

THE TERRACE AND OUTDOOR GARDENS

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, marcona almonds
- AVOCADO TOAST 18
heirloom seeds, jalapeño, torn herbs

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

BAKERY

- CROISSANT 7
- PAIN AU CHOCOLAT 7
- RASPBERRY CREAM CHEESE CRUFFIN 7
- BROOKLYN BAGEL 8

GARDEN BRUNCH 75 pp

WELCOME COCKTAIL

choice of specialty cocktail featuring hendrick's flora adora gin

GARDEN DISPLAY

housemade pastries + breakfast breads, yogurt parfaits
charcuterie + 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
portabello, pancetta, truffle hollandaise

FOREST MUSHROOM OMELETTE (v)
feta cheese, sofrito potatoes

KING CRAB SOFT SCRAMBLE
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

- EGG SANDWICH 16
millionaire's bacon, spiced ketchup
american cheese, brioche
- TRUFFLED EGGS BENEDICT 38
portabello, pancetta, truffle hollandaise
- FOREST MUSHROOM OMELETTE (v) 21
feta cheese, sofrito potatoes
- SKINNY WHITE FRITTATA 19
spinach, chèvre, piquillo, asparagus salsa
- KING CRAB SOFT SCRAMBLE 36
confit fennel, crème fraîche, focaccia

STARTERS

- DEEP DISH FOCACCIA (v) 16
smoked mozzarella & spiced tomatoes
- EAST COAST OYSTERS 26
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, pistachios
cypress grove goat cheese, blackberry vinaigrette

ENTRÉES

- CHINESE CHICKEN SALAD 24
cabbage, water chestnuts, crispy wantons
almonds
- PROSCIUTTO COTTO PANINI 25
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 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

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*

CHEFS JOHN FRASER AND WARREN BAIRD

BRUNCH