



SIGNATURE COCKTAILS | 24

GBP | ROSE | PLUM GIN | RASPBERRY LIQUEUR | FRESH LEMON JUICE
MOSCOW MULE | BELUGA | FRESH LEMON JUICE | GINGER BEER
MINT FIZZ | BROOKLYN GIN | FRESH LIME JUICE | MINT | CUCUMBER

CLASSIC BRUNCH COCKTAILS | 24

PEACH BELLINI | GREY GOOSE
GARDEN BLOODY MARY | KETEL ONE | BROOKLYN PICKLES

BUBBLES | BY THE GLASS

ZARDETTO NV | 19
LOUIS ROEDERER NV | BRUT | 27
MOËT & CHANDON NV | ROSE | 35
VEUVE CLICQUOT | YELLOW LABEL NV | 31

ROSE | BY THE GLASS

M. CHAPOUTIER | CDR | BELLERUCHE | 20
WHISPERING ANGEL | PROVENCE | FRANCE | 35
MIRAVAL | PROVENCE | FRANCE | 30

WHITE WINES | BY THE GLASS

GRADIS CIUTTA | PINOT GRIGIO | COLLIO | 20
WARWICK PROFESSOR BLACK | SAUVIGNON BLANC | NEW ZEALAND | 17
ICONOCLAST | CHARDONNAY | CALIFORNIA | 20
FAR NIENTE | CHARDONNAY | NAPA | 38
LOUIS LATOUR | CHARDONNAY | BURGUNDY | 19
JP BALLAND | SANCERRE | LOIRE | 30

RED WINES | BY THE GLASS

ACHAVAL FERRER | MALBEC | MENDOZA | 22
SIDURI | PINOT NOIR | RUSSIAN RIVER VALLEY | 25
ROWEN | CABERNET | ALEXANDER VALLEY | 26
ICONOCLAST | CABERNET | SONOMA | 24
FLOWERS | PINOT NOIR | SONOMA COAST | 35
SHAFER | MERLOT | NAPA | 45
BENZINGER | MERLOT | SONOMA COUNTY | 45
PRUNOTTO | BAROLO | PIEDMONT | 35

COFFEE | JUICE

LA COLOMBE COFFEE OR ESPRESSO | 13
CAPPUCCINO | LATTE | HOT CHOCOLATE | 15
LA COLOMBE COLD BREW COFFEE | DRAFT LATTE | 15 **"HARNEY & SONS"** LOOSE LEAF TEA | 12
ORANGE | GRAPEFRUIT JUICE (**NATURAL**) | 12
ORANGE | GRAPEFRUIT JUICE **FRESHLY SQUEEZED** | 18

BAKED

GIANT WARM CINNAMON BUN TO SHARE | 16

BAKERY BASKET | 21

ASSORTED SEASONAL SELECTION (CHOICE OF 3)
**gluten free bread and sugar free jam are available upon request*

MARKET

HEIRLOOM BEETS | 28

SMOKED GOAT CHEESE | MEADOW SORREL | CRISPY QUINOA

CATSKILL SMOKED SALMON PIZZETTE | 31

WASABI CREAM | SHAVED ONION

ORA KING SALMON TARTARE | 26

AVOCADO CREMEUX | PICKLED GINGER | GREEN APPLE
WASABI TOBIKO

KALE SALAD | 31

SHAVED HEIRLOOM APPLES | PECORINO | SABA DRESSING

ORGANIC CHICKEN COBB | 43

GRILLED APPLEWOOD BACON | BLUE CHEESE | LIGHT BUTTERMILK DRESSING
| FRESH HERBS

GRAINS

CAULIFLOWER STEAK | 39

BLACK WALNUT QUINOA | FRAGRANT PEAR CURRY EMULSION

BACON AND EGG RAMEN | 31

SOFT POACHED EGG | LACQUERED PORK BELLY | CHILIES | SMOKED BONITO BROTH

STEEL CUT IRISH OATS | 23

ROSEMARY APRICOTS | MAPLE SUGAR

EGGS

EGGS ANY STYLE | 31

TOAST | ROSEMARY HOME FRIES | ARTISANAL BREAKFAST MEAT

EGGS BENEDICT | 35

CATSKILL SMOKED SALMON OR CANADIAN BACON

AVOCADO TOAST AND POACHED EGGS | 31

COUNTRY BREAD | CRUSHED AVOCADO | WARM SPINACH | HEIRLOOM TOMATO CONFIT

GRIDDLE

FRIED CHICKEN & WAFFLES | 34

MAPLE BOURBON BUTTER | MAPLE CANDIED BACON

CHEVRE STUFFED FRENCH TOAST | 32

WARM MAPLE BERRY COMPOTE

PIGS IN A BLANKET | 34

LEMON RICOTTA PANCAKE | CHICKEN SAUSAGE | MAPLE SUGAR

ROASTED | GRILLED

GOTHAM BURGER | 46

NY CHEDDAR | FRIED EGG | CRISPY ONIONS

HANGER STEAK AND EGGS ANY STYLE | 43

GRILLED BEEFSTEAK TOMATO

PAN SEARED SCALLOPS | 38

PICKLED LOCAL PLUMS | CRUSHED EDAMAME | RED CURRY
VINAIGRETTE

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

For parties of 6 or more: A mandatory charge equal to 18% of the cost of food and beverage will be added to your bill and will be distributed to the service staff (waiters, bussers, captains, and bartenders) as a gratuity. No other charges on this menu are purported or intended to be a gratuity for the service staff and no other charges will be distributed to the service staff as a gratuity.