

HALF MOON



ONE HIGH STREET, DOBBS FERRY, NY 10522

BRUNCH
2025

PRICELIST

Brunch events held in the Palisades View Saturday & Sunday in Spring and Summer are required to meet a minimum per guest spend of \$100.

BRUNCH A

\$65 PER GUEST

COURSE ONE

FAMILY STYLE

select TWO between

PAGES 5 & 6

MAIN COURSE

FAMILY STYLE

select TWO between

PAGES 6 & 7

DESSERT

PLATED

select ONE from

PAGE 8

BRUNCH B

\$80 PER GUEST

COURSE ONE

FAMILY STYLE

select THREE between

PAGES 5 & 6

MAIN COURSE

FAMILY STYLE

select THREE between

PAGES 6 & 7

DESSERT

PLATED

select ONE from

PAGE 8

ALL PACKAGES INCLUDE:
SOFT DRINKS, NON-SPECIALTY COFFEE & TEA

ADD AN ADDITIONAL ONE-ITEM COURSE +\$10 PER GUEST

TO PLATE A FAMILY STYLE COURSE +\$10 PER GUEST

ALL PRICING IS SUBJECT TO: 8.375% TAX, 17% GRATUITY, 6% ADMINISTRATIVE FEE

BEVERAGE

BEER & WINE

ONE HOUR: \$20 per guest
TWO HOURS: \$35 per guest
THREE HOURS: \$40 per guest

SPARKLING

Prosecco

WHITE

Pinot Grigio
Chardonnay
Riesling
Albariño

ROSÉ

Grenache Blend

RED

Pinot Noir
Malbec
Montepulciano
Cabernet Sauvignon

BEER

Amstel Light, lager
Coors Light, lager, golden
Budweiser, lager
Bud Light, lager
Corona Extra, lager
Heineken, lager
Blue Moon, belgian white
Ithaca Beer Co. "flower power", ipa
Pilsner Urquell, pilsner
Athletic Brewing Co, N/A ipa

RUN A TAB

Charged upon consumption

Need to switch to cash bar at a certain value? Let us know!

BRUNCH BUBBLES

ONE HOUR: \$15 per guest
TWO HOURS: \$25 per guest
THREE HOURS: \$30 per guest

Unlimited prosecco, mimosa, bellini, plus:

MY BUBBLY VALENTINE

grapefruit juice, aperol

TAKE TWO TO MANGO

mango, coconut rum

SPARKLING IN LOVE

passionfruit, apricot brandy

WINE BY THE BOTTLE

inquire for our extended wine list offering

SPARKLING & ROSÉ

Prosecco \$62
Rosé Brut \$68
Rosé, Grenache Blend \$65

WHITE

Riesling \$60
Albariño \$64
Pinot Grigio \$60
Gavi di Gavi \$68
Sauvignon Blanc \$68
Chardonnay \$64

RED

Pinot Noir \$64
Tempranillo (Rioja) \$64
Montepulciano \$60
Malbec \$64
Cabernet Sauvignon \$68

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BEVERAGE

STANDARD OPEN BAR

ONE HOUR: \$35 per guest
TWO HOURS: \$50 per guest
THREE HOURS: \$60 per guest

VODKA

Haku | Tito's

GIN

Breckenridge | Beefeater | Bombay

BOURBON

Jim Beam

RYE

Redemption

BLENDED SCOTCH

Dewars | JW Red

TEQUILA

Sauza Silver

MEZCAL

Del Maguey Vida

IRISH WHISKEY

Jameson

CANADIAN WHISKEY

Crown Royal

AMERICAN WHISKEY

Jack Daniels

RUM

Cruzan | Captain Morgan

AMARO

Campari | Montenegro | Janamico

PREMIUM OPEN BAR

ONE HOUR: \$40 per guest
TWO HOURS: \$60 per guest
THREE HOURS: \$75 per guest

Includes all spirits in standard package, plus:

VODKA

Belvedere | Ketel One | Grey Goose

GIN

Hendricks | Tanqueray | Bombay Sapphire

BOURBON

Bulleit | Makers Mark | Michters

RYE

Bulleit | Knob Creek | Michters

BLENDED SCOTCH

JW Black

SINGLE MALT SCOTCH

Glenlivet 12 | Glenmorangie 10 | Macallan 12

TEQUILA

Silver: Patron | Casamigos | Tres Generaciones
Reposado: Patron | Casamigos | Tres Generaciones
Anejo: Patron | Casamigos | Tres Generaciones

MEZCAL

Casamigos Mezcal | Siete Misterios

RUM

Bumbu | Ron Zacapa | Myer's Dark Rum

COGNAC

Hennessey VS | Remy VSOP

STANDARD AND PREMIUM OPEN BAR PACKAGES INCLUDE:

house red, white, sparkling wine & beer

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MENU SELECTIONS

COURSE ONE

EXTRA SELECTION +\$8 PER GUEST

SALAD

CAESAR *anchovies, parmesan, croutons*

MIXED GREENS *cherry tomato, cucumber, red onion, lemon vinaigrette*

MEDITERRANEAN SALAD *lentil tabouleh, grilled peppers, eggplant, cippolini, tomato, chickpeas, sesame tahini, romain, cumin vinaigrette, pita bread*

