

HOUSE BREADS

Tomato Rosemary Focaccia <i>with vodka sauce</i>	Ham and Cheese Popover <i>ham, gruyere cheese, onions</i>
11.00	2.50

BAR BITES

Wagyu Pigs In A Blanket <i>six pieces</i>	17.00
<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>	41.00
<i>butter-poached maine lobster, new england brioche rolls</i>	
Filet Sliders <i>three pieces</i>	23.00
<i>house-made truffle butter</i>	

APPETIZERS

Wagyu Beef Tartare & Bone Marrow	28.00
<i>smoked egg yolk, capers, pickled carrots, grilled sourdough</i>	
Classic Shrimp Cocktail <i>five pieces</i>	29.00
<i>wild blue prawns, cocktail sauce, dijonnaise mustard</i>	
Crabmeat & Avocado	32.00
<i>caper remoulade sauce, piquillo peppers</i>	
Market Oysters <i>six pieces</i>	28.00
<i>champagne mignonette, cocktail sauce</i>	
Grilled Spanish Octopus	30.00
<i>squid ink fideuà, saffron aioli</i>	
House-made Zeppole	25.00
<i>with 24 month aged prosciutto, blueberry jam, and honey</i>	

SOUPS & SALADS

French Onion Soup	13.00
<i>caramelized onion, sourdough croutons, gruyere cheese</i>	
Classic Caesar Salad	15.00
<i>brioche croutons, parmigiano reggiano, white anchovy</i>	
BLT Wedge	19.00
<i>roquefort dressing, butcher-cut bacon, tomatoes, onions</i>	
The Gregory Chopped Salad	19.00
<i>french green beans, avocado, rotisserie chicken, chickpeas, italian salami, radishes, guandilla peppers, oregano mustard vinaigrette</i>	

ADD-ONS:
Shrimp 5 each | Salmon 17 | Chicken 7 | Filet Medallions 8 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.

Beef Wellington	55.00
<i>filet, mushrooms, foie gras, prosciutto, puff pastry</i>	
Altair Grass Fed Ribeye 15oz	86.00
Senku Tomahawk Wagyu Bone-in 32oz	197.00

. THE G TRIPLE B .

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>marscapone cream, seasonal fruit, 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>	
Crispy Chicken and Waffle	30.00
<i>carmelized onion aoli, calbrian chili honey, pure maple syrup</i>	
<i>add caviar \$40</i>	

CLASSICS

Double G Skillet	22.00
<i>hash browns, cheddar cheese, blistered peppers and onions, sriracha sauce, sausage, bacon, topped with two eggs</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

HOUSE MADE PASTA

Paccheri Bolognese	26.00
<i>Large tube shaped pasta, ragu alla bolognese, parmigiano reggiano</i>	
Bucatini Cacio e Pepe	23.00
<i>pecorino pugliese, tellicherry black peppercorn</i>	

SIDES

Shredded Hash Browns	10.00
French Fries	12.00
<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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.