD

APPETIZERS

Oyster Ponds Oysters* (GF/DF)
Half Dozen 23 Shucker's Dozen 43

Ira's Biodynamic Mixed Greens (GF/DF/VEGAN) 16
Roasted Squash, Feta, Pickled Onions
Beets, Candied Pecans
Golden Balsamic Vinaigrette

Avocado Toast 16
Toasted Pumpernickel, Chili Crisp
Smoked Salmon, Pickled Shallots

Classic Shrimp Cocktail (GF/DF) 30
Colossal Shrimp, House Made Cocktail Sauce

Caesar Salad 18
House Made Croutons, 2-year Aged Parmesan
Classic Caesar Dressing
Add Grilled Chicken 8 / Add Shrimp 22

Parsnip & Apple Soup 18
Crab, Horseradish, Basil, Sumac

Our Commitment to The North Fork

Through our Continuous and Growing relationships with local farmers and purveyors, we are honored to be able to present you with products that are sustainable and locally sourced whenever possible. We would like to thank all our partners for making this possible, and you for supporting our commitment to local.

*Consuming raw or undercooked meat, fish, shellfish, or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

*Before placing your order, please inform your server if a person in your party has a food allergy.

MAINS

Stuffed French Toast 19
Whipped Mascarpone
Banana Foster Filling
Halyard Spiced Rum, Brioche

French Omelette (GF) 21
Caramelized Onions, Prosciutto
Fontina Cheese, Mixed Greens

Eggs Benedict 17
Maple Glazed Ham, English Muffin
Hollandaise
Smoked Salmon 19
(GF Option Available)

Home Fries (GF) 9
Onions, Peppers, Fines Herbs

Candied Bacon (GF/DF) 9

Croque Madame 20
Sunny Side Up Egg, Fontina Cheese
Ham, Sauce Mornay

Chorizo Hash (GF/DF) 19
House Made Beef Chorizo
Two Poached Eggs, Potatoes
Swiss Chard, Chive

Halyard Brunch Burger* 29
Fontina Cheese, Caramelized Onions
Gem Lettuce, Avocado, Fried Egg
Candied Bacon, French Fries
(GF Option Available)

SIDES

House Made Biscuit 11
Sausage Gravy

House Made Cinnamon Bun 11

Executive Chef
Nathan Hitchcock

Executive Sous Chef
George Simone