

BRUNCH

Seasonal Fruit Plate with Organic Berries	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seeds Seasonal Fruit & Organic Berries	21
Crunchy Mexican Spiced French Toast, Strawberry Compote	24
Cardamom Dutch Baby Pancake, Hudson Valley Maple Syrup	22
Gluten Free Almond Flour Pancake, Banana Whipped Cream, Maple Syrup	24
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

Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Hamachi Sashimi, Lemon, Dill, Chili, Green Olive Dressing	25
Tuna Tartare, Pan Con Tomate, Piquillo Pepper	29

SALADS

Heart of Palm Salad, Heirloom Tomato, Avocado Young Coconut Dressing	24
Asparagus and Avocado Salad, Pistachios, Pecorino Fresco Lime and Lovage	23
Endive Caesar Salad, Croûtons, Parmesan, Lemon, Basil	22

Add Grilled Chicken 12, Grilled Salmon 19 or Grilled Shrimp 21

GOLDEN & CRISPY

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

PIZZAS

Tomato, Mozzarella Cheese, 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

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, Jalapeño Salsa and charred tomato salsa	31
8oz Angus Cheeseburger, Pickled Jalapeño, Herb Mayonnaise	28
House-made Chorizo Burger, Tomatillo Relish, Roasted Jalapeño Spicy Mayo	29

SIDES

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.