

# THE HALYARD

## APPETIZERS

**Oyster Ponds Oysters\*** (GF/DF)  
Half Dozen 22 Shucker's Dozen 42

**Ira's Biodynamic Mixed Greens** (GF/DF/VEGAN) 15  
Roasted Squash, Feta, Pickled Onions  
Beets, Candied Pecans  
Golden Balsamic Vinaigrette

**Avocado Toast** 15  
Toasted Rye, Chili Crisp  
Smoked Salmon, Pickled Shallots

**Classic Shrimp Cocktail** (GF/DF) 29  
Colossal Shrimp, House Made Cocktail Sauce

**Caesar Salad** 17  
House Made Croutons, 2-year Aged Parmesan  
Classic Caesar Dressing  
Add Grilled Chicken 8 / Add Shrimp 22  
Add Lobster Tail 25

**Lobster Bisque** 20  
Fresh Lobster, House Made Focaccia  
Add Lobster Tail 25

### Our Commitment to The North Fork

Through our Continuous and Growing relationships with local farmers and purveyors, we are honored to be able to present you with products that are sustainable and locally sourced whenever possible. We would like to thank all our partners for making this possible, and you for supporting our commitment to local.

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meat, fish, shellfish, or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Thank you for joining us here at The Halyard, in order to ensure transparency, we would like to inform you that all credit card payments will be subject to a 3% credit card processing fee.

## MAINS

**Stuffed French Toast** 18  
Whipped Mascarpone  
Banana Foster Filling  
Halyard Spiced Rum, Brioche

**French Omelette** (GF) 20  
Caramelized Onions, Prosciutto  
Fontina Cheese, Mixed Greens

**Eggs Benedict** 16  
Maple Glazed Ham, English Muffin  
Hollandaise  
Lobster Tail 26 / Smoked Salmon 18  
(GF Option Available)

**Home Fries** (GF) 8  
Onions, Peppers, Fines Herbs

**Candied Bacon** (GF/DF) 8

**Croque Madame** 19  
Sunny Side Up Egg, Fontina Cheese  
Ham, Sauce Mornay

**Chorizo Hash** (GF/DF) 18  
House Made Beef Chorizo,  
Two Poached Eggs, Potatoes  
Swiss Chard, Chive

**Halyard Brunch Burger\*** 28  
Fontina Cheese, Caramelized Onions  
Gem Lettuce, Avocado, Fried Egg  
Candied Bacon, French Fries  
(GF Option Available)

**House Made Biscuit** 10  
Sausage Gravy

**House Made Cinnamon Bun** 10

## SIDES

Executive Chef  
Nathan Hitchcock

Executive Sous Chef  
George Simone