

STARTERS

- ENGLISH PEA SOUP** 14.
crème fraiche, spiced croutons, sunflower seeds
- CRISPY CALAMARI** 19.
cherry peppers, lemon aioli
- BURRATA** 21.
prosciutto, piquillo peppers, aged balsamic, charred country bread
- TUNA TARTARE*** 23.
blue ribbon ahi tuna, avocado, white soy
- FRESH CHICKPEA HUMMUS** 19.
crudité, mini pita, olive oil
- WILD MUSHROOM TEMPURA** 18.
yuzu aioli
- MEDITERRANEAN OCTOPUS** 23.
black garlic tapenade, marble potatoes, chorizo oil

SALADS

- BUTTER LETTUCE, ROMAINE & FRISÉE** 16.
endive, sherry vinaigrette
- CHOPPED SALAD** 16./28.
kale, romaine, carrots, cucumbers, dates, toasted almonds, feta cheese, green goddess dressing
- BUTTERMILK CHICKEN COBB SALAD** 27.
blue cheese, tomatoes, avocado, pork belly, cherry vinaigrette
- BROCCOLI SALAD** 24.
dried cherries, peanuts, pickled red onions, radish, blue cheese, miso vinaigrette

All Salads can be served with Chicken (+7.), Salmon (+12.) or Skirt Steak (+15.)

ENTREES

- WHOLE ROASTED BABY CAULIFLOWER** 24.
tahini-pomegranate syrup, twelve seed dressing
- FARM EGG OR EGG WHITE OMELET** 21.
market selection
- FAROE ISLAND SALMON** 36.
pommes pailles, roasted shallot sauce
- R&B'S SIGNATURE LOBSTER CLUB** 34.
jalapeño mayo, tomato, bacon, avocado, brioche bun
- CHICKEN PAILLARD** 28.
frisée, peppers, charred cipollini onions
- BLACK LABEL BURGER*** 27.
pat lafieda house blend, cheddar, bacon, smoked onion aioli, brioche, french fries
- PRIME SKIRT STEAK*** 29.
baby watercress, spicy aioli, fries
- PEI MUSSELS** 26.
yellow wine, fines herb, charred country bread

SIDES

- SEASONED FRENCH FRIES** 9.
- SAUTÉED OR STEAMED SPINACH** 9.
- SHISHITO PEPPERS, PONZU** 14.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

LUNCH MENU – APRIL 2022

COCKTAILS

- R&B'S CHAMPAGNE COCKTAIL** 25.
laurent perrier brut, lemon, bitters, sugar
- HIGH FASHION** 18.
woodford reserve, fernet branca, simple syrup, lemon
- CELINE** 18.
tanteo jalapeño tequila, tarragon, lemon juice, pineapple juice
- TOD'S BREEZE** 18.
bacardi rum, passion fruit, lemon, mint
- ESPECIADO** 19.
patron silver tequila, hibiscus tea, anise, cinnamon
- THE AVENUE** 18.
belvedere vodka rosemary infused, pomegranate

TEMPERANCE (non-alcoholic)

- GARDEN & TONIC** 12.
seedlip garden 108 herbal spirits, cucumber, betty buzz tonic water
- SPRING SANGRIA** 11.
grape juice, citrus, apple
- HIBISCUS MULE** 11.
betty buzz ginger beer, hibiscus

BEERS

- Coors Light 8.
Half Full Bright Blonde Ale 9.
Grolsch Premium Lager 9.
Two Roads Cloud Sourced Hazy IPA 9.
Duvel Belgian Strong Blonde 10.
Guinness Draught Stout 9.
Athletic Brewing Co. Non-Alcoholic 6.

WINES BY THE GLASS

CHAMPAGNE, SPARKLING & ROSE

- Bouvet Brut, Loire 16./70.
Lucien Albrecht, Crémant D' Alsace, Rosé 16./70.
Laurent Perrier Brut, Champagne 25./120.
Chât. Saint Baillon, Provence, Rosé 18./75.
Chât. Minuty, Provence, Rosé 17./70.