TOMATO & MOZZARELLA *basil, balsamic, olive oil*

CHOPPED WEDGE *bacon, cucumber, red onion, blue cheese dressing*

APPETIZER

CHICHARRON CHIPS *guacamole, cilantro, lime*

CHICKEN WINGS *thai chili or buffalo*

MEZZE PLATTER *hummus, spicy whipped feta, tzatziki, crudite, pickled vegetable, marcona almonds, marinated olives, pita bread*

HAMACHI AGUACHILE *serrano, cucumber, radish*

CRISPY CALAMARI *pepperoncini, marinara, lemon*

BROILED OYSTERS *garlic butter, lemon, parsley, breadcrumbs*

BAKED CLAMS *marcona almonds, piquillo peppers, pancetta*

CHARRED OCTOPUS +\$10 PER GUEST *romesco, marcona almond, arugula, espelette pepper*

COCKTAIL SHRIMP +\$10 PER GUEST *horseradish cocktail sauce, lemon*

RAW OYSTERS & CLAMS AVAILABLE AS AN ENHANCEMENT AT MARKET PRICE

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MENU SELECTIONS

BRUNCH

EXTRA SELECTION +\$8 PER GUEST

AVOCADO TOAST

confit tomato, jalapeño

CHALLAH FRENCH TOAST

berry compote, whipped cream

BELGIAN WAFFLES

nutella, strawberries, whipped cream

LOX & BAGEL

cream cheese, red onion, capers

VEGETABLE FRITTATA

seasonal vegetable, mixed green salad

FRIED CHICKEN & WAFFLE

jalapeño honey

BREAKFAST BURRITO

*chorizo, scrambled eggs, avocado, black bean purée, cheddar,
pico de gallo, poblano cream, home fries*

FLORENTINE EGGS BENEDICT

english muffin, spinach, canadian bacon, hollandaise, home fries

SHORT RIB EGGS BENEDICT

english muffin, mole braised short rib, hollandaise, home fries

LOX EGGS BENEDICT +\$5 PER GUEST

english muffin, smoked salmon, hollandaise, home fries

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MENU SELECTIONS

MAIN COURSE

EXTRA SELECTION +\$10 PER GUEST

SANDWICH

SEARED FLOUNDER SANDWICH

tartar sauce, coleslaw

HM BURGER

lettuce, tomato, onion, special sauce

FRIED CHICKEN SANDWICH

black pepper mayo, lettuce, pickle

MAINE LOBSTER ROLL +\$10 PER GUEST

mayonnaise, lemon aioli

PASTA

MAC N' CHEESE

breadcrumbs

RIGATONI BOLOGNESE

whipped ricotta, parmesan

RIGATONI

tomato pomodoro, roasted eggplant, parmesan

PENNE A LA VODKA

tomato, cream, parmesan

PENNE PRIMAVERA

seasonal vegetables, lemon butter

ENTRÉE

AIRLINE CHICKEN BREAST

garlic sautéed spinach, roasted potatoes, chicken jus

CHICKEN MILANESE

mixed greens, red onion, tomato, lemon, parmesan

BRANZINO FILET

basque pepper sauce, roasted potatoes, gundilla peppers

SALMON A LA PLANCHA

cucumber, cherry tomato, dates, walnuts, lemon butter

FLOUNDER MILANESE

lemon butter, capers, roasted potatoes, spinach

ROASTED CAULIFLOWER “STEAK”

hummus, cherry tomato, chimichurri sauce

BRAISED BEEF SHORT RIBS

mashed potatoes, broccolini, red wine jus

FILET MIGNON

french fries, watercress salad, bernaïse aioli

NY STRIP STEAK +\$10 PER GUEST

french fries, watercress salad, bernaïse aioli

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MENU SELECTIONS

SOMETHING SWEET

EXTRA SELECTION +\$5 PER GUEST

COCONUTTRES LECHES

pineapple, passion fruit, mango

CHOCOLATE CAKE

caramel sauce, whipped cream

TIRAMISU

marscarpone, espresso, cacao

NY CHEESECAKE

graham cracker crumble, berry compote

CELEBRATION CAKE

YOUR CHOICE OF:

vanilla or chocolate sponge cake

cannoli cream, chocolate mousse, vanilla custard, or chocolate custard filling

vanilla, chocolate, or whipped cream topping

CHEESE PLATE +\$50 PER PLATTER

chefs' selection of three cheeses, clover honey, seasonal fruit

FRESH FRUIT PLATTER +\$50 PER PLATTER

FRESH BAKED COOKIE PLATTER +\$50 PER PLATTER

BRING YOUR OWN DESSERT +\$3 PER PLATTER

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