

NEW AMERICAN CLUB

TRADD'S

- Smoked Salmon Roulade 9  
*herbed cream cheese – preserved lemon – toast points*
- Crab & Caviar Toast 16  
*blue crab – hackleback caviar – creme fraiche – savory pain perdu*
- Potato Leek Soup 7  
*kennebec potato – melted leeks – pancetta lardon – gaufrette*
- Shrimp Cocktail 14  
*Bombay cocktail sauce – fresh horseradish*
- Oysters on the Half Shell\* MKT  
*green tomato mignonette – Bombay cocktail sauce – fresh horseradish*
- Beef Tartare\* 16  
*olive oil poached yolk – caviar – shallot – capers – gaufrette*
- Escargot 12  
*tarragon compound butter – garlic – Italian parsley*
- Kale & Brussels Sprout Salad 8  
*blood orange – Marcona almonds – aged Gouda – cucumber – avocado  
golden balsamic vinaigrette*
- Butternut Squash & Farro Salad 12  
*sherry mushrooms – preserved lemon – arugula – reggiano*
- Add Grilled Chicken 5 / Add Grilled Shrimp 7

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

- Chicken Salad 14  
*dried dates – apricots – cherries – red grapes – pistachios – with mixed greens or on croissant*
- The Burger\* 15  
*house-made challah bun – bibb lettuce – tomato – red onion – muenster cheese – house cut fries*
- Lobster Roll 28  
*butter poached whole lobster – brioche bun – preserved lemon aioli – house cut fries*
- Hanger Frites\* 24  
*choice hanger steak – house cut fries – spicy hollandaise*

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Tradd's Monte Cristo 14  
*bricohe – dijon – prosciutto – Jarlsberg – local honey*

Egg Scramble 12  
*mushroom – tomato – spinach – Jarlsberg*

Lobster Benedict\* 18  
*butter poached lobster – spicy hollandaise – caviar – sixty two degree egg*

French Toast 13  
*orange mascarpone – vanilla bourbon maple syrup – espresso dust*

Sides 5  
*stone ground grits – breakfast potatoes – applewood smoked bacon*




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Plaza Hackleback 38  
Marshallberg Farms Classic 60  
Plaza Pristine 80  
Marshallberg Farms Superior 100  
Plaza Golden Osetra 125

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