

THE TERRACE
AND OUTDOOR GARDENS

COCKTAILS 24

SOLSTICE MINITINI

midsummer hendrick's, blanc vermouth,
pamplemousse

TROPICAL GIN MULE

hendrick's gin, pineapple, gingerbeer

KUMQUAT GARIBALDI

oasium hendrick's, coconut-washed campari,
grapefruit juice, orange juice

NON 1 BERRY SPRITZ 15

raspberry, chamomile, grapefruit, club soda
SPIRIT FREE

STARTERS

DEEP DISH FOCACCIA (v)18
smoked mozzarella & spiced tomato

EAST COAST OYSTERS30
half dozen, champagne mignonette, cocktail sauce*

EMPIRE CAESAR28
castelfranco, baby romaine, caperberries
parmesan, croutons*
add chicken +12 | shrimp +14 | steak* +18

TIE DYE LETTUCES (v).....28
ruby romaine, roasted beets, blackberries
aged goat cheese, pistachios
add chicken +12 | shrimp +14 | steak* +18

EGGS

EGG SANDWICH.....19
millionaire's bacon, spiced ketchup
american cheese, brioche

FOREST MUSHROOM OMELETTE(v).....25
feta cheese, sofrito potatoes

SKINNY WHITE FRITTATA (v)23
spinach, chèvre, sun-dried tomato pesto

TWO EGG BREAKFAST29
eggs your way*, sofrito potatoes, sausage or bacon

TRUFFLED EGGS BENEDICT44
portabello, pancetta, truffle hollandaise*

LOBSTER QUICHE.....44
fall squash,garleek, black truffle

GARDEN BRUNCH

85 pp

WELCOME COCKTAIL

choice of specialty cocktail featuring hendrick's gin

GARDEN DISPLAY

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

LOBSTER QUICHE
fall squash,garleek, black truffle

STEAK & EGGS
hanger steak*, eggs your way, sofrito potatoes

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

LIGHT

TROPICAL FRUIT PLATE16
pineapple, citrus, kiwi, limoncello, mint

FIVE ACRE GREEK YOGURT.....16
granola, fresh berries, almonds, walnuts

STEEL CUT OATS16
fresh blueberries & preserves, marcona almonds

AVOCADO TOAST (v)21
heirloom seeds, jalapeño, torn herbs

SWEETS

CRÈME BRÛLÉE FRENCH TOAST18
maple custard, bitter orange marmalade
warm maple syrup

LEMON RICOTTA PANCAKES19
honeycomb butter, fresh strawberries

BROWNIE WAFFLE.....20
yogurt whip, hazelnut granola, stewed raspberries

PASTRY TOWER 28

chef's selection of nine
freshly baked petite pastries

ENTRÉES

CLASSIC COBB28
chopped iceberg, avocado, Nueske's bacon
hard boiled egg, blue cheese
add chicken +12 | shrimp +14 | salmon* +16

CRISPY CHICKEN SANDWICH30
honeyed kale slaw, house pickles, buttermilk

PRIMAVERA DI STAGIONE (v)27
saffron, asparagus, English peas

BROCCOLI CACIO E PEPE (v)29
rigatoni, pine nuts, pecorino, demi sec tomatoes

CHICKEN PAILLARD30
arugula, cherry tomatoes, parmesan

STEAK & EGGS36
hanger steak*, eggs your way, sofrito potatoes

BILLBOARD BURGER.....35
piedmontese beef, bacon + mushroom marmellata

NY EXPRESS BREAKFAST 30

brooklyn bagel, acme smoked salmon*
heirloom tomato, red onion, caperberries
whipped cream cheese, oj & a cup of joe

BAKERY

CROISSANT9
PAIN AU CHOCOLAT9
YUZU CHERRY SCONE.....9
BROOKLYN BAGEL9

SIDES

AVOCADO (v).....12
SOFRITO POTATOES (v)12
ACME SMOKED SALMON.....15
CHICKEN SAUSAGE.....15
PORK SAUSAGE.....15
BACON.....12

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