

# BALTAIRE

R E S T A U R A N T



## TO START

CINNAMON MONKEY BREAD • 8

NUTELLA-BANANA TOAST • 10

Caramelized banana, homemade brioche,  
brown butter streusel

GRAPEFRUIT BRULEE • 12

Whipped mascarpone, pistachio, mint

HOMEMADE FRUIT AND GRANOLA BOWL • 12

Blue spirulina yogurt, fresh fruit, pecan granola

## ORGANIC EGGS

EGG WHITE SKILLET FRITTATA • 16

Asparagus, sugar snaps, pea tendrils

LOBSTER AND ANSON MILLS GRITS • 26

Maine Lobster tail, tomato gravy, 63 degree egg

SHAKSHOUKA • 18

Spicy tomato, chickpea, bell pepper, feta, cilantro

PRIME FILET BENEDICT • 24

Poached eggs, hollandaise, duck fat potatoes

2 ORGANIC EGGS YOUR WAY • 17

bacon, pork or chicken sausage, toast, potatoes

BALTAIRE BREAKFAST SANDWICH • 16

House english muffin, Nueske bacon, cheddar,  
avocado, fried egg

HARISSA SPICED LAMB AND EGGS • 24

Almond-olive relish, sunny eggs, duck fat potatoes

PRIME NEW YORK STRIP AND EGGS • 32

Eggs your way, potatoes, béarnaise, chimichurri

## BRUNCH

CARAMELIZED BRIOCHE FRENCH TOAST • 14

Mixed berry compote, pure maple syrup

TODAY'S BEST OYSTERS • 4/EA

Signature cocktail sauce, lemon,  
green apple mignonette

PERSIMMON AND BURRATA SALAD • 16

Pomegranate, frill mustard, evoo, aged balsamic

RICOTTA AND BLUEBERRY TOAST • 15

Bellwether farm ricotta, blueberry compote, honey

ORANGE CORNMEAL GRIDDLE CAKE • 13

Maple-pecan butter, shaved persimmon

POKE BOWL • 19

Jasmine rice, salmon, albacore, wasabi aioli, furikake

JIDORI CHICKEN CLUB • 16

Brown butter wheat, bibb lettuce, comte,  
avocado, dijonnaise

BUTCHERED BURGER • 21

Ground fresh in house daily

## ON THE SIDE

SMOKED SALMON • 8

NUESKE BACON • 8

DUCK FAT POTATOES • 8

PORK OR CHICKEN SAUSAGE • 8

SEASONAL FRUIT BOWL • 13

ANSON MILLS GRITS • 8

# BALTAIRE

R E S T A U R A N T

## BEVERAGES

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### CHAMPAGNE AND SPARKLING

PROSECCO, PICCINI - VENETO, IT | NV • 12

CREMANT D'ALSACE ROSE, LUCIEN ALBRECHT - ALSACE, FR | NV • 14

CHAMPAGNE, DEUTZ - AY | NV • 19

### WHITE WINE

MOSCATO D'ASTI, SORACCA - PIEMONTE, IT | 2016  
GLASS / HALF BOTTLE • 12/23

SAUVIGNON BLANC, SPY VALLEY - MARLBOROUGH, NZ | 2016 • 13

GRILLO, BAGLIO DI GRISI - SICILY | 2016 • 14

CHARDONNAY, ANTINORI ANTICA - NAPA | 2014 • 16

### COCKTAILS • 17

BALTAIRE JULEP  
BOURBON, MINT SYRUP

PARSON BROWN  
MARTIN MILLER'S GIN, APEROL, LUXARDO MARASCHINO, LEMON

THE SILK ROAD  
MARTIN MILLER'S GIN, ST. GERMAIN, GRAPEFRUIT, GINGER, LIME,

GRAPERFRUIT BITTERS, CHAMPAGNE

DELGADITO  
CASAMIGOS REPOSADO, EL SILENCIO ESPADIN, HOUSE-MADE

HABANERO TINCTURE, ORANGE ESSENCE

BEETLEGEUSE  
TITO'D VODKA, BEET JUICE, GINGER, LEMON, EGG WHITE

WINTER SANGRIA  
CASAMIGOS REPOSADO, ALTOCEDRO MALBEC, LUSTAU EAST INDIA

SHERRY, SPICED BLACKBERRY SYRUP, LIME

### ZERO PROOF CREATIONS • 9

BLACKBERRY LEMONADE

LOCAL BLACKBERRIES, FRESH LEMON, CLUB SODA

CRANBERRY SPRITZER

FRESH CRANBERRY, GINGER BEER

THE GARDEN PARTY

ORANGE, CUCUMBER, MINT

### ROSE WINE

COTES DE PROVENCE, VIE VITE - FR | 2016 • 14

### RED WINE

PINOT NOIR, GEORGE SONOMA COMA - RUSSIAN RIVER VALLEY | 2015 • 22

MALBEC, ALTOCEDRO LA CONSULTA - VALLE DE UCO, AR | 2015 • 14

BORDEAUX BLEND, CARONNE STE. GEMME - HAUT MEDOC | 2012 • 18

CABERNET SAUVIGNON, MT. VEEDER - NAPA | 2014 • 19

### CRAFT BEER

ABITA LIGHT [12 OZ - 4%] • 8

WEINSTEPHANER, HEFE [12 OZ - 5.4%] • 8

STRAND BREWING, AMBER [16 OZ - 5.1%] • 9

SANTA MONICA 310, BLONDE ALE [TAP - 4.8%] • 10

NORTH COAST, IPA [TAP - 6%] • 10

OLD RASPUTIN, STOUT [12 OZ - 9%] • 9

### NON-ALCOHOLIC BEVERAGES

FRESH JUICES 6  
GRAPEFRUIT, ORANGE, CRANBERRY, PINEAPPLE, TOMATO

SODAS • 4  
COKE, DIET COKE, SPRITE

ICED TEA • 5

LEMONADE • 4

ARNOLD PALMER • 7

HOT TEA • 8  
ENGLISH BREAKFAST, EARL GREY, MINT, GREEN

FRESH BREWED COFFEE • 5  
REGULAR / DECAF

ESPRESSO • 5/9  
SINGLE / DOUBLE

CAPPUCCINO • 7

LATTE • 7

CAFFE MOCHA • 8

MACCHIATO • 5