

Coquette

BRUNCH

COCORICO

Butter Croissant - 6
handmade daily, buttery & flaky

Chocolate Croissant - 7
valrhona dark chocolate

Cannelé de Bordeaux - 4
petite caramelized rum custard cake

Toasted Faluche de Nord - 10
buttered french breakfast bread with
lebanese mulberry-honey jam

Blueberry Morning Bun - 14
citrus crème anglaise, almond crumb,
warm skillet

Avocado Toast - 12
everything spice, pickled peppers,
pecorino, multigrain toast

RAW BAR

Oysters* - 4(ea)
cider mignonette,
cocktail sauce,
horseradish crème, lemon

Alaskan Snow Crab Claws* - 36
(1/2 dz)
cracked cocktail claws,
calabrian chili mayo, lemon

Shrimp Cocktail* - 25
(1/2 dz)
pacific blue shrimp, cocktail
sauce, horseradish crème

Tuna Crudo* - 25
cucumber & basil salsa verde,
grapefruit, sicilian olive oil,
crispy lentils

SALADS

Panzanella Salad - 18
tomato, red onion, radicchio,
gem lettuce, toasted focaccia,
red wine vinaigrette, pecorino

Beet Salad - 18
baby arugula, cherry tomatoes, red onion,
lemon vinaigrette, spicy whipped feta,
toasted pistachios

Tuscan Salad - 19
fregola & kale, grilled corn,
tomato, parmesan crema,
honey walnuts

add grilled chicken - 10 | charred flat iron steak (5 oz) - 16 | faroe island salmon - 16 | lobster salad - 25 | white bean hummus - 8

CAPRI-STYLE PIZZA

thin & crispy with fior di latte mozzarella

Four Cheese - 18
fontina, pecorino, taleggio,
fior di latte, pomodoro sauce, basil

Mushroom Bianca - 19
oyster mushrooms & thyme,
garlic olive oil, pecorino

Spicy Salami - 21
calabrian salami, pomodoro sauce,
parmesan, basil

Sweet Sausage - 20
house italian sausage, pomodoro sauce,
parmesan reggiano

Summer - 19
sweet corn, baby arugula, lemon thyme,
ricotta, pesto & parm, pine nuts

BRUNCH ENTREES

Dry Aged Burger (8 oz) - 29
fontina, gem lettuce,
hot cherry pepper mayo,
potato bun,
frites

Lobster Benedict - 34
hot buttered lobster,
sweet corn, toasted focaccia,
taleggio fondue,
calabrian chili crumbs

Croque Madame - 21
paris ham, gruyere,
cheese fondue,
sunny eggs, sourdough,
shoestring fries

Eggs in Purgatory - 18
spicy baked eggs, pomodoro
sauce, fior di latte, fried cherry
peppers, toasted focaccia
add house Italian sausage - 6

Tuscan Kale Scramble - 20
pesto scrambled eggs,
tuscan kale, fontina cheese,
cherry tomato salsa,
home fries

Mulberry French Toast - 19
portuguese sweet bread,
pistachio labneh,
mulberry maple, berries &
toasted pistachios

Eggplant Toastie - 17
crispy eggplant, white bean
hummus, feta, pickled
peppers, arugula, toasted
baguette, pommes frites

Steak & Eggs Feast - 125
charred long bone
ribeye (32 oz), fried eggs (4),
home fries, avocado toast,
truffle butter

Please note that a 3% fee on food sales will be included in each guest check. This fee exclusively goes to our hourly kitchen staff who work tirelessly behind the scenes every night and are not legally entitled to share in your generous gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any food allergies or dietary restrictions.

COCKTAILS

Ménage à Trois - 16
fresh orange juice, tangerine,
blood orange, sparkling wine

Coupe d'été - 16
pimm's, amaro,
salted cucumber, lemon

French Kiss - 16
orange curacao, raspberry liquor,
basil, strawberry, cranberry, lime

V's Garden - 16
gin, cucumber, apple, ginger,
celery, pineapple, kale

Le Bloody Mary - 16
vodka, house bloody mary mix,
accoutrements

Guiseppe's Ride - 16
vodka, campari,
fluffy grapefruit & orange juice

Carajillo - 16
espresso, reposado tequila,
licor 43, sea salt

Calypso - 16
lillet rosé, basil, mastiha,
manzanilla sherry, mint

Anges Souret - 16
blanco tequila, pear, yellow
chartreuse, espelette, honey, lime

Sensation - 16
vodka, burnt orange,
fiero aperitivo

Coquette Martini # 4 - 16
gin or vodka, vermouth blend,
accoutrements

LE VIN

Petillant et Champagne

Blanc de Blancs 17
2018 - Raventós i Blanc - Penedes, Spain

Brut Rosé 15
2020 - Bisol "Jeio" - Prosecco, Italy

Brut 25
NV - Henri Dosnon - Champagne, France

Blanc

Pinot Bianco 14
2021 - J Hofstatter - Alto Adige, Italy

Grüner Veltliner 15
2021 - Markus Huber "Obere Steigen" - Traisental, Austria

Albariño 16
2019 - La Val "Finca Arantei" - Rias Baixas, Spain

Sauvignon Blanc 18
2021 - Domaine des Fines Caillottes - Pouilly-Fumé, France

Chenin Blanc 15
2022 - Domaine Pichot "Le Peu de la Moriette" - Vouvray, France

Chardonnay 16
2019 - Presqu'île - Santa Maria Valley, United States

Chardonnay 19
2020 - La Chablisienne "Le Finage" - Chablis, France

Chardonnay 25
2021 - Flowers - Sonoma Coast, United States

Rosé

Hondarrabi Beltza 14
2021 - Txomin Etxaniz - Getaria Txakolina, Spain

Grenache & Cinsault 16
2022 - Chateau Sainte Marguerite "Symphonie" - Cotes de Provence, France

Rouge

Pinot Noir 17
2020 - Au Bon Climat - Santa Barbara, United States

Gamay 15
2020 - Stéphane Aviron - Beaujolais, France

Cabernet Franc 15
2021 - Domaine de la Chanteleuserie - Bourgueil, France

Syrah 16
2021 - Yves Cuilleron "Les Vignes d'à Côté" - Northern Rhone, France

Zinfandel 21
2020 - Turley "Juvenile" - California, USA

Cabernet, Etc 16
2019 - Cru Monplaisir - Bordeaux, France

Cabernet Sauvignon 35
2018 - Jordan - Alexander Valley, United States

Cabernet Sauvignon 50
2017 - Larkmead - Napa Valley, United States

BIERE

Allagash White Ale 12
Maine - 5 2% ABV - 16oz

Athletic Brewing Co Upside Dawn 8
Massachusetts - <0 5% ABV - 12oz

Collective Arts Life in the Clouds IPA 13
Canada - 6 1% ABV - 16oz

Kronenbourg 1664 8
France - 5 5% ABV - 16oz

Miller High Life 7
Wisconsin - 4 6% ABV - 12oz

Night Shift Santilli IPA 13
Massachusetts - 5 7% ABV - 16oz

Rothaus Pils 9
Germany - 5 1% ABV - 12oz

Saison Dupont 13
Belgium - 6 6% ABV - 12 7oz

Smuttynose Rotating Sour 12
New Hampshire - 5 7% ABV - 16oz

Wolfer Rosé Cider 11
New York - 6 9% ABV - 12oz

SPIRIT-FREE

11

New World
cranberry, tangerine,
star anise, ginger, lemon

Lo-Fi
cucumber, sea salt, verjus,
mediterranean tonic

Reviver
grapefruit, elder flower,
earl grey tea, lemon