

THE
NEW YORK
EDITION®

LOBBY BAR

BREAKFAST | 9AM—11AM

BAKERY AND CEREALS

Choice of One Pastry (V) 8

Basket with Choice of Three Pastries (V) 17

White, Whole Wheat, Rye, or Gluten-free Toast with Jam (V) 7

Special K, Frosted Flakes, or Raisin Bran (V) 10
whole, 2%, skim, soy, oat or almond milk

Steel-cut Organic Oatmeal, Honey, Cinnamon Sugar (V) 20
with banana 24
with seasonal berries 26

Toasted Bagel (Plain or Everything) 14
with cream cheese (V) 28
with smoked salmon

Breakfast Sandwich 26
applewood smoked bacon, white cheddar, scrambled egg,
on a toasted bagel

HEALTHY START

Homemade Yogurt Parfait, Granola, Seasonal Berries (V) 23

Avocado Toast, Everything Seasoning Mix, Picked Red Onion 23
add poached eggs 8
add smoked salmon 14

Overnight Oats (V) 18
oat milk, rolled oats, marcona almonds, dried apricot, orange,
white chocolate pearls, nasturtium

Chia Seed Pudding (V) 19
coconut milk, blueberries, blackberries, bee pollen, sunflower
seeds, sorrel

EGGS

Two Eggs Any Style (V) 25
roasted smashed potatoes, salad, charred tomatoes, toast of
choice

Egg White Frittata (V) 27
yellow squash, zucchini, sundried tomatoes, watercress salad,
pine nuts

Omelet 26
Canadian bacon, sharp white cheddar, roasted smashed
potatoes, salad, charred tomatoes

Egg White Omelet (V) 26
spinach, mushroom, roasted smashed potatoes, salad, charred
tomatoes

Wild Mushroom Scramble (V) 28
three scrambled eggs, wild mushroom medley, thyme, roasted
smashed potatoes, salad, charred tomatoes

FAVORITES

Full English Breakfast 31
cumberland sausage, smoked bacon, roasted tomatoes,
portobello mushroom, baked beans, two eggs, choice of toast

Steak and Eggs 43
hanger steak, herbed compound butter, fried egg, watercress
salad, roasted smashed potatoes, charred tomatoes

SIDES

Seasonal Fruit Platter (V) 18
Berry Bowl (V) 18
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

LUNCH | 11AM — 2PM

STARTERS AND SALADS

Cobb Salad	25
grilled chicken, applewood smoked bacon, gorgonzola, avocado, hardboiled egg, grape tomatoes, Persian cucumber, lemon vinaigrette	
Salad of Red Gem Lettuces	23
fresh herbs, silver dollar mushrooms, pecorino, sherry vinaigrette	
Sautéed Broccolini and French Baby Carrots (V)	16
Fries with Spiced Mayo	10
with parmesan cheese	12
with truffle oil	13
with parmesan and truffle	15

SANDWICHES

BLT	20
applewood smoked bacon, avocado, tomato, sourdough toast	
EDITION Italian Trio	24
mortadella, sopressata, prosciutto, red watercress, sharp cheddar, Tapenade, black pepper aioli.	
Churchill Burger	28
bacon, white cheddar, pickles, onion, lettuce, Churchill sauce	
Portobello Sandwich	22
balsamic-marinated mushroom, roasted piquillo peppers, burrata, sunflower seed pesto, tomato confit, IPA sourdough bread	

MAIN COURSES

Heirloom Grain Bowl (V)	25
farro, quinoa, sautéed swiss chard, sun-dried tomatoes, pickled raisins, caramelized onions, baby French carrots, salsa verde	
add roasted chicken	15
add grilled shrimp	16
Pan-seared Salmon	40
mashed potatoes, sautéed broccolini, mustard dill sauce	
Steak Frites	55
grilled hanger steak, garlic-herb butter, fries	
Sfoglioni Rigatoni Carbonara	28
crispy bacon, egg yolk, parmigiano reggiano, lemon	
Sfoglioni Rigatoni Pomodoro (V)	25
tomatoes, fresh garlic, olive oil, basil	
Mac 'n Cheese	28
local made pasta, braised beef cheek, wild mushroom medley	
Chicken Tenders	32
fries, honey mustard sauce	

HOT BEVERAGES

Americano	8
Cappuccino	10
Café Latte	10
Hot Chocolate	10
Double Espresso	9
Small Pot of Coffee (2 cups)	12

TEALEAVES WHOLE LEAF ORGANIC TEAS

Caffeinated	12
english breakfast, earl grey with lavender, long life green	
Caffeine-free	12
chamomile, peppermint	

SMOOTHIES AND COLD BEVERAGES

EDITION Smoothie	18
strawberry, blueberry, blackberry	
Green Smoothie	18
passion fruit, greek-style yogurt, spinach, granny smith apples	

FRUIT JUICES

orange, pink grapefruit, apple, cranberry, tomato	10
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