

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 kit kat white, milk, and dark chocolate (V) 29

with blueberries (V) 31

Brioche French Toast (V) 29

thick-cut, roasted apples

BAKERY/CEREALS

Choice of One Pastry (V) 8 or Basket with Choice of Three Pastries (V) 19
croissant, pain au chocolat, pumpkin pecan cream scone, apple crumb 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, tomatoes, red onion, fresh dill

White, Whole Grain, Seeded Sourdough, or Gluten-Free Toast
with cultured French 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, soy, or almond milk

Steel-cut Organic Oatmeal, Honey, Cinnamon Sugar (V) 20
with bananas (V) 24
with seasonal 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 Parfait (V) 23
seasonal berries, Greek-style yogurt, house-made granola

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 shallots, seeded sourdough
add poached eggs (V) 8
add smoked salmon 14

Berry Bowl (V) 18
seasonal mixed berries

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

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

Green Smoothie (V) 18
spinach, Greek-style 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 Breakfast Potatoes (V) 10

ALL DAY

WEEKDAYS 11AM—1AM
WEEKENDS 2PM—1AM

STARTERS AND SALADS

Celeriac Root Veloute (V) 20
celery root, leeks, brown butter, truffles

Tuna Tartare 30
sushi-grade yellowfin tuna served over tonnato with bottarga

Steak Tartare 28
cornichon, capers, shallot, egg yolk, horseradish, parsley, melba toast

Brooklyn Burrata (V) 22
apricot mostarda, marcona almonds, watercress

Blistered Shishito Peppers (V) 15
sumac aioli, sea salt

Chicken Tenders 32
fries, honey mustard sauce

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

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

Churchill Burger 34
applewood smoked bacon, sharp yellow cheddar, grilled onion, Churchill sauce, lettuce, tomato, pickles, 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
locally made pasta, crispy bacon, egg yolk, parmigiano reggiano, lemon

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

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

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

Tandoori Chicken 40
coconut basmati rice, toasted almonds, raisins, pistachio, cucumber

STEAKS

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

New York Strip Steak 100
mixed salad, herb-garlic butter, mashed potatoes, and roasted vegetables

Filet Mignon 90
mixed salad, herb-garlic butter, mashed potatoes, and roasted vegetables

Snake River Farms Wagyu Skirt Steak 110
mixed salad, herb-garlic butter, mashed potatoes, and roasted vegetables

SIDES

Fries served with spicy mayo (V) 12
add parmesan 2
add truffle 3

Mixed Leaf Salad (V) 10

Sautéed Broccolini and French Baby Carrots (V) 16

Roasted 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, pear ginger sorbet

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

KIDS MEAL

Choice of entrée served with salad or fries, fresh fruit, and chocolate chip
cookie or 1 scoop of ice cream 28
grilled cheese sandwich
chicken fingers
pasta with butter and cheese or tomato sauce

BEVERAGES

Fruit Juices 10
orange, pink grapefruit, apple, cranberry

Bottled Water (500ml) 10 (700ml) 14
still water
sparkling water

Art of Tea Premium Leaf Iced Teas 8
classic ceylon black
blue pineapple

Soft Drinks 8
pepsi, diet pepsi, starry, london essence tonic water,
club soda, ginger ale

Yate Sparkling Yerba Mate 8
original golden
lime ginger

HOT BEVERAGES

Americano 8

Cappuccino 10

Caffe Latte 10 Dirty Chai Latte 10 Chai Latte 10

Espresso 6 Double Espresso 9

Small Pot of Coffee, 2 cups 15

Large Pot of Coffee, 4 cups 21

Hot Chocolate 10

Art of Tea Organic Teas 15
english breakfast, earl grey, lavender, green, chamomile, peppermint

BOTTLED BEER

Ithaca Beer, Flower Power IPA 12
Peroni, Nastro Azzuro Premium Lager 12

WINES

BUBBLES

Classic Orange 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 25 115

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 23 106