

THE
NEW YORK
EDITION®

ROOM SERVICE

BREAKFAST (6:00am to 11:00am, 6:00am to 12:00pm Weekends)

BAKERY/CEREALS

Choice of one pastry (V) 8

Basket with choice of three pastries (V) 19
croissant, pain au chocolat, seasonal scone or muffin

Toasted bagel (plain or everything)
with cream cheese (V) 14
with smoked salmon 28

White, whole wheat, rye, or gluten free toast with butter and jam (V) 7

Special K, Frosted Flakes, Cheerios or Raisin Bran (V) 10
whole, 2%, skim, oat, or almond milk

Steel-cut organic oatmeal, honey, cinnamon sugar (V) 20
with bananas (V) 24
with seasonal berries (V) 26

HEALTHY START

Homemade granola (V) 23
seasonal berries, Greek-style yogurt

Avocado toast (V) 23
everything seasoning mix, pickled red onion
add poached eggs (V) 8
add smoked salmon 14

Breakfast grain bowl (V) 25
farro, quinoa, sautéed spinach, sun-dried tomatoes, avocado,
poached egg, mint salsa verde

Berry bowl (V) 18

Seasonal sliced fruit (V) 16
melon, pineapple, strawberries, apple

Berry smoothie (V) 18
mixed berries, chia seed

King smoothie (V) 18
cold brew coffee, peanut butter, banana, almond milk, dark chocolate

EGGS

served with crispy breakfast potatoes

Two eggs any style (V) 25
roasted potatoes, toast of your choice

Egg white omelet 26
sun-dried tomatoes, feta, sautéed spinach

Omelet 26
smoked ham, white cheddar

Goldie lox scramble 30
smoked salmon, fresh dill, scrambled eggs, creme fraiche, chives

FAVORITES

Breakfast sandwich 25
applewood smoked bacon, white cheddar, scrambled egg, brioche roll

Duck benedict 28
confit duck leg, sautéed swiss chard, piquillo peppers, mustard hollandaise,
english muffin

Farmer's breakfast 30
cumberland sausage, applewood smoked bacon, roasted tomatoes,
portobello mushroom, eggs sunny-side up

SWEET

Buttermilk pancakes (V) 28
whipped honey ricotta, berry compote, maple syrup

Brioche french toast (V) 29
whipped honey ricotta, berry compote, maple syrup

SIDES

Applewood smoked bacon 12

Turkey or pork sausage 12

Salmon gravlax 20

Sliced fruit plate 10

Breakfast potatoes 10

Mixed green salad 10

Sliced avocado 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

ALL DAY (11:00am to 1:00am, 12:00pm to 1:00am Weekends)

STARTERS AND SALADS

Chef's soup 20
changes seasonally

Tuna tartare 28
olives, sun-dried tomatoes, little gem lettuce, egg yolk jam *

Shrimp cocktail 26
cocktail sauce, marie rose, lemon

Brooklyn burrata (V) 22
seasonal chutney, sourdough bread

Little gem salad (V) 23
green goddess dressing, parmigiano reggiano, house made croutons
add roasted chicken 15
add chilled shrimp 16
add roasted salmon 20
add sliced hanger steak 23

Cobb Salad 25
grilled chicken, applewood smoked bacon, gorgonzola, avocado,
hardboiled egg, grape tomatoes, persian cucumber, lemon vinaigrette

SANDWICHES

served with choice of fries or salad

BLT 26
applewood smoked bacon, avocado, tomato, seeded sourdough toast

Asian chicken sandwich 32
brioche bread, crispy chicken thigh, pickled carrots, cucumber, cilantro aioli

Dry aged burger 34
bacon, white cheddar, pickles, onion, lettuce

Steak sandwich 36
beef tenderloin roasted in-house, blue cheese, caramelized onions, baby
arugula, IPA sourdough bread

