AT EDITION

C(FFEE by	La Colombe————		
Drip Brew Selection of Dark or Blonde Roasts	9	Draft Latte	10	
	-1-1	Matcha Latte	10	
French Press Seasonal Roasts	11	Latte, Cappuccino, Mocha or Macchiato	9	
Draft Cold Brew	10	Milk Selection: Whole, Non-Fat		
Espresso Single 6	/ Double 8	Non Dairy: Almond, Coconut, Oat, Soy Flavors Available-Vanilla, Hazenut, Caramel	1	
Americano	9			
——————————————————————————————————————				
Pineapple, Mango, Apple, Mint	15	Ginger Shot, Lemon, Agave	11	
Beet, Apple, Celery, Lemon	15	Turmeric Shot, Orange, Lemon	11	
Carrot, Apple, Lemon, Ginger	15	Juice Selections Orange, Grapefruit, Apple	9	
Kale, Spinach, Chard, Parsley Celery, Bok Choy	15	Fresh Squeeze Orange Juice	16	
	OTHIES &	COCKTAILS———		
Energy Banana, Coconut Water, Cacao Nibs Cinnamon & Organic Strawberries	15	Raspberry Lychee Bellini Franzie & Cratzi Prosecco Treviso Raspberry, Lychee	22	
Yogurt & Organic Berries Yogurt, Mixed Berries, Honey, Bee Pollen	15	JG Bloody Mary Grey Goose Vodka	24	
Strawberry Jewel Coconut Yogurt, Strawberries, Lemon Vanilla, Honey Add to any Smoothie: Organic Plant Based Protein Powder 4	15	House Made Bloody Mary Mix		
	—PASTI	RIES———		
Pain au Chocolat	8	Muffin	6	
Croissant	7	Pastelitos	9	
Seasonal Assorted Croissant	9	Donut	7	
Dulce de Leche Croffin	9	Cinnamon Bun	12	

11000		
Sunny Side-Up Frittata with Asparagus, Cheddar Cheese, Bacon & Sourdough Croutons	24	
Soft Scrambled Eggs, Broccoli, Aged Cheddar Cheese, Red Chili & Dill		
Poached Farm Eggs, Wild Mushrooms, Parmesan Cheese, Herbs*		
Bacon, Avocado & Egg Sandwich with Tomato Salsa		
Egg White Omelet, Spinach & Goat Cheese, Patatas Bravas, Tomato & Arugula Salad*		
Three Egg Omelet, Patatas Bravas, Tomato & Arugula Salad* Choice of 2 - Tomato, Onion, Spinach, Cheddar Cheese, Peppers		
Eggs Benedict, Patatas Bravas, Tomato & Arugula Salad* add Spinach 5, Ham 6, Smoked Salmon 9	24	
Huevos Rancheros, Two Farm Eggs, Fresh Corn Tortilla, Fire Roasted Salsa*		
Steak & Eggs, 2 Eggs Any Style, Patatas Bravas, Spicy Tangy Sauce*	41	
BREAKFAST—		
Coconut or Greek Yogurt Bowl with Rhubarb Compote, Mixed Berries & Pistachio Granola	22	
Coconut Milk Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp, Seasonal Fruit & Berries		
Seasonal Fruit Plate	21	
Avocado Toast with Toasted Sunflower Seed, Chili & Basil, Sourdough Bread add Two Poached Eggs* 8 or Smoked Salmon 11	21	
Smoked Salmon Plate, Bagel, Cream Cheese, Capers, Onions & Sliced Tomato		
Steel Cut Oatmeal, Berries & Spiced Brown Sugar	16	
Buttermilk Pancakes, Bananas, Berries & Maple Syrup		
French Toast with Strawberries & Maple Syrup	24	
MADVETTADIE		

·MARKET TABLE

Seasonal Fruit, Breakfast Pastries, Yogurt Parfait & Chia Seed Pudding
Organic Scrambled Eggs, Frittata of the Day, Applewood Smoked Bacon & Chicken Sausage
Belgian Waffles & Assorted Berries, Patatas Bravas, Steel-Cut Oatmeal, Sliced Meat & Cheese
Smoked Salmon & Whitefish Spread, Bagels & Cream Cheese

Seasonal Salads & Dressings

Juices, Tea or Coffee

49 Adult - 28 Kids (ages 2-12yrs)

Chef Jean-Georges Vongerichten Executive Sous Chef Nyitre Rodgers

An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.