

HOUSE BREADS

Almond Croissant <i>specialty butter</i> 7.50	Ham and Cheese Popover <i>ham, gruyere cheese, onions</i> 2.50
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BAR BITES

Wagyu Pigs In A Blanket <i>six pieces</i>	15.00
<i>mini wagyu beef hot dogs baked in puff pastry, german mustard</i>	
Corned Beef Bites <i>four pieces</i>	19.00
<i>melted swiss, marbled rye bread</i>	
Mini Lobster Rolls <i>three pieces</i>	35.00
<i>butter-poached maine lobster, new england brioche rolls</i>	
Filet Sliders <i>three pieces</i>	20.00
<i>house-made truffle butter</i>	

APPETIZERS

Glory Bay Cured & Smoked Salmon	28.00
<i>everything croissant, pickled onions, herbed cream cheese</i>	
Classic Shrimp Cocktail <i>five pieces</i>	26.00
<i>wild blue prawns, cocktail sauce, dijonnaise mustard</i>	
Crabmeat & Avocado	30.00
<i>caper remoulade sauce, piquillo peppers</i>	
Market Oysters <i>six pieces</i>	27.00
<i>champagne mignonette, cocktail sauce</i>	
Tortilla Espanola with Caviar and Creme Fraiche..	30.00
<i>organic eggs, caramelized onions, yukon gold potatoes, iberico ham</i>	

SOUPS & SALADS

French Onion Soup	10.00
<i>caramelized onion, sourdough croutons, gruyere cheese</i>	
Classic Caesar Salad	12.00
<i>brioche croutons, parmigiano reggiano, white anchovy</i>	
Roasted Beet Salad	16.00
<i>pistachios, goat cheese, frisée lettuce</i>	
Quinoa & Farro Grain Bowl	16.00
<i>avocado and mixed greens</i>	

ADD-ONS:
Shrimp 5 each | Salmon 17 | Chicken 7 | Filet Medallions 6 each

THE GREGGORY

FROM THE HEARTH

The hearth has always been the heart of the home—a source of warmth, light, and nourishment. At The Gregory, it remains the centerpiece, embodying tradition and innovation. From its three essential elements—the grill, the rotisserie, and the oven—we craft the soul of our menu: wood-fired comfort food, timeless classics reimagined, and refined American fare with a modern touch.

Rotisserie Roasted Prime Rib 12oz	44.00
<i>wood-fired roasted, au jus, creamy horseradish, popover, whipped potato</i>	
Beef Wellington	55.00
<i>filet, mushrooms, foie gras, puff pastry</i>	

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THE GREGGORY’S BIG BALLER BRUNCH

*32oz Senku Wagyu Tomahawk, Scrambled eggs, Hash Browns,
Buttermilk Pancake Tower & Toppings 350.00
With 4 glasses of Krug Grande Cuvee champagne*

BRUNCH FAVORITES

Buttermilk Pancake Tower	18.00
<i>four large pancakes with a tower of delicious toppings</i>	
Dany’s French Toast.....	18.00
<i>marcapone cream, pears, maple syrup</i>	
French Omelette	22.00
<i>mushrooms, gruyere cheese, herb salad</i>	
10oz Wagyu Senku Ribeye Steak & Eggs	39.00
<i>shoestring potatoes, steak sauce, two eggs sunny-side up</i>	
Corned Beef Hash	22.00
<i>organic eggs, hash browns, corned beef, pickled mustard seeds</i>	
Shakshuka	25.00
<i>lamb ragu, organic eggs, goat cheese, mint pesto, crispy pita</i>	
Spinach & Feta Egg White Frittata	14.00
<i>gruyere cheese, house-made pie crust, herb salad</i>	

CLASSICS

Berkshire Pork Schnitzel	40.00
<i>pounded thin and breaded, fried egg, pickled mustard seeds</i>	
Sunrise Burger	28.00
<i>double 4oz house-blend beef patties, organic fried egg, american cheese butcher-cut bacon, fries, pickle spear</i>	
Rotisserie Chicken Club	19.00
<i>butcher-cut bacon, lettuce, tomato, fried egg, onion aoili, fries</i>	
Avocado Flatbread.....	26.00
<i>Pinzo Romano, avocado, roasted pepper, organic egg</i>	
Granola Bowl	12.00
<i>candied pecans, seasonal fruit and local yogurt, organic honey</i>	

HOUSE MADE PASTA

Tortellini Lamb Ragu	21.00
<i>24-hour braised lamb ragu, mint pesto</i>	
Bucatini Cacio e Pepe	19.00
<i>pecorino pugliese, tellicherry black peppercorn</i>	

SIDES

Shredded Hash Browns	10.00
French Fries	10.00
<i>garlic aioli</i>	
Sausage Links	10.00
Thick-Cut Bacon	10.00
Mushrooms	19.00
<i>wild mushrooms, shallots, fresh chives</i>	

PLAN YOUR NEXT EVENT!

*From intimate gatherings to large-scale events—
milestone birthdays, babyshowers, luncheons, holiday
parties, networking events, and so much more,
gather at The Gregory!*

WWW.THEGREGGORY.COM/PRIVATE-DINING