

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

PALM SHADE

Milagro Reposado Tequila, Planteray Dark Rum,
Pineapple, Coconut, Lime

20

MARTINI AMOUR

Bombay Sapphire Dry Gin, Carpano Dry Vermouth,
Parfait Amour, Orange Bitters, Lemon 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

SUMMER SUN

Sparkling Passion Fruit, Lemon, Polynesian Bitters

17

PARKSIDE GARDEN

Sparkling Elderflower, Mint

17

WINE

BY THE GLASS

SPARKLING

Prosecco di Valdobbiadene, Bortolotti, Brut,
Veneto, 2024

18

Crémant de Bourgogne, Victorine de Chastenay,
Brut, Burgundy, NV

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, Domaine Michel Sarrazin et Fils, Givry,
Burgundy, 2022

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, Romesco, Mâche, Pickled Fresno Chile

23

HEIRLOOM TOMATO SOUP

Grilled Cheese Baton

22

CAESAR SALAD

Anchovy, Garlic Croutons, Parmesan

Add Avocado 6 / Chicken 7 / Fish 9

28

HARVEST SALAD (v)

Asparagus, Dill, Carrot, Goat Yogurt, Almonds

Add Avocado 6 / Chicken 7 / Fish 9

27

AVOCADO TOAST (v)

Cured Tomato, Oregano, Orange

Add Poached Egg 5

22

Featured Pairing

SUCCOTASH (vg)

Fava Beans, Tomatoes, Corn, Green Chickpeas, Quinoa

25

Crémant de Bourgogne, Victorine de Chastenay, Brut, Burgundy

19

SWEET CORN RISOTTO

Chimichurri, White Wine, Shallot

27

POACHED COD

Fried Leeks, Asparagus, Fines Herbes

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

PEACH TART

Frangipane, Pink Peppercorn Crèmeux, Peach Preserves

20

MANGO MOUSSE

Coconut Lime Ice Cream, Coconut Crumble

22

CHEESE PLATE

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

23

STRAWBERRY SORBETTI (vg)

Hibiscus Granita

17

HOUSEMADE GELATO

Manjari Dark Chocolate

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

Organic Black or Hibiscus

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

Crémant de Bourgogne, Victorine de Chastenay,
Brut, Burgundy, NV

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 Raimbault,
Loire Valley, 2024

82

Chardonnay, Domaine Michel Sarrazin et Fils, Givry,
Burgundy, 2022

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.