

## BREAKFAST 6 AM – 11 PM

### ORGANIC EGGS

Two eggs   <i>any style</i>	18
Whole egg or egg white omelet   <i>filling of your choice</i>	26
Scrambled eggs   <i>truffle, grilled asparagus, Parmigiano Regiano</i>	28
Eggs Benedict   <i>Canadian bacon, English muffin, hollandaise</i>	28
Eggs Royale   <i>smoked salmon, English muffin, hollandaise</i>	28

### SIDES | *each* 8

Applewood smoked bacon  
Turkey bacon  
Kurobuta ham  
Chicken apple sausage  
Herb roasted fingerling potatoes  
Sautéed portobello mushrooms

### BREAKFAST BOARDS

Avocado toast   <i>shaved radish, multigrain bread, truffle salt</i>	18
Poached egg & avocado toast   <i>poached egg, avocado multigrain bread, arugula, avocado</i>	22
North Atlantic salmon bagel   <i>cream cheese, heirloom tomato, red onion, capers</i>	28
Bistro breakfast sandwich   <i>eggs any style, Applewood smoked bacon, arugula, NY cheddar, grilled sourdough</i>	28

### GRIDDLE 24

*All served with upstate maple syrup, whipped butter and berries*

Caramelized brioche French toast  
Belgian waffles | *vanilla, macerated berries*  
Lemon ricotta pancakes  
Churros | *dark chocolate*

### GRAINS

Cereal   <i>served with berries, bananas and choice of milk</i>	10
Maple toasted granola   <i>Greek yogurt, sweet berries, local honey</i>	12

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Organic oatmeal | *cinnamon sugar, apple compote* 12

Ancient grain porridge | *faro, spelt, chia, goji berries, toasted pistachios and almonds* 16

## FRUIT

Grapefruit segments 14

Selection of seasonal sliced fruits 16

Seasonal fresh fruit salad | *fresh mint leaves, lime, agave* 18

Açaí bowl | *banana, berries, toasted granola, Marcona almonds* 21

## BAKERY

*Served with spread of your choice | sunflower butter, almond butter, Nutella, cream cheese, seasonal jams*

NY bagels | *each* 4  
plain, everything, cinnamon, raisin, sesame, bialy

NY muffins | *each* 4  
blueberry sour cream, cinnamon tofu, peach bran, banana chocolate

Toasted bread | *4 slices* 4  
baguette, wheat, sourdough, rye, multigrain, English muffin, gluten free

Breakfast pastries | *each* 4  
croissant, chocolate croissant, banana Danish, cinnamon roll

## JUICES

Fresh | *orange or grapefruit* 8

Power | *apple, carrot, ginger* 12

Detox | *cucumber, celery, apple, kale, lemon, ginger* 12

Fiber | *avocado, apple, kale, celery, fennel* 12

Immune | *beets, carrot, apple, lemon, lime, ginger* 12

Custom | *any* 14

## SMOOTHIES 14

Green machine | *kale, spinach, celery, green apple, chia seeds, Greek yogurt, honey*

Health nut | *almond butter, banana, dates, Greek yogurt, honey*

Antioxidant | *blueberries, açai, banana, Greek yogurt, honey*

additional protein powder 4

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## BARISTA

Coffee   <i>regular or decaffeinated</i>	6
French press   <i>single origin</i>	10
Specialty coffee   <i>espresso, café latte, café mocha, cappuccino</i>	10
additional espresso shot	2
Cold brew   <i>regular or decaffeinated</i>	6
Draft latte   <i>cold brew espresso, frothed milk</i>	8
Hot chocolate   <i>whipped cream, house made marshmallow</i>	12
Organic teas	10
English Breakfast, Earl Grey, Masala Chai, Matcha, Mint, Oolong, Rooibos, White, Ancient Pu-erh	
<i>All selections available iced</i>	

