

THE TERRACE AND OUTDOOR GARDENS

MORNING COCKTAILS

MIMOSA.....	20
BLOODY MARY.....	20
SICILIAN SPRITZ.....	18
aperitivo select, solerno, lime	

TEA

HERBAL.....	7
chamomile citrus	
HERBAL.....	7
golden tumeric	
BLACK.....	7
earl grey	
BLACK.....	7
yunnan breakfast	
GREEN.....	7
hojicha	

COFFEE

COFFEE.....	6
ESPRESSO.....	5
DOUBLE ESPRESSO.....	7
MACCHIATO.....	8
LATTE.....	8
CAPPUCCINO.....	8

COLD PRESSED JUICE

BEETROOT.....	12
beet, apple, ginger	
GREENHOUSE.....	12
kale, cucumber, spinach, celery, apple, pineapple	
FLORIDA ORANGE, PINK GRAPEFRUIT.....	8

LIGHT START

FRUIT.....	12
pineapple, melon, berries	
FIVE ACRE GREEK YOGURT.....	12
granola, berries, cocoa nib, mango marmalade	
MANGO SMOOTHIE BOWL.....	15
kiwi, cashews, coconut	
STEEL CUT OATS.....	13
fresh blueberries and preserves toasted marcona almonds	
AVOCADO TOAST.....	18
heirloom seeds, jalapeño, torn herbs	

NY EXPRESS BREAKFAST 25

Brooklyn bagel, acme smoked salmon, sliced tomato
sliced red onion, caperberries, whipped cream cheese
fresh oj and a cup of joe*

EGGS

EGG SANDWICH.....	16
chicken sausage, gruyère, calabrian chili aioli*	
FOREST MUSHROOM OMELETTE.....	21
feta cheese, sofrito potatoes	
SKINNY WHITE FRITTATA.....	19
spinach, goat cheese, fine herbs	
BROCCOLI FRITTATA.....	19
white cheddar, bacon, sour cream	
ALASKAN KING CRAB SOFT SCRAMBLE.....	28
confit fennel, spinach, crème fraîche*	
STEAK & EGGS.....	28
prime skirt steak, eggs your way, sofrito potatoes*	

DEEP DISH FOCCACIA(v) 16

smoked mozzarella & spiced tomatoes

CRUDOS & CARPACCIOS

EAST COAST OYSTERS.....	20
half dozen, pink peppercorn mignonette*	
ROYAL TRUMPET MUSHROOM (v).....	18
fennel barigoule, baby arugula, parmesan cheese	
YELLOWFIN TUNA + AVOCADO.....	18
castelvetrano & kalamata tapenade sunflower seeds, crispy garlic*	

STARTERS

EMPIRE CAESAR SALAD.....	22
castelfranco, baby romaine, anchovy sourdough crouton	
TIE DYE BOSTON SALAD (v).....	20
roasted beets, Coach Farm's goat cheese pistachio, blackberry vinaigrette	
DOMESTIC BURRATA + BLACK TRUFFLES (v).....	25
shaved turnips, market leaves	
BAKED CLAMS + BLUE CRAB ARANCINI.....	16
sundried tomatoes & bacon, harissa aioli	
CALAMARI TEMPURA.....	18
wakame, mushroom powder	

SWEETS

CRÈME BRÛLÉE FRENCH TOAST.....	16
maple custard, blueberry preserves, warm maple syrup	
WHOLE WHEAT SKILLET CAKE.....	18
whipped lemon zest ricotta, fresh berries	

BAKERY

PAIN AU CHOCOLAT.....	7
RAISIN PINWHEEL.....	5
BROOKLYN BAGEL.....	8
CROISSANT.....	7

PASTA

HEARTY CARROT BOLOGNESE (v).....	16 / 31
whole wheat lumache braised mushrooms & walnuts	
BROCCOLI CACIO E PEPE (v).....	17 / 32
rigatoni, pine nuts, pecorino, demi sec tomato	

ENTRÉES

WHOLE ROASTED HEN OF THE WOODS (v).....	28
brown butter-caper vinaigrette, cauliflower couscous aged sherry vinegar	
CHINESE CHICKEN SALAD.....	24
cabbage, water chestnuts, almonds	
FRIED CHICKEN SANDWICH.....	16
black garlic aioli, cured cabbage, shiso leaf	
GRILLED DOURADE.....	32
caper-herb vinaigrette, bitter greens	
HALF BELL + EVANS CHICKEN.....	30
delicata squash, super green farroto	

BILLBOARD BURGER 31

dry aged, bacon-mushroom marmalade
french fries, cheddar fondue*

SIDES

AVOCADO.....	7
SOFRITO POTATOES.....	8
SMOKED SALMON*.....	10
CHICKEN SAUSAGE.....	10
PORK SAUSAGE.....	10
BACON.....	7