

39 1/2 CROSBY STREET
NEW YORK, NY 10012

Champers

SOCIAL CLUB

BREAKFAST

WARM BUTTER CROISSANT 4

add nutella \$2, add jam & butter \$2, add honey butter \$2.5

YOGURT & GRANOLA 13

greek yogurt, seasonal fruit, house granola

CARAMELIZED ONION QUICHE 19

caramelized onions, mascarpone with a side of mixed greens

BAKED EGG 19

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

BREAD PUDDING FRENCH TOAST 19

with maple syrup and whipped cream

CROISSANT EGG SANDWICHES

scrambled egg, crème fraîche, chives on a croissant \$17
french ham, scrambled egg, signature three cheese blend \$21
salmon, scrambled egg, crème fraîche, chives on a croissant \$26
add caviar \$20

BAR SNACKS

SPICY POPCORN 6 MARINATED OLIVES 9

DEVILED EGGS 13

a party favorite, bet you can't eat just one
with caviar \$30

CHAMPAGNE DILL RANCH DIP 16

served with chips

TINNED SARDINES 29

with bread, butter, and a fresh herb salad

SELECTION OF CHEESES & CHARCUTERIE

SM FOR 35 LG FOR 49

with sourdough, homemade crostini, mustard, gherkins



RAW BAR

OYSTERS

6 FOR 24 12 FOR 45

black pepper champagne mignonette and lemon

SHRIMP COCKTAIL 30

as classic as it gets, with cocktail sauce and lemon

CRAB CLAWS MKT

with pommery mayonnaise and lemon

THE CHAMPERS TOWER 125

oysters, shrimp, crab claws, lobster salad, caviar

CAVIAR

OSETRA or KALUGA

95 | 125

1 oz on ice

crème fraîche and potato chips

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

SIDES

LITTLE GEM SALAD 9

BREAD & BUTTER 5

PROSCIUTTO 9

SMOKED SALMON 9

AVOCADO 5

JAMMY EGGS 5

ROASTED POTATOES 6

CHAMPAGNE FOR
THE PEOPLE!

SALADS

CHAMPERS NICOISE SALAD 26

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

DUCK CONFIT SALAD 31

roasted duck confit with greens, radishes in a champagne vinaigrette

LOBSTER & AVOCADO SALAD 29

cold lobster salad served in half of an avocado with endives

MUSHROOM & WILD RICE BOWL 27

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

SANDWICHES

JAMBON BEURRE 21

french ham, butter on a baguette with gherkins

PAN BAGNAT 23

tuna conserva nicoise on a baguette with gherkins

GRILLED CHEESE 21

signature three cheese blend on sourdough, with pommery mayonnaise

TOASTS

RUSTIC AVOCADO 21

avocado, radishes on sourdough toast
add side jammy egg \$5 | smoked salmon \$9 | prosciutto \$9

WARM ROASTED MUSHROOM 23

oyster & maitake mushrooms, confited garlic, lemon ricotta on sourdough toast

PROSCIUTTO & BRIE 23

mediterranean summer on toast— figs, prosciutto, warm brie

FIG & RICOTTA 23

fresh figs, lemon pepper ricotta on sourdough toast

SMOKED SALMON 25

mustard butter, chives on sourdough toast

LOBSTER SALAD 27

cold lobster salad, fresh herbs on sourdough toast



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

HOT

ESPRESSO	3.5
DOUBLE ESPRESSO	5
AMERICANO	4 4.5
CAPPUCCINO	4.5
MACCHIATO	4.5
LATTE	4.5 5.5
PUPPYCCINO	2.5

alternative milks available 1.00
add vanilla or mocha 1.00

ICED

ICED COLD BREW	4.75 5.25
ICED AMERICANO	4.5 5
ICED LATTE	4.5 5.5
TEA	
SACHET	4 4.5
earl grey, mint, green, berry hibiscus	
ICED TEA	4 4.5
MATCHA	7

FRENCH PRESS FOR TWO 20
CAFÉ ONLY

SPARKLING

VICTORINE DE CHASTENAY, CREMANT BRUT	18 72
PAUL LAURENT, CHAMPAGNE BRUT	20 80
RAVENTÓS, BRUT ROSÉ	21 84
LA SENTINELLE, CREMANT EXTRA BRUT	23 92
MARIE WEISS, CHAMPAGNE BRUT	25 100
GAMET, CHAMPAGNE BRUT	33 132
MICHEL GONET, CHAMPAGNE GRAND CRU '14	40 160
RUINART, BLANC DE BLANCS	60 240

SPARKLING FLIGHT 30

a trio of our favorites

ON TAP

seasonal assortment, ask for weekly selection

MALLSOFT, ORANGE WINE 15

AVINYO, PETILLANT 15

WHITES

VINHO VERDE, SANTIAGO (EFFERVESCENT)	15 60
SAUVIGNON BLANC, RAILSBACK FRÈRES	21 85
CHARDONNAY, PRESQU'ILE	23 92
SANCERRE, DOMAINE BAILLY-REVERDY	25 100

REDS

VINO ROSSO, TENUTA IL NESPOLO (CHILLED)	20 80
GRENACHE, GOURGONNIER	23 92
PINOT NOIR, LA TOUR SAINT-MARTIN	25 100
CABERNET FRANC, BAUDRY LES GRANGES	25 100

ROSÉS

PÉT-NAT ROSÉ, ERCOLE	18 72
PINOT NOIR, NACHA	21 85
ROSÉ, LES RASCASSES	23 90

ORANGE

VIOGNIER, WHERE'S LINUS?	19 75
VIOGNIER PIQUETTE, WHERE'S LINUS?	16

COCKTAILS

MIMOSAS

CLASSIC 16

FANCY SHMANCY TIKTOK MIMOSA	19
PEACH & BERRY MELBA	17
GRAPEFRUIT & ROSEMARY	17
LAVENDER HAZE: LAVENDER & LEMONADE	17

SPRITZES

ITALIAN SPRITZ 19

ELDERFLOWER & MINT SPRITZ	19
BLACKBERRY & THYME SPRITZ	19
POMEGRANATE & LIME SPRITZ	19

TEAM FAVORITES

CHAMPAGNE SHIRLEY 19

your childhood favorite, now for the grown and sexy

ARTISANAL JELL-O SHOT FLIGHT 25

from our partners at Solid Wiggles

CHAMPAGNE GRANITA 21

housemade sorbet with cremant de bourgogne

THE TOM HANKS 19

diet coke and cremant, endorsed by the star of 'Splash'



ALL THE OTHER FUN STUFF

CHAMPAGNE OF BEERS

BTL 8 | BUCKET OF SIX 40
Miller High Life

MAINE BEER LUNCH IPA 12

SIX POINT THE CRISP 10

SIX POINT SWEET ACTION 10

RAMONA 16

Lemon, Grapefruit, or Blood Orange

LYRES CLASSICO (NON-ALCOHOLIC) 16

GHIA (NON-ALCOHOLIC) 12