



The Study

LUNCH & DINNER



Please alert your server of any allergies or dietary restrictions.

Specialty Cocktails

THE CATCHER IN THE RYE 21

Belvedere Vodka, Q Mixers Club Soda, House-made
Butterfly Pea Flower Syrup, Egg White,
Flowers & Flamingo

WINNER TAKE NOTHING 21

Patron Silver, Illegal Mezcal Joven Passionfruit,
Raspberries, Green Habanero

THE DANGEROUS SUMMER21

Bombay Sapphire Dry Gin, Grapefruit, Tangerine,
Q Mixers Sparking Grapefruit

TO HAVE AND HAVE NOT 21

Grey Goose Vanilla, Caffè Borghetti,
Fernet Branca, Espresso, Lemon Essence

THE SUN ALSO RISES 21

Maestro Dobel Diamante, 400 Conejos Mezcal, Caffè
Borghetti, Espresso Egg-Infused Coffee Beans



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Sandwiches & Paninis

(served from noon until close)

ITALIANO 21

Soppressata, capicola, prosciutto, pepperoni, provolone, shredded lettuce, tomato, onion, ciabatta

BEEF CARPACCIO PANINI 25

Filet mignon, honey mustard, 15-month pecorino cheese

PANINO RUSTICO 20

Prosciutto di San Daniele, mozzarella, basil, Kumato tomato, extra virgin olive oil

TUNA PANINI 17

Heirloom tomato, mayonnaise, celery, onion, white pepper, horseradish

RICOTTA & FIG FOCACCIA 19

Fresh ricotta, sourdough focaccia, fig, honeycomb, blood orange oil, raspberry vinegar

SALMON GRAVLAX PANINI 20

Cured Atlantic salmon, dill, lime & cucumber ricotta, purple radish

WAGYU BURGER 29

8oz Kobe Wagyu patty, red cabbage & pea shoot slaw, wasabi aioli, French fries
(add cheese +3, add bacon +3)

SIDES

ROSEMARY FRIES 10

Hand-cut fries, rosemary salt *V

TRUFFLE FRIES 12

Hand-cut fries, truffle oil, parmesan

HARICOT ALMONDINE 12

String beans

SHISHITO PEPPERS 16

Toasted almond, rosemary salt *V

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Wine

glass/bottle

WHITE

Chablis Domaine Du Colombier 17/81
Macon Villages 2019, Maison Deux Fleurs 18/86 Sancerre 2020, L'Escape 18/86

ROSE

Whispering Angel 2018, Provence 17/81
Château Minuty Rosé et L'Or 104

RED

Pinot Noir Hidden Vines, 2019 17/81
Le Filere Barolo, Vallebelbo 23/108
Brunello Di Montalcino 2015, Canneta 22/104
Tenuta Prima Pietra, Toscano Rosso IGT 2015 "Super Tuscan 26/116

CHAMPAGNE & SPARKLING

glass/bottle

BRUT

Chandon Garden Spritz 65
Moët & Chandon Imperial Brut 29/135
Veuve Clicquot Yellow Label 158

ROSÉ

Moët & Chandon Rosé 32/153
Veuve Clicquot Brut Rosé 180

VINTAGE

Dom Pérignon Vintage 2013 405
Dom Pérignon Vintage Rosé 2010 495
Krug Vintage 2006 540

BEER

by the bottle

Peroni Nastro Azzurro 12
Peroni 0.0% 9

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Small Plates & Salads

(served from noon until close)

EAST COAST OYSTERS (6) 21

Half-dozen Malpeque oysters,
mignonette, cocktail sauce, lemon

MINISTRONE SOUP 18

Tomato broth, seasonal vegetables,
pasta (vg)

ANTIPASTI PROSCIUTTO DI PARMA & BURRATA 25

Prosciutto di Parma, burrata, aggrumato,
basil oil, Maldon Sea salt

CAPRESE SALAD 20

Fresh mozzarella, baby arugula,
heirloom tomato, balsamic
reduction, opal basil (v)
(add chicken or shrimp +7)

BEEF CARPACCIO 34

Organic Filet mignon, 24-month aged
parmesan, extra virgin olive oil, Maldon Sea salt

CHEESE & CHARCUTERIE 28

Chef's selection cheese & cured meat,
gooseberry capers, jam, cornichon, butter

CAESAR SALAD 18

Romaine, little gem, parmesan, toasted
baguette, Caesar dressing, anchovy
(add chicken or shrimp +7)

BEET SALAD 18

Oven roasted red & yellow beets,
goat cheese mousse, radish, fennel,
espelette pepper (v)
(add chicken or shrimp +7)

ARTICHOKE & ARUGULA SALAD 19

Shaved artichoke, 24-month parmesan,
agrumato oil, sherry vinegar, fennel pollen,
black pepper corn
(add chicken or shrimp +7)

V = VEGETARIAN

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Large Plates & Pasta

(served from noon until close)

TAGLIATELLE CACIO E PEPE 21

Aged Pecorino Romano, butter,
trio of peppercorn

SPAGHETTI A LA BOLOGNESE 24

Pork, veal, carrot, celery, tomato,
white wine, bay

LINGUINI NAPOLITANA 20

Fresh oregano, herbs de Provence, onion,
garlic, tomato, olive oil

BUCATINI CARBONARA 26

Guanciale, egg yolk, 24-month aged
parmesan cheese, black pepper

SQUID INK RISOTTO 28

Arborio rice, squid ink, calamari, butter,
white wine, garlic, mascarpone cheese,
olive oil

RISOTTO VERDE 22

Arborio rice, parsley, green pea,
chive, asparagus, broccolini, white
wine, shallot (v)

LEMON CHICKEN PICCATA 26

Organic chicken breast, lemon confit,
parsley, capers, olive oil, butter

NEW YORK STRIP 42

10oz Angus NY Strip, Shallot confit,
herb butter, truffle mash



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