

# LITTLE OPUS



**DAYTIME**

**BREAKFAST | 7 AM - 12 PM**  
FRESH BREAKFAST FAVORITES AND MORNING STAPLES

**ALL -  
AMERICAN SOFT  
SCRAMBLE / 21**

soft-scrambled eggs,  
potato hash, choice of  
sourdough or whole  
wheat toast

**FARMER'S  
MARKET  
AVOCADO  
TOAST / 17**

two poached eggs,  
seasonal microgreens,  
radish, cotija cheese,  
house chili crisp

**ADD PROTEIN**

**LITTLE  
ITALY FRENCH  
TOAST / 17**

brioche toast, zesty  
mascarpone, amaretto-  
infused raspberry  
compote

**HAM & CHEESE  
CROISSANT / 10**

**COCONUT  
& ALMOND  
OVERNIGHT  
OATS / 8**

chia seeds, fresh  
blueberries, almond  
butter

**MORNING MUSE  
B.E.C. / 15**

crispy bacon, farm  
egg and sharp cheddar  
layered on buttery  
brioche

**BREAKFAST  
BOWL / 18**

soft-scrambled eggs,  
roasted sweet potatoes,  
wilted spinach, quinoa  
and chili-lime yogurt

**ADD-ONS:**

**HALF AVOCADO / 2**

**SMOKED SALMON / 10**

**MAPLE BLACK PEPPER BACON / 4**

**HELL'S KITCHEN CHICKEN SAUSAGE / 4**

KINDLY INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.  
WHILE WE TAKE THOUGHTFUL PRECAUTIONS IN OUR KITCHEN, WE CANNOT GUARANTEE ANY  
DISH IS COMPLETELY FREE FROM ALLERGENS, AS CROSS-CONTACT MAY OCCUR.

FROM THE CAFE

**ASSORTED DANISH / 7**  
croissant dough filled with  
pasty cream and assorted  
fruits

**MINI COOKIE BAG / 8**

**YOGURT PARFAIT / 8**

**FRUIT CUP / 8**

**HARD-BOILED EGGS / 6**

**LA FERMIÈRE YOGURT / 7**

**CROISSANT / 6**  
classic, almond or chocolate

**BLUEBERRY MUFFIN / 6**

MID-DAY MOMENTS

**GRAB & GO | 12 PM - 4 PM**  
FRESH, HOUSE-MADE SELECTIONS PREPARED DAILY AND  
READY WHEN YOU ARE

**CAESAR SALAD / 14**  
romaine, parmigiano-  
reggiano, croutons,  
creamy caesar  
**ADD PROTEIN**

**ARUGULA SALAD / 15**  
sliced radishes, shaved  
almonds, orange segments,  
fresh herbs, white  
balsamic vinaigrette  
**ADD PROTEIN**

**GRILLED CHICKEN CAESAR WRAP / 15**  
parmigiano-reggiano &  
romaine

**ITALIAN MIX SANDWICH / 14**  
mozzarella, italian cured  
meats, pesto, arugula,  
balsamic glaze

**THE OPUS B.L.T. / 14**  
thick-cut applewood  
bacon, heirloom tomato,  
butter lettuce and truffle-  
lemon aioli on brioche  
**ADD AVOCADO**

**VEGETARIAN COMPOSITION / 14**  
grilled seasonal vegetables,  
whipped goat cheese and  
balsamic glaze in a grilled  
wrap

A 20% GRATUITY WILL BE ADDED TO ALL CHECKS.

**BEVERAGES**

**COLD-PRESSED JUICE / 8**

**CANNED SODA / 4**

**SM SARATOGA WATER / 4**

**LG SARATOGA WATER / 7**

**DRIP / 4**

**ESPRESSO / 4.5**

**DOUBLE ESPRESSO / 5.5**

**AMERICANO / 6**

**CAPPUCCINO / 6.5**

**LATTE / 6.5**

**SYRUPS :**

Chocolate, Hazelnut, Caramel, Vanilla, SF Vanilla,  
Raspberry, Honey, Cinnamon, Seasonal Flavors

