

COFFEE AND TEA

INTELLIGENTSIA COFFEE

COFFEE 7

ESPRESSO 7

CAPPUCCINO 9

CAFE LATTE 9

AMERICANO 7

HOT CHOCOLATE 8

HOT APPLE CIDER 8

HARNEY AND SONS TEAS & INFUSIONS 7

POMEGRANATE OOLONG

ORGANIC ENGLISH BREAKFAST

MINT VERBENA, CHAMOMILE

EARL GREY BLACK TEA

JAPANESE SENCHA GREEN TEA

ICED TEA

JUICES

GREEN JUICE 14

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

RUBY RED JUICE 14

beet, carrot, orange, lemon
young ginger

CARROT JUICE 10

ORANGE JUICE 9

GRAPEFRUIT JUICE 9

COCKTAILS & PITCHERS

MIMOSA 20 | 58

BELLINI 20 | 58

BLOODY MARY 20 | 58

BAKERY

CROISSANT 8

CHOCOLATE CROISSANT 9

ALMOND CROISSANT 9

PASTRY BASKET 24

BAGEL OR TOAST 7

PANCAKES & TOASTS

AVOCADO TOAST 20.50

extra virgin olive oil, sunflower seeds
add poached egg +8
add smoked salmon +14

BUTTERMILK PANCAKES 25

mixed berries and banana

BRIOCHE FRENCH TOAST 25

apples and bacon

SMOKED SALMON 28

tomato, capers, onions, toasted bagel

EGGS

EGGS ANY STYLE 22.50

cherry tomatoes
crispy potatoes
choice of toast

EGG WHITE OMELET 24

finest herbs, cherry tomatoes
crispy potatoes
choice of toast

OMELET 25

choice of mushroom
cheese, ham or
smoked salmon +9

STEAK & EGGS 33

cherry tomatoes
crispy potatoes
choice of toast

EGG SANDWICH 24

berkshire north country ham
gruyere cheese, pickled chilis

EGGS BENEDICT 29

ham, smoked salmon or
spinach

POACHED EGGS 24

roasted mushrooms
parmesan cheese, herbs

CEREALS & FRUIT

CEREALS 9

add berries or banana +8

OATMEAL 10

add berries or banana +8

SEASONAL FRUIT PLATE 25

SMOKED 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 14

Chef Proprietor Jean-Georges Vongerichten

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.