

THE
NEW YORK
EDITION®

ROOM SERVICE

BREAKFAST

WEEKDAYS 6AM - 11AM

WEEKENDS 6AM - 12PM

EGGS

Two Eggs Any Style (V) 26
roasted smashed potatoes, salad, charred tomatoes, toast of your choice

Egg White Frittata (V) 29
yellow squash, zucchini, leeks, sundried tomatoes, watercress, pine nuts

Egg White Omelet (V) 28
spinach, mushroom, roasted smashed potatoes, salad, charred tomatoes

Omelet 28
canadian bacon, sharp white cheddar, roasted smashed potatoes, salad, charred tomatoes

Wild Mushroom Scramble (V) 29
three 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) 31
with blueberries (V) 29

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, apricot cheese scone, or lemon poppyseed muffin

Toasted Bagel (plain, everything, whole wheat) 14
with cream cheese, picked shallots, capers and fresh dill (V)

Toasted Bagel (plain, everything, whole wheat) 29
with salmon lox, red onion, tomato, capers, cream cheese and 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) 14
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 30
Canadian bacon, poached eggs, hollandaise sauce, english muffin

Eggs Florentine (V) 29
sautéed spinach, poached eggs, hollandaise sauce, english muffin

Eggs Royale 34
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, a 20% gratuity will be added to all orders.*

HEALTHY START

Homemade Granola Parfait (V) 24
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) 24
everything seasoning mix, pickled red onion, radishes, seeded sourdough
add poached eggs (V) 8
add smoked salmon 14

Berry Bowl (V) 18
seasonal mixed berries

Fresh Sliced Fruit (V) 18
melon, apple, strawberries, pineapple

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

Green Smoothie (V) 18
spinach, Greek 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 Smashed Potatoes (V) 10

ALL DAY

WEEKDAYS 6AM - 11AM

WEEKENDS 6AM - 12PM

STARTERS AND SALADS

Raspberry Tomato Gazpacho 21
burrata, sungold tomatoes, cucumber, basil, scallion-rosemary focaccia

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

Steak Tartare 28
cornichon, capers, shallot, egg yolk, horseradish, 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) 24
fresh herbs, silver dollar mushrooms, pecorino romano, sherry vinaigrette

Cobb Salad 28
grilled chicken, applewood smoked bacon, gorgonzola, avocado, hardboiled egg, grape tomatoes, persian cucumber, lemon vinaigrette

SANDWICHES

served with fries or mixed salad

BLT 28
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 36
8 oz dry aged burger cooked to order, sharp yellow cheddar, grilled onion, Churchill sauce, brioche bun, lettuce, tomato, pickles, served on the side

EDITION Italian Trio 30
mortadella, sopressata, prosciutto, red watercress, sharp cheddar, tapenade

NBJO!DPVSTFT

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
crispy bacon, egg yolk, parmigiano reggiano, lemon

Sfoglioni Rigatoni Pomodoro (V) 26
tomatoes, fresh garlic, olive oil, fresh parsley, grated parmesan

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

Pan-Seared Salmon 42
mashed potatoes, sautéed broccolini, mustard dill sauce

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

STEAKS

Steak Frites 60
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 (V) 12
add parmesan 2
add truffle 3

Mixed Leaf Salad (V) 10

Sautéed Broccolini and French Baby Carrots (V) 16

Roasted Chicken Breast 16

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, or strawberry guava sorbet

House-made Cookies (V) 14
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

Cold Pressed Juices 14

deep green - cucumber, celery, spinach, kale, lemon, ginger

morning glory - clementine, strawberry, orange

high achiever - beet, apple, carrot

beach bum - pineapple, ginger, echinacea

Bottled Water (500ml) 10 (750ml) 14

still or sparkling water

Art of Tea Premium Leaf Iced Teas 8

classic ceylon black or blue pineapple

Soft Drinks 8

coca cola, diet coca cola, fever tree tonic water, club soda, ginger ale

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, sencha green, egyptian chamomile, pacific coast

peppermint, french lemon ginger, apricot escape

BOTTLED BEER

Brooklyn Lager IPA 12

Peroni, Nastro Azzuro Premium Lager 12

WINES

GL BTL

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

20

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