**SWEET SIGNATURES :**

**MIDTOWN HONEY CITRUS ELIXIR**

chamomile tea, fresh lemon, honey

**ICED HONEY MINT GREEN TEA**

sencha green tea, fresh mint, honey, lemon peel

**HONEY CINNAMON LATTE**

espresso, steamed milk, cinnamon, honey drizzle

**VANILLA HONEY ALMOND LATTE**

espresso, almond milk, vanilla syrup, honey



**DINNER & BAR | 5 PM - 10 PM**  
OUR SIGNATURE DISHES AND HANDCRAFTED COCKTAILS STEP  
INTO THE SPOTLIGHT

**STARTERS**

**FRIED ARTICHOKE BITES / 15**  
lemon aioli & goat cheese

**ARUGULA & WATERCRESS SALAD / 15**  
sliced radishes, shaved almonds, orange segments, fresh herbs, yuzu vinaigrette

**ADD-ONS:**

**GRILLED CHICKEN / 7**

**HELL'S KITCHEN CHICKEN SAUSAGE / 4**

**SMOKED SALMON / 10**

**HEADLINERS**

**ARUGULA & PROSCIUTTO FOCACCIA / 20**  
ricotta, tomato confit, balsamic reduction

**PRIMA MARGHERITA / 20**  
focaccia, crushed San Marzano tomato, fresh mozzarella, basil

**BEEF SLIDERS / 21**  
caramelized onions, sharp cheddar, pickles, house burger sauce

**K-TOWN CHICKEN WINGS / 17**  
korean bbq, scallions, toasted sesame seeds

**SIDES**

**TRUFFLE FRIES / 11**

**MARINATED OLIVES & SALAMI / 15**

**KETTLE CHIPS / 8**

**HUDSON VALLEY CHARCUTERIE BOARD / 24**  
chef's selection of ny cheese & meats, house pickles, marinated olives, truffle honey, crostini

**GUACAMOLE & SALSA WITH CORN CHIPS / 18**

**PASTA PRIMAVERA / 29** penne pasta tossed in a homemade tomato sauce with seasonal vegetables, garlic, olive oil, fresh herbs,

**BOLOGNESE / 33**  
rigatoni with traditional meat ragù (contains veal, pork & beef)

**ATLANTIC SALMON & PARSNIP PURÉE / 32**  
seared salmon served over creamy parsnip purée with roasted seasonal vegetables and a touch of citrus herb butter

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



SWEET ENDINGS

**CHOCOLATE DECADENCE / 14**  
masterpiece of dark chocolate layers with dark chocolate ganache, dark chocolate mousse and praline, topped with dark chocolate glaze and gold leaf

**LEMON TART "MARSHMALLOW" / 14**

**SEASONAL CHEESECAKE / 12**  
ask your server about current flavors

COFFEE

**ESPRESSO / 4.5**

**DOUBLE ESPRESSO / 5.5**

**AMERICANO / 6**

**CAPPUCCINO / 6.5**

**LATTE / 6.5**

**SYRUPS:**

Chocolate, Hazelnut, Caramel, Vanilla, SF Vanilla, Raspberry, Honey, Cinnamon, Seasonal Flavors

A 20% GRATUITY WILL BE ADDED TO ALL CHECKS.

WINE

BUBBLES

MIONETTO, TREVISO DOC/ GL 18  
prosecco

GLORIA FERRER SONOMA BRUT/ BTL 52  
champagne

WHITE

WAIRAU RIVER/ GL 19 | BTL 74  
sauvignon blanc Marlborough, New Zealand

CHALK HILL/ GL 21 | BTL 80  
russian river valley chardonnay Sonoma, California



ROSE

WHISPERING ANGEL/ GL 19 | BTL 74  
rosé Provence, France

RED

CHÂTEAU DE PEZ/ GL 21 | BTL 85  
bordeaux Saint-Estephe, France

FREEMARK ABBEY WINERY/ GL 32 |  
BTL 98  
cabernet sauvignon Napa Valley California

OPUS ONE. 2022/ BTL 550  
red blend Nappa Valley, California

A 20% GRATUITY WILL BE ADDED TO ALL CHECKS.

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**THREES BREWING / 12**  
pilsner

**FIDDLEHEAD / 12**  
hazy ipa

**ATHLETIC RUN  
WILD / 10**  
na ipa

**BLUE MOON  
LIGHT / 10**

**MILLER HIGH  
LIFE / 10**

**PERONI / 10**

**HEINEKEN / 10**

**DOS EQUIS / 10**

**WÖLFFER / 11**  
dry rosé cider

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**SIP SLOW, STAY SHARP**  
A REFINED COLLECTION OF ZERO-PROOF COCKTAILS,  
ARTFULLY COMPOSED

**OPUS NO. 0 / 18**

a crisp, botanical zero-proof G&T crafted with damrak virgin  
gin- classic, refreshing, and perfectly composed

**RISE & REVEL / 18**

a smoky zero-proof sunrise crafted with fluere smoked agave,  
bright orange juice, and a touch of grenadine - bold vibrant,  
and made to shine from first sip to last

**MASCHIO / 18**

zero-proof sparkling wine

A 20% GRATUITY WILL BE ADDED TO ALL CHECKS.

