

THE TERRACE AND OUTDOOR GARDENS

PASTRY TOWER 27

chef's selection of nine freshly baked petit pastries

LIGHT

TROPICAL FRUIT PLATE	12
pineapple, citrus, kiwi, limoncello, mint	
FIVE ACRE GREEK YOGURT	12
granola, fresh berries, almonds, walnuts	
STEEL CUT OATS	13
fresh blueberries & preserves, marcona almonds	
AVOCADO TOAST (v)	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 (v)	19
spinach, chèvre, piquillo, asparagus salsa	
TWO EGG BREAKFAST	28
eggs your way, sofrito potato, sausage or bacon*	
TRUFFLED EGGS BENEDICT	38
portabello, pancetta, truffle hollandaise*	
KING CRAB SOFT SCRAMBLE	36
confit fennel, crème fraîche, focaccia	

LOBSTER QUICHE	38
swiss chard, garlic scapes, demi sec tomatoes	

BAKERY

CROISSANT	7
PAIN AU CHOCOLAT	7
YUZU CHERRY SCONE	7
BROOKLYN BAGEL	8

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

GARDEN BRUNCH 75 pp

WELCOME COCKTAIL

choice of specialty cocktail featuring hendrick's flora adora gin

GARDEN DISPLAY

housemade pastries, yogurt parfaits
east coast oysters, shrimp cocktail, smoked fish
antipasti, charcuterie & cheese

chef's selection of petite cakes, seasonal tarts & confections

ENTRÉE

choice of

CRÈME BRÛLÉE FRENCH TOAST
maple custard, bitter orange marmalade
warm maple syrup

AVOCADO TOAST (v)
heirloom seeds, jalapeño, torn herbs

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 & EGGS
skirt steak, eggs your way, sofrito potatoes*

BROCCOLI CACIO E PEPE (v)
rigatoni, pine nuts, pecorino, demi sec tomatoes

STARTERS

DEEP DISH FOCACCIA (v)

smoked mozzarella & spiced tomato

EAST COAST OYSTERS

half dozen, champagne mignonette, cocktail sauce*

EMPIRE CAESAR

castelfranco, baby romaine, caperberries
parmesan, croutons*
chicken or shrimp +9 | steak* +15

TIE DYE SALAD (v)

boston bibb, roasted beets, pistachios
cypress grove goat cheese, blackberry vinaigrette
chicken or shrimp +9 | steak* +15

SWEETS

CRÈME BRÛLÉE FRENCH TOAST

maple custard, bitter orange marmalade
warm maple syrup

LEMON RICOTTA PANCAKES

honeycomb butter, fresh strawberries

BROWNIE WAFFLE

yogurt whipped, hazelnut granola
stewed raspberries

ENTRÉES

CHINESE CHICKEN SALAD

cabbage, water chestnuts, crispy wontons, almonds

PROSCIUTTO COTTO PANINI

mozzarella, salsa verde, french fries

CRISPY CHICKEN SANDWICH

honeyed kale slaw, house pickles, buttermilk

HEARTY CARROT BOLOGNESE (v)

whole wheat lumache, braised mushrooms, walnuts

BROCCOLI CACIO E PEPE (v)

rigatoni, pine nuts, pecorino, demi sec tomatoes

STEAK & EGGS

skirt steak, eggs your way, sofrito potatoes*

BILLBOARD BURGER

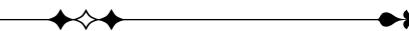
dry-aged, bacon & mushroom marmalade

french fries, cheddar fondue*

NY EXPRESS BREAKFAST 25

brooklyn bagel, acme smoked salmon
sliced tomatoes, sliced red onions, caperberries

whipped cream cheese, fresh oj & a cup of joe*



SIDES

AVOCADO (v)

8

SOFRITO POTATOES (v)

8

SMOKED SALMON*

12

CHICKEN SAUSAGE

12

PORK SAUSAGE

12

BACON

8