

39 1/2 CROSBY STREET  
NEW YORK, NY 10012

# Champers

SOCIAL CLUB

CHAMPAGNE FOR  
THE PEOPLE!

## SNACKS

**MARINATED OLIVES 9**

**DEVILED EGGS 15**

*add caviar 20*

**POPCORN TRIO 15**

spicy, parmesan herb, confit garlic

**CHAMPAGNE DILL RANCH DIP 18**

with chips or artisanal crudite

**TINNED SARDINES 31**

with bread, butter, and a fresh herb salad

**CHEESES & CHARCUTERIE**

PETITE: two cheeses, two cured meats with bread, crackers & honey 35

TO SHARE: three cheeses, three cured meats & country pâté 55

## BREAKFAST

**WARM BUTTER CROISSANT 5**

nutella 3 | jam & butter 3 | honey butter 3.5 | berries & whipped cream 5

**YOGURT & GRANOLA 13**

greek yogurt, honey, seasonal fruit, house granola

**SEASONAL QUICHE 21**

with heirloom greens

**BAKED EGG 21**

en cocotte with feta, kale and a side of sourdough toast

**BREAD PUDDING FRENCH TOAST 21**

with maple syrup, mixed berries, and whipped cream

**CROISSANT BREAKFAST SANDWICHES**

CLASSIC: scrambled egg, crème fraîche, chives 21

HAM & CHEESE: prosciutto, scrambled egg, signature three cheese blend 25

SALMON: salmon, scrambled egg, crème fraîche, chives on a croissant 28

CAVIAR: scrambled egg, crème fraîche, topped with siberian caviar 45



## RAW BAR & CAVIAR

### OYSTERS

**6 FOR 30 12 FOR 55**

black pepper champagne mignonette and lemon

*add caviar 20 per 1/2 dozen*

**SHRIMP COCKTAIL 30**

as classic as it gets, with cocktail sauce and lemon

**THE CHAMPERS TOWER 180**

oysters, shrimp, lobster salad, siberian sturgeon caviar

### CAVIAR

**KELUGA 100**

bold & complex, plump golden buttery pearls, great on it's own, aged 8 mos

**OSSETRA 125**

medium-firm, buttery flavor with hint of umami, excellent for new caviar eaters, aged 3 mos

**OSSETRA SUPREME 240**

special harvest, olive-hued with bright salinity, clean velvet finish, a superlative caviar

30g tins with crème fraîche and potato chips

**CAVIAR FLIGHT 200**

trio of our three favorites from Pearl St Caviar  
three 12g tins with crème fraîche,  
sourdough, and potato chips

## SIDES

**BREAD & BUTTER 5 | AVOCADO 5 | JAMMY EGGS 5**

**ROASTED POTATOES 6 | SIDE SALAD 9**

substitute gluten free bread 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## SALADS

**HEIRLOOM GREENS SALAD 21**

**KALE CAESAR SALAD 23**

*add jammy egg 5 | smoked salmon 9 | prosciutto 9  
chicken salad 11 | duck confit 11*

**CHAMPERS NICOISE SALAD 31**

haricots verts, fingerling potatoes, tuna conserva, olives and a jammy egg

**DUCK CONFIT SALAD 35**

roasted duck confit with greens, radishes in a champagne vinaigrette

**LOBSTER & AVOCADO SALAD 33**

cold lobster salad served in half of an avocado with heirloom greens

**MUSHROOM & HERB RICE BOWL 31**

roasted maitake & oyster mushrooms, radishes, cucumber, feta, jammy egg

## SANDWICHES

**TUNA NICOISE 23**

**CROSBY CHICKEN SALAD 23**

**SMOKED SALMON & CREAM CHEESE 25**

**COUNTRY PÂTÉ 27**

**ROASTED TOMATO & BRIE 25**

**GRILLED CHEESE 25**

**POTATO LEEK SOUP 16**

## TOASTS

**RUSTIC AVOCADO 25**

*add jammy egg 5 | add smoked salmon 9 | prosciutto 9*

**WARM ROASTED MUSHROOM 25**

**PROSCIUTTO & BRIE 25**

**FIG & RICOTTA 25**

**LOBSTER SALAD & CUCUMBERS 31**

**TOAST BOARD 70**

select three toasts, served to share  
for lobster add \$5



Bubbles. They're what's on the menu.  
We drink them for occasions casual and intimate,  
celebratory and significant.

