

# 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

## **GOLDEN BLOSSOM**

Ferrand 1840 Cognac, Bénédictine, Lemon,  
Chamomile, Honey

22

## **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,  
Spiced Pecan Bitters, Lime

17

## **PARKSIDE GARDEN**

Sparkling Elderflower, Mint

17

# WINE

## BY THE GLASS

### SPARKLING

Prosecco di Valdobbiadene, Bortolotti, Brut,  
Veneto, 2024  
18

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

Champagne, Paul Laurent, Brut Cuvée du  
Fondateur, Bethon, NV  
30

### WHITE & ROSÉ

Albariño, Lagar de Cervera,  
Rías Baixas, 2023  
18

Sauvignon Blanc, Stolpman Vineyards,  
Santa Barbara, CA, 2024  
20

Chardonnay, Pouilly-Fuisse,  
Burgundy, 2023  
24

Rosé di Casanova, Casanova della Spinetta,  
Tuscany, 2024  
19

### RED

Gamay, Domaine des Marrans, Les Marrans,  
Fleurie, 2023  
19

Cabernet Franc, Hermann J. Wiemer,  
Finger Lakes, NY, 2022  
20

Bordeaux, Château La Vieille Cure, La Sacristie,  
Fronsac, 2016  
21

# BEERS

IPA, Firestone Walker, Union Jack  
10

Pilsner, Threes Brewing, Vliet  
10

House Lager, Jack's Abby  
10

Pale Ale, Sierra Nevada  
10

NA Hazy IPA, Athletic Brewing  
10

# SAVORY

## **BREAD & BUTTER** (v)

Focaccia, Parker House Rolls, Cultured Butter

12

## **SCOTCH EGG**

Pork Sausage, Egg, Whipped Avocado

23

## **HERITAGE CHICKEN SOUP**

Lemon, Orzo, Dill

24

## **CAESAR SALAD**

Anchovy, Garlic Croutons, Parmesan

*Add Avocado 6 / Chicken 7 / Fish 9*

28

## **HARVEST SALAD** (v)

Snap Peas, Spring Onion, Goat Yogurt, Pecans

*Add Avocado 6 / Chicken 7 / Fish 9*

27

## **AVOCADO TOAST** (v)

Pistachio Butter, Honey, Calabrian Chili Oil

*Add Poached Egg 5*

24

## **BRAISED ESCAROLE** (vg)

Flageolet Beans, Chickpeas, Tomatoes, Salsa Verde

25

## **SPRING PEA RISOTTO** (v)

English Peas, Asparagus, Parmesan Stock

29

## **POACHED COD**

New Potatoes, Ramps, Garlic Oil

35

## **CHICKEN MILANESE**

Lemon Aioli, Arugula

33

## **CLUB SANDWICH**

Turkey, Bacon, Herb Aioli, Potato Chips

31

v - vegetarian, vg - vegan

gluten-free and vegan options available upon request

# DESSERT

## **CHOCOLATE TART (v)**

Rose Water, Pomegranate

20

## **MANGO MOUSSE**

Mango Compote, Lime Ice Cream

22

## **CHEESE PLATE**

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

23

## **STRAWBERRY RHUBARB SORBETTI (vg)**

Hibiscus Granita

17

# 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

Prosecco di Valdobbiadene, Bortolotti, Brut,  
Veneto, 2024

72

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

76

Champagne, Paul Laurent, Brut Cuvée du  
Fondateur, Bethon, NV

120

Champagne, Geoffroy,  
1er Cru Brut Expression, NV

140

Champagne, Veuve Clicquot, Brut  
Yellow Label, NV

279

### WHITE

Albariño, Lagar de Cervera,  
Rías Baixas, 2023

72

Grüner Veltliner, Bründlmayer, Terrassen,  
Kamptal, 2023

82

Sauvignon Blanc, Stolpman Vineyards,  
Santa Barbara, CA, 2024

80

Sancerre, Noël & Jean-Luc Rimbault  
Loire Valley, 2024

82

Chardonnay, Pouilly-Fuisse,  
Burgundy, 2023

96

Chablis, Domaine de Chantemerle,  
Burgundy, 2023

78

Chardonnay, Talley Vineyards,  
Russian River, CA, 2023

82

## **ROSÉ**

Rosé di Casanova, Casanova della Spinetta,  
Tuscany, 2024

76

Rosé, Château de Pibarnon,  
Bandol, 2024

84

## **RED**

Gamay, Domaine des Marrans, Les Marrans,  
Fleurie, 2023

76

Sangiovese, Ciacci Piccolomini d'Aragona,  
Rosso di Montalcino, 2023

75

Pinot Noir, Cyprien Arlaud, Oka,  
Burgundy, 2022

110

Cabernet Franc, Hermann J. Wiemer,  
Finger Lakes, NY, 2022

80

Bordeaux, Château La Vieille Cure, La Sacristie,  
Fronsac, 2016

84

Cabernet Sauvignon, Silver Ghost,  
Napa Valley, CA, 2023

92

## **RESERVE SELECTION**

*HALF BOTTLES*

Rosé Champagne, Geoffroy, Rosé de Saignée 1er Cru, NV

95

Chardonnay, Ramey Cellars,  
Russian River Valley, CA, 2022

90

Nebbiolo, Silvio Grasso, Barolo, 2021

78

Cabernet Sauvignon, Corison,  
Napa Valley, CA, 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.*