

THE TERRACE
AND OUTDOOR GARDENS

MORNING COCKTAILS

MIMOSA.....	20
BLOODY MARY.....	20
B*WAY BELLINI	20
heimat peach liqueur, prosecco, lemon angostura bitters	

TEA

TURMERIC LATTE.....	11
ginger, pink peppercorn, allspice	
HERBAL	8
citrus mint chamomile citron blueberry merlot	
BLACK.....	8
earl grey english breakfast	
GREEN	8
jasmine	

LA COLOMBE COFFEE

COFFEE.....	7
ESPRESSO.....	6
DOUBLE ESPRESSO	8
AMERICANO	8
MACCHIATO.....	9
LATTE	9
CAPPUCCINO	9

FRESH + COLD PRESSED JUICES

GREENHOUSE.....	12
kale, cucumber, spinach, celery, apple pineapple	
TROPICAL	10
fresh lime, pineapple, agave	
FRESH SQUEEZED ORANGE JUICE.....	10
FLORIDA ORANGE, PINK GRAPEFRUIT	8
APPLE, CRANBERRY, TOMATO	

STARTERS

DEEP DISH FOCACCIA (v)	16
smoked mozzarella & spiced tomatoes	
EAST COAST OYSTERS	24
half dozen, nasturtium mignonette, cocktail sauce*	
EMPIRE CAESAR	22
castelfranco, baby romaine, caperberries, parmesan, croutons	
TIE DYE SALAD (v)	20
boston bibb, roasted beets, pistachios, cypress grove goat cheese blackberry vinaigrette	

EGGS

EGG SANDWICH.....	16
millionaire’s bacon, spiced ketchup, american cheese, brioche	
FOREST MUSHROOM OMELETTE (v).....	21
feta cheese, sofrito potatoes	
BROCCOLI FRITTATA.....	19
white cheddar, bacon, sour cream, pine nuts	
LOBSTER SOFT SCRAMBLE.....	36
confit fennel, spinach, crème fraîche, focaccia	
DUCK HASH.....	27
shaved snap pea, salted orange, rösti, hollandaise*	

ENTRÉES

CHINESE CHICKEN SALAD.....	24
cabbage, water chestnuts, almonds	
FLATBREAD PANINI.....	25
prosciutto cotto, mozzarella, salsa verde	
CRISPY CHICKEN SANDWICH	27
honeyed kale slaw, house pickles, buttermilk	
HEARTY CARROT BOLOGNESE (v)	24
whole wheat lumache, braised mushrooms & walnuts	
BROCCOLI CACIO E PEPE (v).....	25
rigatoni, pine nuts, pecorino, demi sec tomato	
STEAK & EGGS.....	28
skirt steak, eggs your way, sofrito potatoes*	
BILLBOARD BURGER.....	31
dry-aged, bacon-mushroom marmalade, french fries, cheddar fondue*	

PASTRY TOWER 27

croissants, pains au chocolat
beignets, muffins

LIGHT START

TROPICAL FRUIT PLATE	12
pineapple, citrus, kiwi, limoncello, mint	
FIVE ACRE GREEK YOGURT.....	12
granola, berries, almonds, walnuts	
STEEL CUT OATS	13
fresh blueberries and preserves toasted marcona almonds	
AVOCADO TOAST.....	18
heirloom seeds, jalapeño, torn herbs	

NY EXPRESS BREAKFAST 25

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

SWEETS

CRÈME BRÛLÉE FRENCH TOAST	16
maple custard, bitter orange marmalade warm maple syrup	
LEMON RICOTTA PANCAKES	17
honeycomb butter, fresh strawberries	
WHOLE WHEAT SKILLET CAKE	18
whipped mascarpone, rhubarb	

BAKERY

CROISSANT	7
PAIN AU CHOCOLAT	7
DULCE DE LECHE KOUIGN AMANN	7
BROOKLYN BAGEL	8

SIDES

AVOCADO	8
SOFRITO POTATOES	8
SMOKED SALMON	12
CHICKEN SAUSAGE.....	12
PORK SAUSAGE.....	12
BACON.....	8

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

20% gratuity will be added automatically for parties of 6 or more

CHEFS JOHN FRASER AND WARREN BAIRD

SUNDAY BRUNCH