THE TERRACE
AND OUTDOOR GARDENS

WELCOME COCKTAIL
choice of specialty cocktail featuring hendrick's flora adora gin

GARDEN DISPLAY
housemade pastries + breakfast breads, yogurt parfaits + cheeses, antipasti:
east coast oysters, shrimp cocktail, smoked fish
chef's selection of petite cakes, seasonal tarts, & confections

ENTRÉES
choice of
CRÈME BRÛLÉE FRENCH TOAST (v)
maple custard, bitter orange marmalade
warm maple syrup
TRUFFLED EGGS BENEDICT
portobello, pancetta, truffle hollandaise
FOREST MUSHROOM OMELETTE (v)
feta cheese, sofrito potatoes
KING CRAB SOFT SCRAMLBE
confit fennel, crème fraîche, focaccia
STEAK AND EGGS
skirt steak, eggs your way, sofrito potatoes
AVOCADO TOAST (v)
heirloom seeds, jalapeño, torn herbs
BROCCOLI CACIO E PEPE (v)
rigatoni, pine nuts, pecorino, demi sec tomato

EGGS

GARDEN BRUNCH 75 pp

SIDES

CHINOSIAN CHICKEN SALAD.................. 24
cabbage, water chestnuts, crispy wontons

PROSCUITTO COTTO PANINI.................. 25
mozzarella, salsa verde

CRISPY CHICKEN SANDWHICHE............. 27
honeyed kale slaw, house pickles, buttermilk

HEARTY CARROTS 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.......................... 32
dry-aged, bacon-mushroom marmalade
french fries + cheddar fondue*

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBONE IllNESS*

CHEFS JOHN FRASER AND WARREN BAIRD