

To Share Or Not to Share

Espresso Affogato French Toast • 15
Brown Butter Brioche, Vanilla Soft Serve
Espresso Zabaglione, Candied Hazelnut

Pancake Skillet • 14
Ricotta Pancake, Lemon Curd
Wild Blueberry, Crème Fraîche

French Onion Dip & Chips • 12
Two-Hour Caramelized Onions
Whipped Crème Fraîche,
House Kettle Chips

Salads

Beets & Pear • 15
Goat Cheese, Pistachio, D'anjou
Vinaigrette

Gem Caesar • 14
Egg, Rye Crouton, Parmesan Frico

Wedge • 14
Maytag Blue Cheese, Bacon
Heirloom Tomato, Pickled Shallot

Pizzas

The Classic Margherita • 16
San Marzano, Fior Di Latte
Torn Basil, Cold-Press Olive Oil

Truffle White • 18
Crème Fraîche, Mozzarella
Wild Mushroom, Black Truffle Oil, Chive

The Primrose Spicy • 18
Calabrian Chili, Soppressata
Hot Honey Drizzle, Fresh Mozzarella

Fig & Prosciutto • 18
Gorgonzola Cream, Fresh Fig
Prosciutto Di Parma, Arugula, Aged Balsamic

Burrata & Tomato • 18
San Marzano, Fresh Burrata
Basil Oil, Chili Flake, Aged Balsamic

Eggs & The City

Prime Rib Benedict • 16
Shaved Slow-Roasted Prime Rib
English Muffin, Poached Eggs,
Black Truffle Hollandaise, Crispy Chive

Sweet Potato & Short Rib Hash • 19
Braised Short Rib, Roasted Sweet Potato,
Caramelized Onion, Crispy Sage
Horseradish Crème Fraîche, Two Fried Eggs

Primrose Omelette • 16
Rolled French-Style, Wild Mushroom
Duxelles, Melted Gruyere Fresh
Tarragon, Dressed Arugula

Steak and Eggs • 26
Hanger Steak, Sunny Side Eggs
Breakfast Potatoes, Chimichurri Sauce

Breakfast Burrito • 16
Scrambled Eggs, Spanish Chorizo, Roasted
Peppers, Pepper Jack, Crispy Potatoes
Jalapeño Crema, Corn Tortilla

The Full American • 18
Two Eggs Your Way, Thick-Cut Maple
Bacon, Smashed Breakfast Potatoes
Grilled Sourdough

Smashed Avo • 16
Charred Everything Sourdough
Smashed Avocado, Burst Heirloom
Tomatoes, Calabrian Chili Oil
Soft Poached Egg, Lemon

Please inform your
server of an dietary
needs or allergies

Entrées

Primrose Smash Burger • 18
Double Smashed Brisket-Blend, Aged
American, Caramelized Onion, Secret Sauce
Brioche, Hand Cut Fries

Blackend Chicken Sandwich • 18
Cajun Spices, Napa Slaw, Spicy Mayo
French Fries

Prime Rib Sandwich • 20
Slow-Roasted Prime Rib, Au Jus
Creamy Horseradish, Toasted Hoagie

Huevos Rancheros Bowl • 18
Cilantro-Lime Rice, Smoky Black Beans
Charred Corn, Avocado, Pico De Gallo
Cotija, Jalapeño Crema, Two Fried Eggs

Brunch Hours
Saturday & Sunday
♦
11am - 3:30pm

Sides

Hand Cut Fries • 10
Herb Mayo, Chipotle Aioli

Smashed Breakfast Potatoes • 8
Crispy-Edged, Herb Crème Fraîche

Thick-Cut Maple Bacon • 8
Glazed With House Maple, Finished
With Cracked Black Pepper

Seasonal Fruit • 7
Whatever Looks Best At The Market

2 For 1 Brunch Cocktails

Order Any Cocktail
And Get Two

**Saturday & Sunday
Until 3:30**



Cocktails • 15

Primrose Pick Me Up
Vanilla Vodka, Borghetti, Espresso
Vanilla Bean Simple

Hugo Spritz
Elderflower Liqueur, Prosecco
Club Soda, Mint

Sarti Spritz
Sarti Rose, Prosecco, Club Soda, Lime

Primrose Margarita
Tequila, Agave, Triple Sec, Lime

Bloody Good Time
Vodka, House Made Bloody
Mary Mix, Olives, Celery

Classic Mimosa
Fresh Squeezed Orange Juice
Sparkling Wine

Blueberry Pomegranate Bellini
Blueberry and Pomegranate,
Sparkling Wine

Paloma Picante
Blanco Tequila, Pamplemousse
Liqueur, Lime, Ruby Red Grapefruit
Juice, Habanero Bitters,
Lemon Lime Soda