SIDES

Fries (V) 12
add parmesan 2
add truffle 3

Mixed leaf salad (V) 10

Seasonal sautéed vegetables (V) 16

MAIN COURSES

Heirloom grain bowl(V) 25
farro, quinoa, sautéed swiss chard, sun-dried tomatoes, pickled raisins,
caramelized onions, baby french carrots, salsa verde
add roasted chicken 15
add grilled shrimp 16
add roasted salmon 20
add sliced hanger steak 23

Sfoglino rigatoni carbonara 28
crispy bacon, egg yolk, parmigiano reggiano, lemon

Sfoglino rigatoni pomodoro (V) 25
tomatoes, fresh garlic, olive oil, basil

Pan-seared salmon 40
mashed potatoes, sautéed broccolini, mustard dill sauce

Steak frites 45
grilled hanger steak, garlic-herb butter, thrice-cooked fries

DESSERTS

Ice cream sundae (V) 17
vanilla and chocolate ice cream, chocolate sauce, pecan brittle

Chef's special tart (V) 18
seasonal

Cheese board (V) 25
chef's selection of cheeses, honey-coated marcona almonds, quince paste,
whole-grain mustard, melba toast

Ice cream (V), two scoops 12
vanilla, chocolate, seasonal sorbet

House-made cookies (V) 12
chocolate chip, vanilla shortbread, seasonal cookie

KIDS MENU

choose one option from each category 28

MAIN	SIDE	DESSERT
Grilled cheese	Fries	Ice cream
Chicken fingers	Mixed salad	Cookie
Pasta butter & cheese or tomato		Sliced fruit

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BEVERAGES

FRUIT JUICES 10

orange, pink grapefruit, apple, cranberry

BOTTLED WATER (500ml) 10 (750ml) 14

still water

sparkling water

ART OF TEA PREMIUM LEAF ICED TEAS 8

classic ceylon black

blue pineapple

SOFT DRINKS 8

Pepsi, Diet Pepsi, London Essence tonic water,
club soda, ginger ale

HOT BEVERAGES

Americano 8

Cappuccino 10

Caffe latte 10

Espresso 6

Double espresso 9

Dirty chai latte 10

Chai latte 10

Small pot of coffee (2 cups) 15

Large pot of coffee (4 cups) 21

Hot chocolate 10

ART OF TEA ORGANIC TEAS 15

CAFFEINATED

english breakfast, earl grey, sencha green

CAFFEINE-FREE

egyptian chamomile, pacific coast peppermint, french lemon ginger,
apricot escape

BOTTLED BEER

Ithaca Beer, Flower Power IPA 12

Peroni, Nastro Azzuro Premium Lager 12

Dyke Beer x EDITION, Nocturne, saison ale 12

WINE

GL BT

BUBBLES

Classic Orange Mimosa

18

Sorrel Mimosa

19

CHAMPAGNE

Moët Chandon Impérial Brut

28 150

Ruinart Blanc de Blancs

185

Ruinart Rosé

195

ROSÉ

Vie Vité, Côtes de Provence, France

20 85

Whispering Angel, Côtes de Provence, France

25 115

WHITE

Jacques Dumont, Sancerre, Loire Valley, France

24 110

Jermann, Pinot Grigio, Friuli, Italy

19 88

Newton Unfiltered Chardonnay, Napa Valley, CA

34 130

RED

Joseph Phelps, Pinot Noir, Sonoma Coast, CA

35 140

Felino, Malbec, Mendoza, Argentina

22 105

Bellacosa, Cabernet Sauvignon, Napa, CA

22 103

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To place your order, please press the Guest Experience button on your telephone. For your convenience, an 18% gratuity will be added to all orders to be distributed in its entirety to the Room Service employees. A separate \$10 per check delivery fee will be added and retained by the hotel to cover its administrative expenses and is not a staff gratuity. Appropriate sales taxes will be added to your check.

All prices are in U.S. dollars.

2023-08