## ALL DAY DINING 11 AM – 11 PM

### APPETIZERS

Maplebrook burrata   <i>heirloom tomatoes, extra virgin olive oil, torn basil</i>	22
Beef carpaccio   <i>young arugula, caper berries, shaved Manchego cheese</i>	28
Foie gras   <i>macerated NY upstate apple, brioche toast</i>	28
NY cheese and charcuterie board   <i>local soft and hard cheeses with handcrafted charcuterie</i>	28
Crudo trio board   <i>yellowfin tuna poke, soy, sesame   spicy lobster tomato, cucumber, basil, smoked paprika   hamachi truffle-ponzu, sea salt, shiso</i>	38
Petrossian caviar   <i>blinis, toast points, accompaniments</i>	MP

### SALADS

Tribeca Green Market   <i>organic greens, baby vegetables, herb vinaigrette</i>	24
Roasted beets   <i>smoked goat cheese, radish, Brooklyn lager vinaigrette, grilled sunflower seeds</i>	26
Kale and avocado   <i>crispy quinoa, cherry tomatoes, Meyer lemon, extra virgin olive oil</i>	26
Caesar   <i>romaine, focaccia croutons, Parmigiano Reggiano, classic Caesar dressing</i>	24
Romaine   <i>with your choice of grilled chicken breast, shrimp or seared tuna, citrus vinaigrette</i>	34
Spicy lobster   <i>tomatoes, cucumber, basil, smoked paprika</i>	36

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SOUPS 16

Chicken soup | *your choice of egg noodles or matzo ball*

San Marzano tomato soup | *roasted tomatoes, New Jersey double cream, croutons*

SANDWICHES

*Served with choice of French fries or organic greens*

BLT | *applewood smoked bacon, organic lettuce, heirloom tomato, toasted wheat* 28

Falafel | *pita bread, coleslaw, cucumbers, hummus, tomatoes, harissa* 28

Herb roasted turkey club | *applewood smoked bacon, avocado, eggs, tomatoes, toasted sourdough* 32

Pastrami on rye | *house made mustard, sauerkraut, Gruyère cheese* 32

Tribeca prime burger | *short rib Angus beef burger, aged NY cheddar, crispy onions* 34

Lobster Roll | *chive lemon butter* 34

PASTA

Penne cacio e pepe | *coarse black pepper, Parmigiano Reggiano* 28

Tagliatelle Bolognese | *Parmigiano Reggiano* 32

Pappardelle Primavera | *seasonal Tribeca Greenmarket grilled vegetables* 34

Linguine ricco di mare | *squid ink, sea urchin, crab* 38

*gluten free pasta also available*

FISH

Pan roasted Scottish salmon | *fennel, saffron cannellini beans, lemon butter* 34 GF

Crispy snapper | *laksa curry, bean sprouts, tomatoes* 36 GF

Seared tuna | *bok choy, furikake, brown butter miso* 36

Catch of the day 38

*Pan seared or roasted with choice of sauce | lemon butter, caper beurre blanc, Agrumato olive oil and lemon*

MEATS

Free range Lancaster county half chicken | *cumin roasted carrots, sage jus* 34 GF

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Veal Milanese   <i>rocket arugula, Meyer lemon</i>	36
Beef tartare   <i>capers, onions</i>	36
Braised short rib   <i>mushrooms, veal jus</i>	36 GF
Berkshire pork chop   <i>sautéed Swiss chard, roasted seasonal fruit chutney</i>	36 GF
Prime 28 day dry aged, hand selected New York striploin 14oz	52
Filet mignon 8oz	48
<i>choice of sauce   bordelaise, béarnaise, truffle demi-glace, creamy horseradish, thyme butter</i>	

#### VEGAN

Quinoa tofu cake   <i>sautéed corn, red pepper coulis, cannellini beans</i>	28
Vermicelli noodles   <i>market vegetables, laksa curry</i>	28

#### SIDES

each 8

- Sautéed broccolini
- Sautéed spinach
- Fire roasted mushrooms
- Seasonal market vegetables
- Grilled avocado or tomatoes

#### STARCH each 8

- Hickory smoked mashed potatoes
- Parmesan truffle fries
- Polenta
- Parmesan potato pave
- Macaroni & cheese
- Jasmine or Basmati Rice