WHITE

- Bereta, Pinot Grigio, Friuli, Italy 15./60.
Groiss Gruner Veltliner, Austria 15./60.
SurSur, Grillo, Donna Fugata, Sicilia 15./60.
Vavasour Sauvignon Blanc, N. Zealand 15./60.
Frank Millet, Sancerre, France 18./75.
Raeburn Chardonnay, Russian River 18./75.
Drouhin Mâcon Villages, Wh. Burgundy 18./75.
Flowers, Chardonnay, Sonoma Coast 25./90.

RED

- Banshee Pinot Noir, Sonoma Coast 18./75.
Côtes du Rhône, France 16./70.
Vigneron Buxy Bourgogne, Red Burgundy 16./70.
Decoy Limited Cab Sauv, Napa Valley 18./75.
Querciabella Mongrana, Super Tuscan 17./70.
Chât. Les Tourelles Du Barrail, Bordeaux 17./70.
Faust Cabernet Sauvignon, Nappa Valle 35./110.

BEVERAGES

- Organic Iced Tea / Green Tea 4.50
Natalie's Lemonade 5.
Natalie's Orange Juice 5.
Spindrift Lemon 3.
Betty Buzz Grapefruit / Lemon-Lime 4.
Soda 3.

EXECUTIVE CHEF - JASON LECKEY | GM - MEHMET YOLAC

RUBY & BELLAS

EAT

STARTERS

- ENGLISH PEA SOUP** 14.
crème fraiche, spiced croutons, sunflower seeds
- WILD MUSHROOM TEMPURA** 18.
yuzu aioli
- CRISPY CALAMARI** 19.
cherry peppers, lemon aioli
- BURRATA** 21.
prosciutto, piquillo peppers, aged balsamic, charred country bread
- TUNA TARTARE*** 23.
blue ribbon ahi tuna, avocado, white soy
- FRESH CHICKPEA HUMMUS** 19.
crudité, mini pita, olive oil
- BUTTER LETTUCE, ROMAINE & FRISÉE** 16.
endive, sherry vinaigrette
- MEDITERRANEAN OCTOPUS** 23.
black garlic tapenade, marble potatoes, chorizo oil

ENTREES

- WHOLE ROASTED BABY CAULIFLOWER** 24.
tahini-pomegranate syrup, twelve seed dressing
- FAROE ISLAND SALMON** 36.
pommes pailles, roasted shallot sauce
- CHICKEN PAILLARD** 28.
frisée, peppers, charred cipollini onions
- NIMAN RANCH BERKSHIRE PORK RIB EYE** 38.
stinging nettles spaetzle, fava beans
- BLACK LABEL BURGER*** 27.
pat lafrieda house blend, cheddar, bacon, smoked onion aioli, brioche, french fries
- PEI MUSSELS** 26.
yellow wine, fines herb, charred country bread
- PRIME SKIRT STEAK** 38.
fried rice, quail egg
- LUMACHE PASTA** 28.
broccolini, sausage, little neck clams
- NY STRIP STEAK** 48.
bone marrow, onion rings

SIDES

- SEASONED FRENCH FRIES** 9.
- SAUTÉED OR STEAMED SPINACH** 9.
- SHISHITO PEPPERS, PONZU** 14.

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DRINK

COCKTAILS

- R&B'S CHAMPAGNE COCKTAIL** 25.
laurent perrier brut, lemon, bitters, sugar
- HIGH FASHION** 18.
woodford reserve, fernet branca, simple syrup, lemon
- CELINE** 18.
tanteo jalapeño tequila, lemon, pineapple, tarragon
- TOD'S BREEZE** 18.
bacardi rum, passion fruit, lemon, mint
- ESPECIADO** 19.
patron silver tequila, hibiscus tea, anise, cinnamon
- THE AVENUE** 18.
belvedere vodka rosemary infused, pomegranate

