

COCKTAILS

Inspired by the Frick's *Cocktails with a Curator™*

FRENCH 75

Stray Dog Gin, Prosecco, Lavender, Lemon

21

KIR ROYALE

Crème de Cassis, Sparkling Wine

19

COSMOPOLITAN

Tito's Vodka, Cranberry, Citrus Liqueur, Lemon

18

WINTER SANGRIA

White Wine, Cranberry, Orange Liqueur,
Ancho Reyes Chile Liqueur

21

MERLIN'S MARTINI

Citadelle Jardin d'Été Gin, Carpano Dry & Bianco
Vermouths, Orange Bitters, Blood Orange Peel

23

TOREADOR

Apricot-Infused Milagro Tequila, Giffard Apricot
Liqueur, Lime, Bitters

21

THE SAINT

Elijah Craig Straight Bourbon, Lillet Blanc, Domaine
de Canton Ginger Liqueur, Lemon, Grapefruit

19

ROSE SOCIETY

Bombay Sapphire Gin, Giffard Rose Liqueur,
St. Germain, Dry Vermouth, Lemon

21

MOCKTAILS

AFTERNOON GLOW

Carrot, Ginger, Lemon

17

EL CARIBE

Pineapple, Sorrel Ginger Beer, Lime

17

PARKSIDE GARDEN

Sparkling Elderflower, Mint

17

WINE

BY THE GLASS

SPARKLING

Bortolotti, Prosecco di Valdobbiadene
Brut 2024
18

Raventós i Blanc, Conca del Riu Anoia
Blanc de Blancs 2022
19

WHITE & ROSÉ

Lagar de Cervera
Rías Baixas Albariño 2023
18

Stolpman Sauvignon Blanc 2024
20

Gini Soave Classico 2023
18

Casanova della Spinetta, Toscana
Il Rosé di Casanova 2024
19

RED

Domaine des Marrans
Fleurie Les Marrans 2023
19

Hermann J. Wiemer
Cabernet Franc 2022
20

Château La Vieille Cure, La Sacristie
de la Vieille Cure Fronsac 2016
21

Carlo Giacosa, Barbaresco 2021
26

BEERS

FIRESTONE WALKER UNION JACK IPA
10

THREES BREWING VLIET PILSNER
10

JACK'S ABBY HOUSE LAGER
10

SIERRA NEVADA PALE ALE
10

SAVORY

BREAD & BUTTER (v)

Focaccia, Parker House Rolls, Cultured Butter

10

SCOTCH EGG

Pork Sausage, Egg, Whipped Avocado

23

HERITAGE CHICKEN SOUP

Saffron, Fregola, Parmesan

26

CAESAR SALAD

Anchovy, Garlic Croutons, Parmesan

Add Avocado 6 / Chicken 7 / Fish 9

28

HARVEST SALAD (v)

Beets, Blood Orange, Goat Yogurt, Pecan

Add Avocado 6 / Chicken 7 / Fish 9

29

AVOCADO TOAST (v)

Pistachio Butter, Honey, Calabrian Chili Oil

Add Poached Egg 5

24

BRAISED ESCAROLE (vg)

White Beans, Roasted Garlic, Capers

24

SWEET POTATO GNOCCHI (v)

Tomato, Brown Butter, Sage, Parmesan

30

POACHED TROUT

Celery Root, Mint, Lemongrass

34

CHICKEN MILANESE

Lemon Aioli, Mixed Greens

33

CLUB SANDWICH

Turkey, Bacon, Herb Aioli, Potato Chips

31

v - vegetarian, vg - vegan

gluten-free and vegan options available upon request

DESSERT

PISTACHIO TART (v)

Passion Fruit, Crème Diplôme

20

MOUSSE AU CHOCOLAT

Dark Chocolate, Raspberry, Chocolate Crisp

21

CHEESE PLATE

Sequatchie Cove Tomme,
Stockinghall Cheddar,
Von Trapp Oma, Merry Goat Round,
Fig Jam, Lavash

23

FIG SORBETTI (vg)

16

COFFEE & TEA

ESPRESSO

8

CAPPUCCINO

10

LATTE

10

DRIP

8

TEA

Chamomile, Mint, Sencha, Earl Grey,
Chai, English Breakfast

8

TÖST SPARKLING ROSÉ TEA

9

ICED COFFEE

9

ICED TEA

8

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if you or anyone in your party has a food allergy.*

WINE

BY THE BOTTLE

SPARKLING

Bortolotti, Prosecco di Valdobbiadene Brut 2024

72

Raventós i Blanc, Conca del Riu Anoia
Blanc de Blancs 2022

76

Champagne Geoffroy, Champagne 1er
Cru Brut Expression NV

120

Veuve Clicquot, Champagne Brut
Yellow Label NV

279

WHITE

Lagar de Cervera Rías Baixas Albariño 2023

72

Weingut Bründlmayer, Kamptal Grüner
Veltliner Terrassen 2023

82

Stolpman Sauvignon Blanc 2024

80

Noël et Jean-Luc Raimbault Sancerre 2024

82

Gini Soave Classico 2023

72

Domaine de Chantemerle Chablis 2023

78

Talley Vineyards Chardonnay Estate 2023

82

ROSÉ

Casanova della Spinetta, Toscana Il Rosé di
Casanova 2024

76

Château de Pibarnon, Bandol Rosé 2024

84

RED

Domaine des Marrans, Fleurie Les Marrans 2023

76

Ciacci Piccolomini d'Aragona, Rosso di
Montalcino 2023

75

Cyprien Arlaud Bourgogne Oka 2022

110

Hermann J. Wiemer Cabernet Franc 2022

80

Château La Vieille Cure, La Sacristie de la Vieille
Cure Fronsac 2016

84

Silver Ghost Cabernet Sauvignon 2023

92

Carlo Giacosa, Barbaresco 2021

104

RESERVE SELECTION

HALF BOTTLES

Champagne Geoffroy, Rosé de Saignée 1er
Cru Brut NV

95

Ramey Cellars, Russian River Chardonnay 2022

90

Silvio Grasso, Barolo 2021

78

Corison, Cabernet Sauvignon Napa 2021

160

WESTMORELAND

Our café takes its name from the Westmoreland, the 82-foot-long private Pullman railway car of museum founder Henry Clay Frick. He purchased the car in 1910, naming it after the Pennsylvania county of his birth. The Fricks used the Westmoreland to travel in comfort and privacy to their summer home in Massachusetts and on journeys across the United States.



ABOUT THE MURAL

The café features a site-specific mural created by California-born artist Darren Waterston (b. 1965), who also designed the space's ceiling decorations. Inspired by masterpieces in The Frick Collection, Japanese painting traditions, and the rich colors and textures found throughout the historic Frick residence, Waterston designed a two-part work of art: Fugue, which envelops the vestibule floor to ceiling, and Arcadia, which wraps frieze-like around the perimeter of the dining room.