Hudson Gold Spritz
Licor 43, Apple Cider
Sparkling Wine, Club Soda

Celtic Cure
Irish Whiskey, Ginger, Honey
Lemon, Egg White Foam

Cocktails



- Adam's Alibi • 17**
Hudson Bourbon, Guinness Demerara
Orange, Angostura Bitters, Smoke
Twist On A Classic Old
Fashioned, With A Smooth Smokey Finish
- Forever Night Stand • 17**
Vodka, Elderflower, Watermelon, Lime Basil Oil
Refreshing, Crisp, Fruity Clarified Cocktail
- Humo Dorado • 18**
Mezcal, Chinola Passion Fruit Liqueur
Vanilla Kumquat Syrup, Lime, Habanero
Bright, Tropical, Hint Of Smoke And Savory Spice

- The Ubelievable Dream • 17**
Boracay Coconut Rum, Ube, Condensed Milk
Lime, Salted Cream Foam Toasted Coconut
Nutty, Tart, Rich, Toasty Goodness
- Just What The Doctor Ordered • 18**
Tullamore Dew, Amaretto, House Made Dr. Pepper
Syrup, Lemon, Spiced Cherry Egg White
Slightly Sweet And Tart With 23 Bold Flavors

- Lavender Haze • 17**
Gin, Combiér Lychee, Lemon,
Butterfly Pea, Sparkling Wine, Club Soda
Botanical, Exotic, Bright, Effervescent

- Afterglow • 17**
Milagro Reposado, Dola Dira, Pineapple
Lemon, Rosemary Honey, Tiki Bitters
Bittersweet With A Clean Light Finish

- Not Another G&T • 17**
Another Hendricks, Fever Tree Tonic
Orange, Cacao
Orange Blossom, Cacao, Floral Cirtus

Frozens



- Pretty In Pink •16**
Tequila, Triple Sec, Lime Hibiscus, Agave
Frozen Hibiscus Margarita
- Seasonal Frozen**
Please Ask Server

Classics



- Primrose Pick Me Up • 17**
Vanilla Vodka, Coffee Liqueur, Espresso,
Vanilla Bean
Signature Espresso Martini
- Bitter Fizzle • 17**
Gin, Campari, Sweet Vermouth
Slightly Effervescent House Negroni
- Copper Blossom • 17**
Vodka, Fresh Squeezed Ginger,
Lime, Simple Syrup
House Made Moscow Mule
- Hugo Spritz • 17**
Elderflower Liqueur, Prosecco, Club
Soda, Mint
Light, Refreshing

Alcohol Sold Separately



- Peaches and Cream • 10**
Lemon Lime Soda, Peach Vanilla Half and Half
- Aloe Me to Reintroduce Myself • 10**
Aloe Vera, Watermelon, Lime, Mint, Club Soda
- White Orchard • 10**
Jasmine Tea, Apple, White Grape
- Heineken 0.0 • 8**
Amsterdam, Netherlands
- Athletic IPA 0.0 • 8**
Milford, CT

Hydration Station

- Freshly Squeezed OJ • 7**
- Damage Control • 8**
Fresh Ginger, Turmeric, Lemon Juice
Honey Syrup
- Second Wind • 8**
Coconut Water, Pineapple Juice
Lime Juice, Fresh Mint

White Wine



- Santa Christina Pinot Grigio • 16/52**
Italy
- Substance Sauvignon Blanc • 15/50**
Washington
- Sancerre • 20/76**
France
- Substance Riesling • 15/50**
Washington
- Boen Chardonnay • 16/52**
California

Red Wine

- B.R. Cohn Pinot Noir • 17/54**
Sonoma, California
- Caparzo Sangiovese • 16/52**
Italy
- Bonterra Cabernet Sauvignon • 15/50**
California
- Achaval Ferrer Malbec • 17/54**
Argentina
- Rivetti Lanhge Nebbiolo • 20/76**
Italy

Sparkling

- Moët Half • 65**
France
- Moët • 165**
France
- Veuve Clicquot • 175**
France
- Sparkling Rosé • 15/60**
France
- Prosecco • 15/60**
Italy

Rosé

- Côte des Roses • 16/64**
France

Draft Beer



- Guinness • 10** Ireland
Available In A Half Pint

- Moretti Lager • 9** Italy
- Bitburger Pils • 9** Germany
- Downeast Cider • 9** MA
- Lagunitas Hazy • 9** CA
- Wave Chaser IPA • 9** NY
- Weihenstephan • 9** Germany
- Kona Big Wave • 9** HI
- Blue Point • 9** NY

Bottles & Cans



- Corona • 8** Mexico
- Michelob Ultra • 8** MO
- Montauk Seasonal • 8** NY
- Super Bock Pale Lager • 8** Portugal
- Rekorderlig • 8** Sweden

Coffee



- Espresso • 4**
Single Or Double
- Americano • 4**
Espresso, Hot Water
- Cappuccino • 6**
Double Espresso, Steamed Milk, Thick Foam
- Cold Brew — \$6**
18-Hour Steep, Over Ice + Vanilla Sweet Cream
- Iced Matcha Latte • 7**
Ceremonial Grade Matcha
Cold Oat Milk, Honey