

BOULANGERIF

BUTTER CROISSANT PAIN AU CHOCOLAT **ARTISANAL DANISH** SEASONAL MADELEINE **BRAN 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 (Excludes Specialty Coffee) Add Egg 8

MANDARIN BREAKFAST

Chicken Congee, Soft-Boiled Egg, Shrimp Hargow, Pork Dumpling, Soy-Pickled Cucumbers, Bamboo Shoots, Braised Mushrooms, Mixed Fruit and Berries 42

AMERICAN BREAKFAST

Two Eggs Cooked to Preference, Herb-Roasted Potatoes, Pain D'avignon Artisan Bread, Smoked Bacon or Chicken Sausage 42

WELLNESS BREAKFAST

Mango Turmeric Coconut Yogurt Bowl, Raspberry, Almond, Chia Seeds, Mixed Fruit and Berries, Bran Muffin 42

CONTINENTAL BREAKFAST

Selection of House-Made Viennoiserie, Mixed Fruit and Berries 36

HEALTHY START

MANGO BOWL · GF · V Mango Turmeric Coconut Yogurt, Raspberry, Almond, Chia Seeds	24
YOGURT PARFAIT · GF · VG Greek Yogurt, Kiwi, Blueberry, Almond, Toasted Coconut, Granola	26
STEEL-CUT OATS · GF · NF · VG/V Light Brown Sugar, Golden Raisins, Banana Brûlée, Cocoa Nibs	18
HOUSE-MADE MUESLI • GF • VG Raisins, Cherries, Green Apples, Honey, Vanilla	18
FRUIT & BERRY PLATE \cdot GF \cdot NF \cdot DF \cdot VG/V Selection of Seasonal Fruits, Berries	24
AVOCADO TOAST • NF • VG Heirloom Tomato, Feta Cheese, Hot Honey,	31



Pickled Shallots, Poached Egg

28

29

AMERICANA · NF Two Eggs Cooked to Preference, Smoked Bacon or Chicken Sausage, Pain D'Avignon Artisan Bread, Frisée Salad, Lemon-Truffle Salt, Herb-Roasted Potatoes

TRADITIONAL OMELET · GF · NF

Herb-Roasted Potatoes

Traditional 3 Egg Omelet, Pain D'Avignon Artisan Bread, Fillings: Tomato, Spinach, Onion, Asparagus, Peppers, Cheddar Cheese, Frisée Salad, Lemon-Truffle Salt,

34

32

TRUFFLED EGGS BENEDICT · NF Two Poached Eggs, Served Over Toasted English Muffins, Hollandaise Sauce, Choice of Grilled Canadian Bacon, Smoked Salmon, or Florentine

LOBSTER SCRAMBLE · NF Confit Tomato, Lemon Crème Fraîche, Scallions, Pain D'Avignon Artisan Bread

SWEET TREATS & FAVORITES

BUTTERMILK PANCAKES • VG • NF House-Made Berry Compote, Vermont Maple Syrup, Vanilla Whipped Cream	28
BELGIAN WAFFLE • VG • NF Griddled Belgian-Style Waffle, House-Made Berry Compote, Vermont Maple Syrup, Vanilla Whipped Cream	28
CROQUE MONSIEUR • NF Jambon de Paris, Sauce Mornay, Gruyère, Petite Farm Greens	27
CROQUE MADAME • NF Jambon de Paris, Sunny-Side Up Egg, Sauce Mornay, Gruyère, Petite Farm Greens	31
UPPER WEST SIDE BAGEL • NF Homemade Smoked Salmon, Boursin, Pickled Shallots, Capers, Lemon Vinaigrette	31
JAMBON DE PARIS · DF Cornichon, Tarragon Mustard, Vermont Butter, Artisan Bread	35
JASPER HILLS FARM CHEESES · vG Alpha Tolman, Bayley Hazen, Moses Sleeper Seeded Nordic Crisp, Toasted Sourdough	35
CEREALS All-Bran, Raisin Bran, Corn Flakes, Special K, Rice Krispies, or Froot Loops	16

SIDES 14

Avocado • Berries • Fruit • Country Link Sausage Chicken Sausage • Smoked Bacon • Turkey Bacon Greek Yogurt • Lowfat Yogurt • Coconut Yogurt



CLASSIC TEA AND HERBAL TEA SELECTION English Breakfast, Earl, Green, Jasmine, Chamomile, Peppermint	12
LA COLOMBE COFFEE Espresso, Macchiato, Americano, Drip Coffee	12
CAPPUCCINO, LATTE	14
CHAI LATTE	14
MATCHA LATTE	14
FRESH JUICES & COLD DRINKS	
FRUIT JUICES Carrot, Cranberry, Pineapple, V8	12
TURMERIC GINGER SHOT	9
SMOOTHIE OF THE DAY	18

BOOSTING GREEN DETOX 18 Spinach, Green Apple, Cucumber, Lemon, Celery, Ginger 18

Golden Beet, Carrot, Orange, Apple, Ginger, Lemon

ORANGE JUICE14GRAPEFRUIT JUICE14COCONUT WATER14KOMBUCHA14

SPIKED BEVERAGES

LOUIS ROEDERER, BRUT

Champagne, France NV 40 / 185 **BLOODY MARY** Ketel One Vodka, Tomato Juice, Horseradish, Worcestershire, Tabasco 26 BELLINI Peach 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.