

THE TERRACE AND OUTDOOR GARDENS

PASTRY TOWER 27

croissants, pains au chocolat
beignets, muffins

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
chicken or shrimp +9 | steak +15
- TIE DYE SALAD (v) 20
boston bibb, roasted beets, cypress grove
goat cheese, pistachios, blackberry vinaigrette

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
caramelized apples, whipped mascarpone

GARDEN BRUNCH 90 pp

RAW BAR

oysters, poached shrimp & chilled seafood salad

BOARDS

SMOKED FISH
gravlax, smoked salmon
whitefish, dill crème fraîche
pickled onion, rye

CHARCUTERIE & CHEESE
rotating selections
pickles, mustard
honeycomb

EGGS

SEASONAL VEGETABLE
QUICHE

MINI BROCCOLI FRITTATAS

DEVILED EGGS
5 lillies

EGG SANDWICH
millionaire's bacon
american cheese
spiced ketchup, brioche

SALADS / SIDES

ANTIPASTI
grilled, marinated
& cured vegetables

MINI YOGURT PARFAIT
house granola, jam,
honey, seeds

CHICKEN SAUSAGE
&
BACON

FRENCH TOAST BITES
orange marmalade

SEASONAL
COMPOSED SALADS

SWEETS DISPLAY

Chef's selection of seasonal desserts, pastries & sweets

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

ENTRÉES

- CHINESE CHICKEN SALAD 24
cabbage, water chestnuts, crispy wontons
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*

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

EGGS

- EGG SANDWICH 16
millionaire's bacon, spiced ketchup
american cheese, brioche
- FOREST MUSHROOM OMELETTE (v) 21
feta cheese, sofrito potatoes
- SKINNY WHITE FRITTATA 19
spinach, goat cheese, fine herbs
- KING CRAB SOFT SCRAMBLE 36
confit fennel, spinach, crème fraîche, focaccia

BAKERY

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

SIDES

- AVOCADO 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

BRUNCH