

Easter 'Eggs'
2024



Chef/Owner
Matt Storch

ROUND 1

Doughnut Muffins

mini cinnamon-sugar dusted muffins with a cider caramel dunk 14

Carpetbaggers

'just shucked' local Copps Island oysters breaded & fried then returned to the shell with black truffle crema, truffled steak tartare, & a dot of truffle aioli 19

Burrata

truffle-sherry vinaigrette toasted hazelnuts & Amarena cherries, shaved black truffles & grilled sesame bread from Darien ^G 20

Bacon & Mozzarella

hunk of 'fresh off the boat' Bufala resting on a slab of roasted bacon glazed with a SPICY cherry pepper-molasses-sherry vinegar-garlic ^G 16

Tuna Tartare

Match cracker, caramelized onion, pine nut, passion fruit, avocado, sweet soy & ginger ^G 16

Seared Wasabi and Sesame Rubbed Tuna

coconut sticky rice cake, sweet soy, avocado crema, watercress & spicy sriracha ^G 20

Wild Arugula Salad

warm parmesan cream, 'just squeezed' lemons & olive oil, charred onions & Parmesan ^G 14

Shrimp Cocktail

ceviche juices meet cocktail sauce, nuggets of poached shrimp, pile of crisp wonton chips ^G 14

Asparagus

thin first of the season spears grilled with olive oil & Maldon, topped with a soft egg, resting in Cacio Pepe sauce with crisp prosciutto chips & fried shallots 16

Steak Tartare & Eggs

hand chopped with black truffle, shallot & parmesan, capped with a creamy egg ^G 15

Octopus 'Frites'

cabernet braised & charred, Maldon, smashed & red bliss tatters, watercress, citrus butter ^G 21

ROUND 2

Brioche French Toast

smothered with buttery caramelized bananas, powdered sugar & chocolate sauce 16

Add Foie Gras +10

Storch's Famous Onions & Eggs

three soft scrambled eggs with caramelized onions, chives & crispy shallots, with potato hash & crisp bacon ^G 19

Add Char-Grilled 12oz NY Strip Steak +25

Tacos Or What? Style Breakfast Burrito

omelet style eggs, American cheese, crispy bacon & salsa all wrapped up tight in a flour tortilla with potato hash & guacamole 19

Bacon, Egg, Potato and Cheese 'on a pizza'

two circulated eggs baked on a pizza crust with mozzarella, smoky bacon, creamy whipped potatoes & chives finished with cracked black pepper 16

Wood Roasted Organic Chicken

half a bird with a classic pan jus, broccoli & classic scalloped potatoes ^G 29

Brunch Pasta

fettuccini noodles tossed with Parmesan Reggiano, smoky bacon, tons of black pepper & parsley finished with a soft egg on top 26

Match Burger

7oz's of Saugatuck Provisions finest, char-grilled, caramelized onion-sesame brioche, bacon-cheddar 'dip', bacon, sweet & sour onions, fries & NYC pickles (red, pink, or gray) 20

Wood Roasted & 'Blackened' Block of Swordfish

ash-roasted marble potatoes, baby carrots, pressed jalapeno studded guacamole, coated with a golden raisin & pine nut glaze ^G 38

New England Lamb

garlic-rosemary marinated grilled 8oz T-Bone's of Lamb roasted sweet potato with goat cheese, pomegranate molasses & pecans with Brussels, pomegranate sauce & a minted herb salad 38

Steak Frites

dry-aged 12oz Striploin leaning on crispy bistro fries with garlic & herbs, sweet-sour onions, melting garlic butter & 'steakhouse' creamed spinach ^G 42

OUR FULL WINE LIST IS ON YOUR TABLE...

WHITE & BUBBLES BY THE GLASS

Sparkling Chandon Brut Rose, NV	187ml	16
Prosecco Zonin, DOC, NV	187ml	9
Pinot Grigio Barone Fini, Italy, 2022		9/34
Chardonnay Talbott Kali Hart, Santa Lucia Highlands, 2021		13/50
Burgundy Les Charmes, Macon-Lugney, Bourgogne, 2022		13/50
Sauvignon Blanc The Crossings, New Zealand, 2022		10/38
Sauvignon Blanc Orin Swift, Locations, Marlborough, 2022		14/54
Sancerre. Domaine La Clef du Recit. Loire Vallev. 2022		18/70

