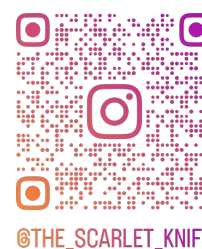


Have your next event here at the Scarlet Knife- showers, weddings, rehearsal dinners, business dinners and birthday celebrations.



@THE\_SCARLET\_KNIFE

## SMALL PLATES

### Pastry Basket 6

House made pastries- buttermilk biscuit, seasonal muffin and turnover

### Fresh Fruit Plate 16

Melon, pineapple, Greek raspberry yogurt, mixed berries, lemon honey, granola

### Beets and Burrata 14

Roasted golden and red beets, burrata, arugula, candied pistachios, lemon basil vinaigrette

### Short Rib Flatbread 18

Braised angus beef short rib, demi glace, caramelized shallots, Jakes Gouda aged 6 months

### Lobster Mussels 25

Steamed PEI mussels, Maine lobster, spring leeks, lobster bisque, grilled baguette

### Crispy Calamari 18

Buttermilk fried calamari, house made Pak Dong, sesame ginger aioli

### Fresh Shucked Oysters (six / twelve)

Bloody Mary cocktail sauce, mango mignonette\*  
East Coast 18 / 32  
West Coast 24 / 44

### Charcuterie Board 24

Salami Schiacciata Piccante, Prosciutto di Parma, Coppa Stagionata, Bayley Hazen Blue cheese, Castelvetro olives, pickled cauliflower, Marcona almonds, crusty bread, bourbon onion jam

### Cheese Board 24

Selection of three local and regional cheeses, fresh fruit, dried fig, house made crackers, bourbon onion jam, lemon honey

**Jakes:** Gouda, 6 month

**R&G Cheese Makers:** Pollenbert

**Nettle Meadow Farm:** Adiron-Jack

**Adirondack:** Sharp Cheddar

**Jasper Hill Farms:**

Little Hosmer, Bayley Hazen Blue, Whitney

Additional cheese selection 8

### Mezze Platter 18

Baba Ganoush, Mahammara, artichokes, pickled mushrooms, grapes, olives, assorted fresh vegetables, naan bread, vegan, GF available

## SOUP & SALAD

### House Caesar 14

Roasted garlic Caesar, crisp romaine, croutons, toasted pine nuts, confit tomatoes, Parmesan

### Summer Salad 14

Forts Ferry Farm field greens, asparagus, watermelon radish, lemon basil vinaigrette, Maplebrook feta cheese GF  
Add 3 grilled shrimp\* 15, grilled chicken 9

### Roasted Vegetable Curry Soup 9

Sweet potato, cauliflower, carrot, onion, pickled ginger, tahini lime creme fraiche, cilantro GF

### Roasted Wild Mushroom Onion Soup 12

Collar City Mushrooms, sherry, Gruyère, crouton

## LARGE PLATES

### Crème Brûlée French Toast 18

House made cinnamon swirl bread, caramelized sugar crust, seasonal berry compote, raspberry creme fraiche

### Banana Foster Waffles 16

Crisp waffles, brown sugar cinnamon butter, bananas, rum, whipped cream

### Crab Hash 24

Jumbo lump crab, shallots, scallions, poached egg, hollandaise, SK home fries GF\*

### Smoked Salmon Benedict 20

Cold smoked salmon, grilled asparagus, sliced tomato, English muffin, hollandaise, chives, SK home fries\*

### SK Eggs Benedict 19

Canadian bacon, wilted garlic spinach, Collar City Mushrooms, hollandaise, English muffin, SK home fries\*

### Truffle Croque Madame 18

Smoked ham, Gruyère, Parmesan, truffle bechamel, country bread, poached egg, SK home fries\*

### Lobster Scramble 24

Whipped eggs, Maine lobster, chives, mascarpone, SK home fries GF

### Porchetta Sunrise 19

Shaved porchetta, creamed leeks, sourdough bread, spinach, fried eggs, SK home fries

### Mushroom Omelette 19

Collar City Mushrooms, roasted cipollini onions, Gruyère, SK home fries

### Brunch Burger 19

USDA Prime flame broiled chuck burger, canadian bacon, Jake's Gouda aged 6 months, sunny side egg, pretzel bun, SK home fries\*

### Sautéed Veggie Wrap 18

Spinach, Collar City mushrooms, asparagus, cipollini onion, cannellini beans, Jake's gouda cheese in a flour tortilla wrap, SK home fries

### Steak and Eggs 29

Grilled 4 oz. filet mignon, two eggs any style, hollandaise, SK home fries GF\*

## SIDES

BBQ dry rub thick cut bacon	8
Canadian bacon	8
SK home fries	6
Truffle mac and cheese	12
Lobster mac and cheese	18

## LIBATIONS

<b>Scarlet Knife Bloody Mary</b> house made	10
<b>Mimosa</b> Prosecco, orange juice	10
<b>Hibiscus Mojito</b> Rum, hibiscus, mint	14
<b>Bellini</b> Peach puree, Prosecco	14
<b>Blood Orange Negroni</b> Gin, Campari, blood orange	14
<b>Bergamot Spritz</b> Lemon vodka, yuzu, lime	14

Coffee, Tea, Cappuccino, Espresso  
Orange Juice, Tomato, Cranberry, Pineapple

SUNDAY BRUNCH  
August 2024

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please notify us. 20% gratuity will be charged to parties of 8 or more.