



### **GOOD MORNING**

#### **YOGURT PARFAIT 12**

chia seeds, blueberry compote, toasted oats

#### **AÇAI BOWL** 12

almond butter, coconut flakes, banana, strawberry

#### **SEASONAL FRUIT PLATE 14**

selection of fruits and berries

#### **AVOCADO TOAST** 14

grilled sourdough, pickled chilis, toasted sunflower seeds, watercress, *add an egg +3* 

#### FRENCH OMELET 18

aged comté, fine herbs, market salad, add lobster ragout +12

#### TURKISH EGGS 18

poached eggs, smoked shallots, aleppo pepper, mint yogurt, grilled flatbread

#### **EGGS ANY STYLE 16**

roasted tomato, grilled avocado, grilled sourdough, add bacon +4 / add chicken sausage +4

#### B.E.C. 16

black pepper maple bacon, scrambled eggs, american cheese, deviled aioli, croissant

#### PANCAKES 18

almond maple praline, brown butter



#### LIEGE WAFFLE 18

grand marnier, caramelized cara cara oranges, whipped crème fraîche

#### SOMETHIN' EXTRA

BACON 9 HASHBROWNS 9 MARKET SALAD 8 CHICKEN SAUSAGE 9

# JUICE BAR 7 BEET & ORANGE

BEET & ORANGE CARROT & GINGER



#### **COFFEE & TEA**

SWEETLEAF DRIP COFFEE 5
ICED COFFEE 5
NESPRESSO ESPRESSO 4 [+2 double]
CAPPUCCINO OR LATTE 6

TEA 4

english breakfast / green tea / earl grey / decaf chamomile

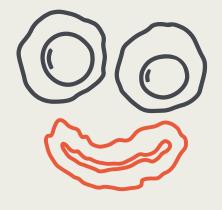


scan this code with your phone camera for allergen info

executive chef: christopher d'ambrosio culinary director: barry tonks



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## GOOD MORNING

TAKE CARE NEW YORK