

BRUNCH

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| Jumbo Stone Crab Claw, Mustard Aioli and Cocktail Sauce | 65 |
| Seasonal Fruit Plate with Organic Berries | 21 |
| Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seeds Seasonal Fruit & Organic Berries | 21 |
| Coconut Yogurt, Grapefruit Wedges, Orange Blossom Honey | 21 |
| Gluten Free Almond Flour Pancake, Banana Whipped Cream, Maple Syrup | 24 |
| Crunchy Mexican Spiced French Toast, Caramelized Apples | 24 |
| Cardamom Dutch Baby Pancake, Hudson Valley Maple Syrup | 22 |
| Assorted Pastries | 9 |
| Croissant, Chocolate Croissant, Cheese Danish | |
| House Made Cinnamon Bun, Cream Cheese Glaze | 16 |
| Tartine of Avocado, Broccoli Rabe, Spicy Mint Pesto, Meyer Lemon Add Two Poached Eggs* 8 or Smoked Salmon 11 | 21 |
| Huevos Rancheros, Farm Egg, Corn Tortilla, Fire Roasted Salsa* | 24 |
| Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast* | 26 |
| Egg White Omelet with Fresh Herbs* Mixed Greens, Tomato Salad, Choice of Toast | 27 |
| Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise* | 29 |

LIGHT & BRIGHT

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| Guacamole with Tomatillo Salsa, Warm Crunchy Tortillas | 21 |
| Hamachi Sashimi, Lemon, Dill, Chili, Green Olive Dressing | 25 |
| Tuna Tartare, Pan Con Tomate, Piquillo Pepper | 29 |

SALADS

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| Heart of Palm Salad, Heirloom Tomato, Avocado Young Coconut Dressing | 24 |
| Baby Beet, Silken Coconut Yogurt and Pink Lady Apples | 26 |
| Add Grilled Chicken 12, Grilled Salmon 19 or Grilled Shrimp 21 | |

GOLDEN & CRISPY

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| Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli | 19 |
| Cinco Jotas Ham, Manchego Cheese Fritters | 19 |
| Charred Octopus, Fava Beans, Fennel, Calabrian Chili Vinaigrette | 24 |
| Pretzel Crusted Calamari, Spicy Tomato Sauce, Grainy Mustard | 25 |
| Spring Pea Empanadas, Green Chili Dressing | 22 |

PIZZAS

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| Tomato, Mozzarella, Basil | 25 |
| Broccoli Rabe with Ricotta Cheese, Spicy Salami | 28 |
| Avocado, Jalapeño, Cilantro, Lime, Onion | 29 |
| Black Truffle and Fontina Cheese | 29 |
| Smoked Salmon, Dill Mascarpone, Everything Crust | 27 |

TORTILLAS & SANDWICHES

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| Roasted Mushroom-Nopales Tacos, Tomatillo and Avocado Salsa | 28 |
| Crispy Fish Tacos, Aioli, Pickled Cabbage-Chili | 32 |
| Chipotle Chicken Tacos, Grilled Jalapeño Salsa | 29 |
| Steak and Egg Sandwich, Tatemada Salsa | 31 |
| Angus Cheeseburger, Pickled Jalapeño, Herb Mayo | 28 |
| House-made Chorizo Burger, Tomatillo Relish, Roasted Jalapeño Spicy Mayo | 29 |

SIDES

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| Pork or Chicken Sausage | 8 |
| Country Ham or Applewood Smoked Bacon | 8 |

Chef Jean-Georges Vongerichten
 Chef de Cuisine Lateisha Wilson

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

An automatic service charge of 20% will be applied to your check but can be adjusted at your discretion. your discretion.