

THE TERRACE AND OUTDOOR GARDENS

PASTRY TOWER 27

chef's selection of nine freshly baked petit pastries

LIGHT

- TROPICAL FRUIT PLATE 12
pineapple, citrus, kiwi, limoncello, mint
- FIVE ACRE GREEK YOGURT 12
granola, fresh berries, almonds, walnuts
- STEEL CUT OATS 13
fresh blueberries & preserves, marcona almonds
- AVOCADO TOAST (v) 18
heirloom seeds, jalapeño, torn herbs

EGGS

- EGG SANDWICH 16
millionaire's bacon, spiced ketchup
american cheese, brioche
- FOREST MUSHROOM OMELETTE (v) 21
feta cheese, sofrito potatoes
- SKINNY WHITE FRITTATA (v) 19
spinach, chèvre, piquillo, asparagus salsa
- TWO EGG BREAKFAST 28
eggs your way, sofrito potato, sausage or bacon*
- TRUFFLED EGGS BENEDICT 38
portabello, pancetta, truffle hollandaise*
- KING CRAB SOFT SCRAMBLE 36
confit fennel, crème fraîche, focaccia
- LOBSTER QUICHE 38
swiss chard, garlic scapes, demi sec tomatoes

BAKERY

- CROISSANT 7
- PAIN AU CHOCOLAT 7
- YUZU CHERRY SCONE 7
- BROOKLYN BAGEL 8

GARDEN BRUNCH 75 pp

WELCOME COCKTAIL

choice of specialty cocktail featuring hendrick's flora adora gin

GARDEN DISPLAY

housemade pastries, yogurt parfaits
east coast oysters, shrimp cocktail, smoked fish
antipasti, charcuterie & cheese
chef's selection of petite cakes, seasonal tarts & confections

ENTRÉE

choice of

CRÈME BRÛLÉE FRENCH TOAST
maple custard, bitter orange marmalade
warm maple syrup

AVOCADO TOAST (v)
heirloom seeds, jalapeño, torn herbs

TRUFFLED EGGS BENEDICT
portabello, pancetta, truffle hollandaise*

FOREST MUSHROOM OMELETTE (v)
feta cheese, sofrito potatoes

KING CRAB SOFT SCRAMBLE
confit fennel, crème fraîche, focaccia

STEAK & EGGS
skirt steak, eggs your way, sofrito potatoes*

BROCCOLI CACIO E PEPE (v)
rigatoni, pine nuts, pecorino, demi sec tomatoes

ENTRÉES

- CHINESE CHICKEN SALAD 24
cabbage, water chestnuts, crispy wontons, almonds
- PROSCIUTTO COTTO PANINI 25
mozzarella, salsa verde, french fries
- CRISPY CHICKEN SANDWICH 27
honeyed kale slaw, house pickles, buttermilk
- HEARTY CARROT BOLOGNESE (v) 24
whole wheat lumache, braised mushrooms, walnuts
- BROCCOLI CACIO E PEPE (v) 25
rigatoni, pine nuts, pecorino, demi sec tomatoes
- STEAK & EGGS 28
skirt steak, eggs your way, sofrito potatoes*
- BILLBOARD BURGER 32
dry-aged, bacon & mushroom marmalade
french fries, cheddar fondue*

NY EXPRESS BREAKFAST 25

brooklyn bagel, acme smoked salmon
sliced tomatoes, sliced red onions, caperberries
whipped cream cheese, fresh oj & a cup of joe*

STARTERS

- DEEP DISH FOCACCIA (v) 16
smoked mozzarella & spiced tomato
- EAST COAST OYSTERS 26
half dozen, champagne mignonette, cocktail sauce*
- EMPIRE CAESAR 22
castelfranco, baby romaine, caperberries
parmesan, croutons*
chicken or shrimp +9 | steak* +15
- TIE DYE SALAD (v) 20
boston bibb, roasted beets, pistachios
cypress grove goat cheese, blackberry vinaigrette
chicken or shrimp +9 | steak* +15

SWEETS

- CRÈME BRÛLÉE FRENCH TOAST 16
maple custard, bitter orange marmalade
warm maple syrup
- LEMON RICOTTA PANCAKES 17
honeycomb butter, fresh strawberries
- BROWNIE WAFFLE 18
yogurt whipped, hazelnut granola
stewed raspberries

SIDES

- AVOCADO (v) 8
- SOFRITO POTATOES (v) 8
- SMOKED SALMON* 12
- CHICKEN SAUSAGE 12
- PORK SAUSAGE 12
- BACON 8

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

CHEFS JOHN FRASER AND WARREN BAIRD