CLASSIC  
COCKTAILS

**MARQUEE MARTINI / 21**  
grey goose vodka, gin, bitter  
bianco, orange bitters

**OLD FASHIONED / 21**  
angel's envy bourbon, caramelized  
demerara, house bitters

**CITY OF LIGHTS / 19**  
brugal 1888 rum, passion fruit,  
orange, pineapple, coconut,  
angostura bitters

**MEXICAN MULE / 19**  
volcan blanco or reposado, ginger  
beer, lime, jalapeño



SIGNATURE  
COCKTAILS

**THE HONEYED  
ELEANOR / 21**  
bourbon, honey syrup, lemon,  
orange bitters

**GREEN ROOM  
GIMLET / 21**  
house infused cucumber vodka,  
lime, mint, simple syrup

**SCARLET SPRITZ / 21**  
house infused strawberry campari,  
st. germain, lemon juice, prosecco,  
splash of tonic

**OPUS G&T / 21**  
ford's gin, mediterranean tonic,  
with lemon, thyme, rosemary

WOODINVILLE

crafted from scratch in washington state, woodinville whiskey begins with estate-grown grains from a three-generation family farm, pure cascade mountain water, and meticulously seasoned barrels. their commitment to sustainable agriculture and hands-on distilling has earned national acclaim, including top awards for their flagship bourbon. we're proud to feature a whiskey made with intention — honoring the land, the farmers, and the craft in every drop.

WOODINVILLE  
COLLECTION

**GOOD MORNING,  
TONIGHT / 22**  
woodinville straight bourbon,  
belvedere dirty brew, dry curaçao  
  
build your masterpiece: pierre  
ferrand, cointreau or grand  
marnier

**QUICK BREAKFAST / 23**  
woodinville straight bourbon,  
belvedere dirty brew, demerara  
syrup, tobacco bitters

**IMPROVED  
COCKTAIL / 22**  
woodinville straight bourbon,  
maraschino liqueur, absinthe,  
simple syrup, bitters

**NEW YORK SOUR / 23**  
woodinville bourbon, lemon juice,  
simple syrup, egg white, float of  
red wine

A 20% GRATUITY WILL BE ADDED TO ALL CHECKS.

**SPIRITS**

**VODKA**

TITO'S HANDMADE / 17

KETEL ONE / 17

GREY GOOSE / 18

GREY GOOSE LE CITRON / 18

SPRING44 HONEY / 15

CHOPIN / 17

**GIN**

DOROTHY PARKER / 19

BOMBAY SAPPHIRE / 16

CITADELLE JARDIN D'ÉTÉ / 16

MALFY / 15

HENDRICK'S / 20

**RUM**

BACARDÍ / 15

PLANTERAY PINEAPPLE / 16

ZACAPA / 20

DIPLOMÁTICO EXCLUSIVA / 20

**AGAVE SPIRITS**

CASAMIGOS / 20 / 22 / 23

DON JULIO / 20 / 21 / 23

HERRADURA SILVER / 19

1942 / 46

CLASE AZUL / 46

ESPOLÓN / 16

DOS HOMBRES (MEZCAL) / 22

VIDA (MEZCAL) / 17

ILEGAL (MEZCAL) / 18

SPIRITS

**WHISKEY & RYE**

ANGEL'S ENVY /17  
BASIL HAYDEN /20  
BLANTON'S /25  
HUDSON /19  
WIDOW JANE /22  
WOODINVILLE /18  
JAYWALK RYE /19  
WHISTLEPIG 6YR RYE /22  
WOODFORD RESERVE RYE /20  
CROWN ROYAL (CAN) /15  
NIKKA COFFEY GRAIN (JPN) /25  
SUNTORY TOKI (JPN) /18  
JAMESON (IRL) /15

**SCOTCH**

ARDBEG 10YR /26  
THE BALVENIE 14YR /27  
THE DALMORE 12YR /26  
DEWAR'S WHITE LABEL /15  
GLENFIDDICH 12YR /21  
THE GLENLIVET 15YR /27  
GLENMORANGIE 12YR /21  
THE MACALLAN 18YR /70  
LAPHROAIG /20  
MONKEY SHOULDER /20  
OBAN 14YR /27

**COGNAC**

COURVOISIER XO /55  
RÉMY MARTIN VSOP /26  
HENNESSY VS /20

