



SYLVAIN DELPIQUE
Executive Chef



BOULANGERIE

BUTTER CROISSANT
PAIN AU CHOCOLAT
ARTISANAL DANISH
HAZELNUT BANANA CARAMEL MUFFIN
9 Each

VIENNOISERIE BASKET
Served with an Assortment of
Jams, Marmalade, and Butter
26

BREAKFAST SETS

Includes Your Choice of
Fresh Juice, Tea, or Coffee
(No Specialty Coffee)
Add Egg 8

MANDARIN BREAKFAST
Poached Chicken Congee,
Soft Boiled Egg, Stir-Fried Noodles,
Shrimp Hargow, Sliced Fruit, Berries
48

AMERICAN BREAKFAST
Two Eggs Cooked to Preference,
Hashbrown, Tomato,
Pain D'avignon Bread Selection:
Wheat or Sourdough
Choice of Local Country Link Sausage,
Canadian Bacon, or Smoked Bacon
42

CONTINENTAL BREAKFAST
Selection of House-Made Viennoiserie,
Mixed Fruit and Berries
34

LIGHT START

AÇAI BOWL · VG/V · GF 24
Granola, Seasonal Tropical Fruit,
Toasted Coconut

YOGURT PARFAIT · VG/V 26
Greek Yogurt, Kiwi, Blueberry, Almond,
Toasted Coconut, Granola

STEEL-CUT OATS · GF 18
Light Brown Sugar, Golden Raisins,
Banana Brûlée, Cocoa Nibs, Steamed Milk

HOUSE-MADE MUESLI · GF · V 18
Roasted Pistachio, Golden Raisins, Apples

FRUIT & BERRY PLATE · VG/V · GF · NF · DF 24
Selection of Seasonal Fruits, Berries

CEREALS 15
All-Bran, Raisin Bran, Corn Flakes,
Special K, Rice Krispies, or Froot Loops

OUR EGGS



All Our Eggs are Free Range and
Sourced from Hudson Valley, NY

AMERICANA · NF 26
Two Eggs Cooked to Preference,
Breakfast Meat, Tomato,
Pain D'avignon Bread Selection:
Wheat or Sourdough

TRUFFLED EGGS BENEDICT · NF 32
Two Poached Eggs, Served Over
Toasted English Muffins, Grilled Canadian
Bacon, With Hollandaise Sauce

TRADITIONAL OMELET · GF · NF 29
Traditional 3 Egg Omelet, Hashbrown,
Pain D'avignon Bread Selection: Wheat or
Sourdough, Fillings: Tomato, Spinach, Onion,
Asparagus, Peppers, Cheddar Cheese

CHEF'S OMELET · GF · NF 28
Selection of the Day, Traditional
3 Egg Omelet, Hashbrown, Pain D'avignon
Bread Selection: Wheat or Sourdough

SWEET TREATS & FAVORITES

BUTTERMILK PANCAKES • VG • NF	28
House-Made Berry Compote, Vermont Maple Syrup, Vanilla Whipped Cream	
VEGAN BOWL • VG/V	27
Kale, Wild Rice, Butternut Squash, Walnuts, Cranberry Pumpkin Seeds, Maple-Tahini Dressing	
AVOCADO TOAST • VG • NF	31
Heirloom Tomato, Feta Cheese, Hot Honey, Pickled Shallots, Poached Egg	
BELGIAN WAFFLE • VG • NF	28
Griddled Belgian-Style Waffle, House-Made Berry Compote, Vermont Maple Syrup, Vanilla Whipped Cream	
BACON, EGG & CHEESE SANDWICH • NF	27
Smoked Bacon, Over Easy Egg, Comté Cheese Mornay, Farm Mesclun, Tomato Confit, Avocado	
UPPER WEST SIDE BAGEL • NF	29
Homemade Smoked Salmon, Boursin, Pickled Shallots, Capers, Lemon Vinaigrette	

HOT DRINKS



CLASSIC TEA AND HERBAL TEA SELECTION	12
English Breakfast, Earl, Green, Jasmine, Chamomile, Peppermint	
LA COLOMBE COFFEE	12
Espresso, Macchiato, Americano, Drip Coffee	
CAPPUCCINO, LATTE	14
COFFEE TONIC	16
Iced Double Espresso and Tonic Water	

FRESH JUICES

FRESHLY SQUEEZED JUICES	14
Orange, Grapefruit	
FRUIT JUICES	12
Carrot, Cranberry, Pineapple, V8	
COLD-PRESSED GREEN DETOX JUICE	18
TURMERIC GINGER SHOT	9
SMOOTHIE OF THE DAY	18

SIDES 12

Avocado • Berries • Fruit • Hashbrown
Country Link Sausage • Chicken Sausage • Smoked Bacon • Turkey Bacon

SPIKED BEVERAGES

LOUIS ROEDERER, BRUT

Champagne,
France NV
39 / 180

BLOODY MARY

Ketel One Vodka, Tomato Juice,
Horseradish, Worcestershire, Tabasco
26

BELLINI

Peach Juice,
Bubbles
26

MIMOSA

Orange Juice,
Bubbles
26



GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan • V/VG - Can Be Prepared Vegan or Vegetarian

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.