COPPBE AND TEA

INTELLIGENTSIA COFFEE

HARNEY AND SONS TEAS & INFUSIONS 6

COFFEE 7

ESPRESSO 7/7.50

CAPPUCCINO 9

CAFE LATTE 9

AMERICANO 6/6.5

HOT CHOCOLATE 8

HOT APPLE CIDER 8

POMEGRANATE OOLONG

ORGANIC ENGLISH BREAKFAST

MINT VERBENA, CHAMOMILE

EARL GREY BLACK TEA

JAPANESE SENCHA GREEN TEA

ICED TEA

JUGBS

GREEN JUICE 14

granny smith apple, kale, cucumber spinach, lemon, young ginger

RUBY RED JUICE 12

beet, carrot, orange, lemon young ginger **CARROT JUICE** 10

ORANGE JUICE 9

GRAPEFRUIT JUICE 9



MIMOSA 20 | 58

BELLINI 18 | 56

BLOODY MARY 20 | 58

BARBRY

CROISSANT 8

ALMOND CROISSANT 8

BAGEL OR TOAST 7

CHOCOLATE CROISSANT 8

PASTRY BASKET 20

Chef Proprietor Jean-Georges Vongerichten

PANCARES & TOASTS

AVOCADO TOAST 18

extra virgin olive oil, sunflower seeds add poached egg +4 add smoked salmon +9

BUTTERMILK PANCAKES 24

mixed berries and banana

BRIOCHE FRENCH TOAST 22

apples and bacon

SMOKED SALMON 26

tomato, capers, onions, toasted bagel

EGGS

EGGS ANY STYLE 19

cherry tomatoes crispy potatoes choice of toast

EGG SANDWICH 22

berkshire north country ham gruyere cheese, pickled chilis

EGG WHITE OMELET 20

fines herbs, cherry tomatoes crispy potatoes choice of toast

EGGS BENEDICT 28

ham, smoked salmon or spinach

OMELET 22

choice of mushroom cheese, ham or smoked salmon +9

POACHED EGGS 24

roasted mushrooms parmesan cheese, herbs

STEAK & EGGS 33

cherry tomatoes crispy potatoes choice of toast

CEREALS & FRUIT

CEREALS 9

OATMEAL 10

SEASONAL FRUIT PLATE 24

add berries or banana +7

add berries or banana +7

SMORED MEATS & FISH

CHICKEN SAUSAGE 10

PORK & HERB SAUSAGE 10

NIMAN RANCH SMOKED BACON 10

BERKSHIRE NORTH COUNTRY HAM 12

SMOKED ORGANIC TURKEY BACON 10

SMOKED SALMON 18

Before placing your order please inform your server if a person in your party has a food allergy Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.