#### DESSERTS

16

Tiramisu | *espresso soaked ladyfingers, creamy mascarpone, rum*

Double chocolate cake | *milk chocolate frosting, chocolate ganache*

Crackers NY cheesecake | *sweet berries*

Orange crème brûlée | *custard, caramelized sugar*

Macallan butterscotch pudding | *sea salt chocolate toffee*

Fruit salad | *seasonal fresh fruit, mint, lime, agave*

Sorbet and ice cream | *3 scoops*

## MILK SHAKES

12

Classic | *vanilla, strawberry, chocolate, peanut butter*

Black and white cookie | *house made vanilla bean ice cream blended with black, white cookie chunks and Mast Brothers chocolate syrup*

Nuts for nuts | *toasted almond ice cream with salted caramel swirl*

## Kid's Menu

### BEVERAGES 6

Juices | *apple, orange, cranberry*

Milk | *skim, low fat, whole, chocolate, soy*

Smoothie | *strawberry banana*

### BREAKFAST 12

Silver dollar pancakes with warm syrup

Two scrambled eggs on toast

French toast sticks with warm syrup

### LIGHTER STARTERS 6

Any cereals | *all served with berries, bananas and your choice of milk*

Fruit yogurts | *blueberry, strawberry, peach*

Fruit bowl | *melon and berries*

### ALL DAY 16

Grilled chicken breast

Grilled fish

PB&J with apple sauce

All beef hot dog

Chicken tenders

Grilled cheese

*Items above are served with a choice of French fries, mashed potatoes, salad or steamed broccoli*

Chicken noodle soup

Spaghetti with tomato sauce or butter and cheese

Mini cheese and pepperoni pizza

Mac 'n Cheese

### TREATS 8

Fruit salad

Chocolate brownie

Chocolate chip cookie

Ice cream sandwich

One scoop ice cream | *chocolate, strawberry or vanilla whipped cream*

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## LATE NIGHT 11PM – 6AM

San Marzano tomato soup   <i>roasted tomatoes, New Jersey double cream, croutons</i>	16
Caesar   <i>romaine, focaccia croutons, Parmigiano Reggiano, classic Caesar dressing</i>	24
Tribeca Green Market   <i>organic greens, baby vegetables, herb vinaigrette</i>	24
BLT   <i>applewood smoked bacon, organic lettuce, heirloom tomato, toasted wheat</i>	28
Vermicelli noodles   <i>market vegetables, laksa curry</i>	28
Tagliatelle Bolognese   <i>Parmigiano Reggiano</i>	32
Romaine   <i>with your choice of grilled chicken breast, shrimp or seared tuna, citrus vinegrette</i>	34
Herb roasted turkey club   <i>applewood smoked bacon, avocado, eggs, tomatoes, toasted sourdough</i>	32
Tribeca prime burger   <i>short rib Angus beef burger, aged NY cheddar, crispy onions</i>	34
Lobster roll   <i>chive lemon butter</i>	34

## DESSERTS 16

Tiramisu   <i>espresso soaked ladyfingers, creamy mascarpone, rum</i>	
Double chocolate cake   <i>milk chocolate frosting, chocolate ganache</i>	
Crackers NY cheesecake   <i>sweet berries</i>	
Fruit salad   <i>seasonal fresh fruit, mint, lime, agave</i>	
Sorbet and ice cream   <i>3 scoops</i>	

## 15 MINUTES MENU

### BREAKFAST

Cereals   <i>served with berries, bananas and choice of milk</i>	10
Maple toasted granola   <i>Greek yogurt, sweet berries, local honey</i>	12
Organic oatmeal   <i>cinnamon sugar, apple compote</i>	12
Selection of seasonal sliced fruits	16

### BAKERY

*Served with spread of your choice | sunflower butter, almond butter, Nutella, cream cheese, seasonal jams*

NY bagels   <i>each</i>	4
plain, everything, cinnamon, raisin, sesame, bialy	
NY muffins   <i>each</i>	4
blueberry sour cream, cinnamon tofu, peach bran, banana chocolate	
Toasted bread   <i>4 slices</i>	4
baguette, wheat, sourdough, rye, multigrain, English muffin, gluten free	
Breakfast pastries   <i>each</i>	4
croissant, chocolate croissant, banana Danish, cinnamon roll	

