

THE  
NEW YORK  
EDITION®

ROOM SERVICE

## BREAKFAST

WEEKDAYS 6AM—11AM

WEEKENDS 6AM —12PM

### EGGS

Two Eggs Any Style (V) 25  
roasted smashed potatoes, salad, charred tomatoes, toast of your choice

Egg White Frittata (V) 27  
yellow squash, zucchini, leeks, sundried tomatoes, watercress, pine nuts

Egg White Omelet (V) 26  
spinach, mushroom, roasted smashed potatoes, salad, charred tomatoes

Omelet 26  
canadian bacon, sharp white cheddar, roasted smashed potatoes, salad, charred tomatoes

Wild Mushroom Scramble (V) 28  
two scrambled eggs, wild mushroom medley, thyme, roasted smashed potatoes, salad, charred tomatoes

### FAVORITES

EDITION Breakfast Sandwich 26  
applewood smoked bacon, white cheddar, scrambled egg on bagel

Full English Breakfast 31  
cumberland sausage, smoked bacon, roasted tomatoes, portobello mushroom, baked beans, eggs sunny-side up, choice of toast

Steak and Eggs 43  
hanger steak, herbed compound butter, fried egg, watercress salad, roasted smashed potatoes, charred tomatoes

### GRIDDLE

*served with maple syrup, choice of drunken banana sauce or berry compote and whipped honey ricotta*

Buttermilk Pancakes Plain (V) 28  
with white, milk, and dark chocolate (V) 29  
with blueberries (V) 31

Brioche French Toast (V) 29  
thick-cut, roasted apples

## BAKERY/CEREALS

Basket with Choice of Three Pastries (V) 19  
croissant, pain au chocolat, strawberry crème scone, blueberry muffin

Toasted Bagel (plain, everything, whole wheat) 14  
with cream cheese (V)

Toasted Bagel (plain, everything, whole wheat) 28  
with locally smoked salmon, capers, cream cheese, sliced tomatoes, pickled onion, fresh dill

White, Whole Grain, Seeded Sourdough, or Gluten-Free Toast  
with butter and jam (V) 7

Toasted Brioche with Cultured French Butter and Jam (V) 8

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 fresh berries (V) 26

### BENEDICTS

*served with roasted smashed potatoes, charred tomatoes, and salad*

Classic Benedict 29  
Canadian bacon, poached eggs, hollandaise sauce, english muffin

Eggs Florentine (V) 28  
sautéed spinach, poached eggs, hollandaise sauce, english muffin

Eggs Royale 33  
smoked salmon, poached eggs, hollandaise sauce, english muffin

\*Consuming raw eggs, fish, or meat may increase the risk of contracting a foodborne illness.  
For your convenience, an 18% gratuity will be added to parties of six or more.\*

## HEALTHY START

Homemade Granola (V) 23  
seasonal berries, greek-style yogurt

Overnight Oats (V) 18  
oat milk, rolled oats, marcona almonds, dried apricots, orange, white chocolate pearls, nasturtium

Chia Seed Pudding (V) 19  
coconut milk, blueberries, blackberries, bee pollen, sunflower seeds, sorrel

Avocado Toast (V) 23  
everything seasoning mix, pickled red onion, radishes, seeded sourdough  
add poached eggs (V) 8  
add smoked salmon 14

Berry Bowl (V) 18  
seasonal mixed berries

Fresh Sliced Fruit (V) 16  
melon, apple, strawberries, pineapple

Berry Smoothie (V) 18  
mixed berries, agave, chia seeds, lemon

Green Smoothie (V) 18  
spinach, greek yogurt, passion fruit, granny smith apple

## SIDES

Applewood Smoked Bacon 13  
Turkey or Pork Sausage 13  
Salmon Gravlax 20  
Roasted Wild Mushroom Medley (V) 14  
Mixed Green Salad (V) 10  
Sliced Avocado (V) 10  
Roasted Smashed Potatoes (V) 10