WINES BY THE GLASS

- CHAMPAGNE, SPARKLING & ROSÉ**
- Bouvet Brut, Loire 16./70.
- Lucien Albrecht, Crémant D' Alsace, Rosé 16./70.
- Laurent Perrier Brut, Champagne 25./120.
- Chât. Saint Baillon, Provence, Rosé 18./75.
- Chât. Minuty, Provence, Rosé 17./70.
- WHITE**
- Bereta, Pinot Grigio, Friuli, Italy 15./60.
- Groiss Gruner Veltliner, Austria 15./60.
- SurSur, Grillo, Donna Fugata, Sicilia 15./60.
- Vavasour Sauvignon Blanc, N. Zeland 15./60.
- Franck Millet, Sancerre, France 18./75.
- Ræburn Chardonnay, Russian River 17./75.
- Drouhin Mâcon Villages, White Burgundy 18./75.
- Flowers, Chardonnay, Sonoma Coast 25./90.
- RED**
- Banshee Pinot Noir, Sonoma Coast 18./75.
- Côtes du Rhône, France 16./70.
- Vigneron Buxy Bourgone, Red Burgundy 16./70.
- Decoy Limited Cab. Sauv., Napa Valley 18./75.
- Querciabella Mongrana, Super Tuscan 17./70.
- Chât. Les Tourelles Du Barrail, Bordeaux 17./70.
- Faust Cabernet Sauvignon, Nappa Valle 35./110.

BEERS

- Coors Light 8.
- Half Full Bright Blonde Ale 9.
- Grolsch Premium Lager 9.
- Two Roads Cloud Sourced Hazy IPA 9.
- Duvel Belgian Strong Blonde 10.
- Guinness Draught Stout 9.
- Athletic Brewing Co. Non-Alcoholic 6.

TEMPERANCE (non-alcoholic)

- GARDEN & TONIC** 12.
seedlip garden 108 herbal spirits, cucumber, betty buzz tonic wate
- SPRING SANGRIA** 11.
grape juice, citrus, apple
- HIBISCUS MULE** 11.
betty buzz ginger beer, hibiscus

EXECUTIVE CHEF - JASON LECKEY | GM - MEHMET YOLAC

EAT

STARTERS

TUNA TARTARE*	21.
blue ribbon ahi tuna, avocado, white soy	
CRISPY CALAMARI	18.
cherry peppers, lemon aioli	
BURRATA	19.
prosciutto, piquillo peppers, aged balsamic, charred country bread	
FRESH CHICKPEA HUMMUS	18.
crudité, mini pita, olive oil	
GRANOLA PARFAIT	15.
greek yogurt, seasonal berries, honey	
SPRING TROPICAL FRUIT	15.
ginger syrup, whipped cream	

SALADS

CHOPPED SALAD	16./28.
kale, romaine, carrots, cucumbers, dates, toasted almonds, feta cheese, green goddess dressing	
BUTTERMILK CHICKEN COBB SALAD	27.
blue cheese, tomatoes, avocado, pork belly, cherry vinaigrette	
BROCCOLI SALAD	24.
dried cherries, peanuts, pickled red onions, radish, blue cheese, miso vinaigrette	

Salads can be served with Chicken (+7.), Salmon (+12.) or Skirt Steak (+15.)

ENTREES

SMOKED SALMON BAGEL	24.
scallion cream cheese, red onion, capers	
EGGS BENEDICT*	21.
poached eggs, pork belly, meyer lemon hollandaise, havarti, sautéed spinach, home fried potatoes	
FARM EGG OR EGG WHITE OMELET	MP
market selection	
BRIOCHE FRENCH TOAST	18.
strawberry compote, candied almond, whipped cream, maple	
FAROE ISLAND SALMON	33.
pommes pailles, roasted shallot sauce	
R&B'S SIGNATURE LOBSTER CLUB	34.
jalapeno mayo, tomato, bacon, avocado, brioche bun	
CHICKEN PAILLARD	26.
frisée, peppers, charred cipollini onions	
BLACK LABEL BURGER*	27.
pat lafrieda house blend, cheddar, bacon, smoked onion aioli, brioche, french fries	
PRIME SKIRT STEAK*	29.
baby watercress, spicy aioli, fries	

SIDES

SEASONED FRENCH FRIES OR HOME FRIED POTATOES	9.
RUBY & BELLA'S PASTRY BASKET	16.

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BRUNCH MENU - APRIL 2022

DRINK

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patron silver tequila, hibiscus tea, anise, cinnamon	
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GARDEN & TONIC	12.
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grape juice, citrus, apple	
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BEVERAGES

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Natalie's Lemonade	5.
Natalie's Orange Juice	5.
Spindrift Lemon	3.
Betty Buzz Grapefruit / Lemon-Lime	4.
Soda	3.

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