### JUICES

Fresh   <i>orange or grapefruit</i>	6
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### BARISTA

Coffee   <i>regular or decaffeinated</i>	6
Cold brew   <i>regular or decaffeinated</i>	6
French press   <i>single origin</i>	10
Organic teas	10
English Breakfast, Earl Grey, Masala Chai, Matcha, Mint, Oolong, Rooibos, White, Ancient Pu-erh	

### ALL DAY DINING

Kale and avocado   <i>crispy quinoa, cherry tomatoes, Meyer lemon, extra virgin olive oil</i>	22 VE
Caesar   <i>romaine, focaccia croutons, Parmigiano Reggiano, classic Caesar dressing</i>	24
Tribeca Green Market   <i>organic greens, baby vegetables, herb vinaigrette</i>	24
BLT   <i>applewood smoked bacon, organic lettuce, heirloom tomato, toasted wheat</i>	28
NY cheese and charcuterie board   <i>local soft and hard cheeses with handcrafted charcuterie</i>	28

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Spicy lobster | *tomatoes, cucumber, basil, smoked paprika* 36

DESSERTS 16

Tiramisu | *espresso soaked ladyfingers, creamy mascarpone, rum*

Double chocolate cake | *milk chocolate frosting, chocolate ganache*

Crackers NY cheesecake | *sweet berries*

Fruit salad | *seasonal fresh fruit, mint, lime, agave*

BEVERAGES

Water | *still and sparkling* liter 8

Local Beer and Cider 10

We (Heart) NY Yellow Cab Lager | Pilsner | Evil Twin Brewing | Brooklyn | abv 4.8%

Brooklyn Brewery | Amber Lager | Brooklyn | abv 5.2%

Single Cut Beersmiths Heavy Boots of Lead | Imperial Stout | Brooklyn | abv 11.2%

Wolffer Estate | No. 139 Dry Rose Cider | Long Island | abv 6.9%

Bronx Brewery | Belgian Pale Ale | The Bronx | abv 6.7%

International Beers 10

Corona | Mexico

Stella Artois | Belgium

Kronenberg | France

Peroni | Italy

Sapporo | Japan

Steam Whistle | Canada

White Half Bottles 375 ml

Jean-Paul Balland | Sauvignon Blanc | Sancerre | France 80

Cakebread | Chardonnay | Napa Valley | USA 95

Rosé Half Bottles 375ml

Chateau d'Eclans | Côtes de Provence | France 75

Red Half Bottles 375 ml

Domaine Lucien Barrot et Fils Chateauneuf-du-Pape | Rhône | France 95

Row Eleven Pinot Noir | Russian River Valley | USA 100

Opus One | Napa Valley | USA 220

Sparkling wines

Enza Prosecco glass I bottle 18 | 80

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### Champagne

Louis Roederer Brut	26   160
Veuve Clicquot Brut	28   170
Taittinger Cuvée Prestige Rosé	250
Krug Grand Cuvée Brut	550
Dom Perignon Brut	600
Louis Roederer Cristal	750

### White wines

Iconoclast   Chardonnay   Napa Valley   USA	20   95
R Riesling Kabinett   Riesling   Rheingau   Germany	75
Cantina Andriano   Pinot Grigio   Alto Adige   Italy	80
Warwick   Sauvignon Blanc   Stellenbosch   South Africa	85
Dr. Konstantin Frank   Pinot Gris   New York   USA	80
Charles Smith   Viognier   Washington   USA	105

### Rosé

Whispering Angel Rosé   Côtes de Provence   France	20   95
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### Red Wines

Iconoclast   Cabernet Sauvignon   Napa Valley   USA	20   95
Three Rings   Shiraz   Barossa Valley   Australia	75
Ribera del Duero Crianza   Ruben Ramos   Castilla y Leon   Spain	80
Paso Creek   Merlot   Paso Robles   USA	95
Row Eleven   Pinot Noir   Napa Valley   USA	105
Chateau Baret   Bordeaux blend   Pessac-Leognon   France	115
Brunello di Montalcino   Abbadia Andenga   Tuscany   Italy	160
Caya Wolffer Estate Vineyards   Cabernet Franc   New York   USA	150