## ALL DAY

WEEKDAYS 11AM—1AM  
WEEKENDS 2PM—1AM

## STARTERS AND SALADS

Chilled Tomato Soup (V) 20  
jersey fresh crushed tomatoes, garlic confit, persian cucumber

Tuna Tartare 28  
sushi-grade yellowfin tuna, cape gooseberries, spring onions, finger limes, smoked paprika, nasturtium

Beef Tartare 28  
cornichon, egg yolk jam, melba toast

Brooklyn Burrata (V) 22  
apricot mostarda, marcona almonds, melba toast

Blistered Shishito Peppers (V) 15  
sumac aioli

Chicken Tenders 32  
fries, honey mustard sauce

Salad of Red Gem Lettuces (V) 23  
fresh herbs, silver dollar mushrooms, pecorino, sherry vinaigrette

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

## SANDWICHES

*served with fries or mixed salad*

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

Vegetarian Sandwich (V) 28  
balsamic-marinated mushroom, roasted piquillo peppers, burrata, sunflower seed pesto, tomato confit, IPA sourdough bread

Dry Aged Burger 34  
applewood smoked bacon, sharp white cheddar, pickles, onion, Churchill sauce, lettuce, brioche bun

EDITION Italian Trio 30  
mortadella, sopressata, prosciutto, red watercress, sharp cheddar, tapenade, black pepper aioli

## MAIN COURSES

Heirloom Grain Bowl (V) 26  
farro, quinoa, sautéed swiss chard, sun-dried tomatoes, pickled raisins,  
caramelized onions, baby french carrots, salsa verde

Sfoglioni Rigatoni Carbonara 28  
crispy bacon, egg yolk, parmigiano reggiano, lemon

Mac 'n Cheese 28  
braised beef cheek, wild mushroom medley

Sfoglioni Rigatoni Pomodoro (V) 25  
tomatoes, fresh garlic, olive oil, basil

Pan-Seared Salmon 40  
mashed potatoes, sautéed broccolini, mustard dill sauce

Tandoori Chicken 40  
basmati rice, toasted almond, raisins, pistachio, cucumber yogurt sauce

Steak Frites 55  
grilled hanger steak, garlic-herb butter, fries

## STEAKS

*served with mixed salad, herbed compound butter, and  
mashed potatoes and roasted vegetables*

New York Strip Steak 100

Filet Mignon 90

Snake River Farms Wagyu Skirt Steak 110

## SIDES

Fries (V) 12  
add parmesan 2  
add truffle 3

Mixed Leaf Salad (V) 10

Seasonal Sautéed Vegetables (V) 16

Sautéed Chicken Breast 15

## DESSERTS

Beer Mug Ice Cream Sundae (V) 17  
vanilla and chocolate ice cream, strawberries, chocolate curls,  
chocolate cookie crumbs, strawberry sauce

Chef's Tart (V) 18  
mango-strawberry upside down cake, fresh berries, toasted coconut,  
coconut semifreddo

Local Artisanal Cheese Board (V) 30  
chef's selection of local cheeses, honey-coated marcona almonds,  
apricot mostarda, melba toast

Ice Cream (V) Two Scoops 12  
vanilla, chocolate, seasonal sorbet

House-made Cookies (V) 12  
chocolate chip, vanilla shortbread, sticky toffee pudding

## BEVERAGES

Fruit Juices 10  
orange, pink grapefruit, apple, cranberry

Bottled Water (355ml) 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 (Dirty Chai Latte) 10 (Chai Latte) 10

Espresso 6 (Double) 9

Small Pot of Coffee 15

Large Pot of Coffee 21

Hot Chocolate 10

Art of Tea Organic Teas 15  
english breakfast, earl grey, sencha green

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

## WINES

### BUBBLES

Classic 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 20 85

### 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

Justin, Cabernet Sauvignon, Paso Robles, CA 22 103