RED & ROSÉ BY THE GLASS

Pinot Noir Ken Wright, Willamette Valley, 2022		16/62
Malbec Blend Clos De Los Siete, Argentina, 2020		12/46
Rhone Blend Orin Swift, Abstract, California, 2022		19/76
Cabernet Sauvignon Liberty School, Paso Robles, 2021		13/50
Cabernet Sauvignon Josh Reserve, North Coast, 2021		16/62
Tempranillo Marques De Riscal Reserva, Rioja, 2019		13/50
Super Tuscan Brancaia Tre, Tuscany, 2021		14/54
Rosé Fleurs de Prairie, Cote de Provence, 2022		12/46

SAFE RIDES

Match Mariposa Pineapple, Coconut Cream, Butterfly Pea Tea	11
Root Beer Float Vanilla Gelato	7
Just Root Beer	5
SanPellegrino Soda Melograno e Aranciata, Limonata, Aranciata, Aranciata Rossa, Pompelo	5
Bottled Mexican Coca-Cola & Sprite	4
Saratoga Natural Spring Water Still or Sparkling	7
Ginger Beer	4

Easter Eggs



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CLASSIC BRUNCH

Bloody Mary Kettle One Vodka, Manny's Ultimate Bloody	14
Just Squeezed Juices: Grapefruit or Orange	10

STIRRED & SPIRIT FORWARD

Whiskey Cocktail The Original Cocktail with a Twist... A Blend of Bourbon & Rye with Hints of Citrus	14
Match Manhattan American Rye Whiskey, Dolin Rouge, Aromatic Bitters, Brandied Cherry & Orange	15
Classic Old Fashioned Redemption Rye, Luxardo Cherry, Sweet Orange Bitters	15
Keeping It Light Titos, Pinot Grigio, Pamplemousse, Citrus	15
Pisco Flower Pisco, Raspberry, Egg White, Sour Citrus	15

REFRESHING-FRUIT DRIVEN

Rathbone Cucumber-Basil Juice, Juniper Forward Gin, Lime & Japanese Sencha Green Tea...A.P. Style	14
Blackberry Refresher Local Blackberry Liqueur, Grey Goose Simple, Mint & Prosecco	15
Don't Tell Me No Lychees Polish Vodka, Pear Liqueur, Lychee Juice & Fruit, Fiorente, Rose Water, Lime	15
SoNowy Peaks Bar Hill Gin, Butterfly Pea Powder, Pineapple Juice, Coconut Cream	15
The Key To My Heart Tahitian Vanilla Vodka, Malibu Rum, Pineapple, Triple Sec, Lime	14
The Welcome Back Clementine & Apricot Liqueurs, Tito's Ancho Reyes, Lime & Orange Juices	15
White Sangria Sauvignon Blanc, Triple Sec, Lime, Vodka, orange, Pineapple, Lemon	13
Match Margarita Silver Tequila, Luxardo Triple Sec & Just Squeezed Limes	13

BEERS-DRAFT & BOTTLES

USA	draft NEBCO, Sea Hag, IPA	9
	draft Montauk, Pilsner	9
	draft Two Roads, No Limit, Hefeweizen	9
	draft Maine, Lunch, IPA	12
	draft Dogfish, 60min, IPA	10
	draft Smuttynose, Porter	9
	can Downeast Cider, Un-Filtered Original	8
	can Von Trapp, Oktoberfest	7
	can NEBCO, G-Bot, Double IPA	9
	can Tribus, Benji, IPA 16oz	8
Everywhere Else	can Kent Falls, Superscript, IPA 16oz	9
	can Kent Falls, Yeesh!, Czech Pilsner 16oz	10
	can Sam Smith, Nut Brown, English Brown Ale 16oz	9
	can Relic, Queen Anne's Revenge, Porter 16oz	9
	can Oskar Blue's, Mama's Lil Yella Pils, Pilsner	7
	can New Belgium, Fat Tire, Amber	7
	can Alchemist, Heady Topper, IPA	13
	can Alchemist, Focal Banger, NE IPA	13
	can Lawson's, Sip of Sunshine, IPA 16oz	10
	can Two Roads, Two Juicy, New England IPA 16oz	8
	bottle Paulaner, Hefe-Weizen	6
	bottle Chimay, Blue, Grande Reserve	15
	draft Guinness, Stout	9
	draft Stella, Lager	8
bottle Badische Rothaus, Pilsner	8	

Bottles of the Usual Suspects also Available

People we love and think you should too...

Norm Bloom & Son	Donut Crazy
Skye Westcott-SkyeHome.com	Sport Hill Farm
Oscar Lopez	Westport Farmers Market
Bruce Bienfield & Carol	Pagano's Seafood
CTbites.com	Fleishers Craft Butchery
Ryan & Amy Kundrat – ARK Projects	Ryan Bates & Raffa Dowling