As good with an omelette as Osetra,  
sparkling is a versatile, surprising partner  
for a great night out (or an afternoon in).

With a focus on grower and vintage champagnes,  
under-represented winemakers, and woman-owned houses,  
we're here to help you discover your new favorite sparkling wine.

Our mantra? Champagne for the people. Cheers!

## COFFEE & TEA

<b>HOT</b>		<b>TEAS &amp; JUICES</b>	
ESPRESSO		5 SACHET	4.5   5.5
AMERICANO	5.5   6.5	earl grey, mint, green, berry hibiscus	
CAPPUCCINO		6 ICED TEA	4.75   5.75
LATTE	6.5   7.5	black unsweetened	
PUPPYCINO		6 MATCHA TEA	6.75   7.75
		MATCHA LATTE	7.75   8.75
<b>ICED</b>			
ICED COLD BREW	5   6.5	ARNOLD PALMER	7
ICED AMERICANO	5.75   6.75	LEMONADE	6
ICED LATTE	6.75   7.75		

oat, almond, coconut milk 1.00  
add vanilla, mocha 1.00

## SPARKLING

VICTORINE DE CHASTENAY, CREMANT BRUT 18  
RAVENTÓS, BRUT ROSÉ 22  
PERARD, CHAMPAGNE BRUT EXTRAVAGANCE 21  
LA SENTINELLE, CREMANT EXTRA BRUT 24  
PAUL LAURENT, CHAMPAGNE BRUT 25  
GASTON CHIQUET, CHAMPAGNE BRUT 35  
MICHEL GONET, CHAMPAGNE GRAND CRU '15 45  
RUINART, BLANC DE BLANCS 65



**SPARKLING FLIGHT 33**  
a trio of our favorites

**CHAMPAGNE FLIGHT 48**  
the reason you're here, right?

## MIMOSAS

**CLASSIC 19**

FANCY SHMANCY TIKTOK MIMOSA 21  
PEACH & BERRY MELBA 21  
GRAPEFRUIT & ROSEMARY 21  
LAVENDER LEMONADE 21

**TABLESIDE MIMOSAS 135**

bottle service mimosa bar with garnishes, built to share

## SPRITZES

ITALIAN SPRITZ 23  
ELDERFLOWER & MINT SPRITZ 23  
BLACKBERRY & THYME SPRITZ 23  
POMEGRANATE & LIME SPRITZ 23  
MEYER LEMON SPRITZ 23  
CHAMPAGNE SHIRLEY 23

## TEAM FAVORITES

ARTISANAL JELL-O SHOT FLIGHT 25  
trio from our partners at Solid Wiggles  
SEASONAL SPIKED SLUSHIE 23  
because you deserve better than 7-eleven

## ON TAP

SEASONAL, ASK FOR THE WEEKLY SELECTION 17

## WHITES

VINHO VERDE, SANTIAGO (EFFERVESCENT) 17  
CHARDONNAY, PRESQU'ILE 23  
SANCERRE, DOMAINE BAILLY-REVERDY 25

## REDS

GRENACHE, GOURGONNIER 23  
PINOT NOIR, LA TOUR SAINT-MARTIN 25

## ROSÉS

CABERNET FRANC, DOMAINE LE PETIT SAINT VINCENT 23  
ROSÉ, BARAVEOU BANDOL ROSE 27

## ORANGES & PÉT-NATS

ORANGE WINE, SWICK, THE FLOOD 21  
PÉT-NAT ROSÉ, ERCOLE 21



## ALL THE OTHER FUN STUFF

CHAMPAGNE OF BEERS  
BTL 8 | BUCKET OF SIX 40  
Miller High Life

MAINE BEER LUNCH IPA 16OZ 16  
TALEA AL DENTE PILSNER 16 OZ 16  
TALEA LITE LAGER 12 OZ 12

RAMONA 17  
blood orange, grapefruit, lemon

LYRES CLASSICO (NON-ALCOHOLIC) 18  
GHIA APERTIF SPRITZ (NON-ALCOHOLIC) 16

most of our cocktails can be made zero-proof, please ask your server