

HOUSE BREADS

Cinnamon Brioche
honey butter
7.50

Ham and Cheese Popover
ham, gruyere cheese, onions
2.50

BAR BITES

Wagyu Pigs In A Blanket *six pieces* 17.00
mini wagyu beef hot dogs baked in puff pastry, german mustard

Corned Beef Bites *four pieces* 19.00
melted swiss, marbled rye bread

Mini Lobster Rolls *three pieces* 41.00
butter-poached maine lobster, new england brioche rolls

Filet Sliders *three pieces* 22.00
house-made truffle butter

APPETIZERS

Wagyu Beef Tartare & Bone Marrow 28.00
smoked egg yolk, capers, pickled carrots, grilled sourdough

Classic Shrimp Cocktail *five pieces* 29.00
wild blue prawns, cocktail sauce, dijonnaise mustard

Crabmeat & Avocado 32.00
caper remoulade sauce, piquillo peppers

Market Oysters *six pieces* 27.00
champagne mignonette, cocktail sauce

Grilled Spanish Octopus, 30.00
squid ink fideuà, saffron aioli

SOUPS & SALADS

French Onion Soup 12.00
caramelized onion, sourdough croutons, gruyere cheese

Classic Caesar Salad 15.00
brioche croutons, parmigiano reggiano, white anchovy

BLT Wedge 19.00
roquefort dressing, butcher-cut bacon, tomatoes, onions

The Gregory Chopped Salad 19.00
french green beans, avocado, rotisserie chicken, chickpeas, italian salami, radishes, guandilla peppers, oregano mustard vinaigrette

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 reimaged, and refined American fare with a modern touch.

Beef Wellington 55.00
filet, mushrooms, foie gras, prosciutto, puff pastry

Altair Grass Fed Ribeye 15oz. 85.00

Senku Tomahawk Wagyu Bone-in 32oz. 195.00

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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
four large pancakes with a tower of delicious toppings

Dany's French Toast 18.00
marscapone cream, seasonal fruit, maple syrup

French Omelette 22.00
mushrooms, gruyere cheese, herb salad

10oz Wagyu Senku Ribeye Steak & Eggs 39.00
shoestring potatoes, steak sauce, two eggs sunny-side up

Corned Beef Hash 22.00
organic eggs, hash browns, corned beef, pickled mustard seeds

Shakshuka 25.00
lamb ragu, organic eggs, goat cheese, mint pesto, crispy pita

Crispy Chicken and Waffle 30.00
*carmelized onion aoli, calbrian chili honey, pure maple syrup
add caviar \$40*

CLASSICS

Berkshire Pork Schnitzel 40.00
pounded thin and breaded, fried egg, pickled mustard seeds

Sunrise Burger 28.00
double 4oz house-blend beef patties, organic fried egg, american cheese butcher-cut bacon, fries, pickle spear

Rotisserie Chicken Club 19.00
butcher-cut bacon, lettuce, tomato, fried egg, onion aoli, fries

Avocado Flatbread 26.00
Pinzo Romano, avocado, roasted pepper, organic egg

Granola Bowl 12.00
candied pecans, seasonal fruit and local yogurt, organic honey

HOUSE MADE PASTA

Paccheri Bolognese 25.00
Large tube shaped pasta, ragu alla bolognese, parmigiano reggiano

Bucatini Cacio e Pepe 20.00
pecorino pugliese, tellicherry black peppercorn

SIDES

Shredded Hash Browns 10.00

French Fries 12.00
garlic aioli

Sausage Links 10.00

Thick-Cut Bacon 10.00

Mushrooms 19.00
wild mushrooms, shallots, fresh chives

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