

THANKSGIVING BREAKFAST

\$85++ per person
Available from 7 - 11am



ON THE TABLE

SELECTION OF VIENNOISERIE

SEASONAL FRESH FRUITS

GRANOLA YOGURT PARFAIT

BEVERAGES

CHOICE OF ONE

FRUIT JUICES

LA COLOMBE COFFEE

SELECTION OF ASSORTED TEAS

ENTRÉE

CHOICE OF ONE

AMERICANA • NF

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

TRUFFLED EGGS BENEDICT • NF

Two Poached Eggs, Served over Toasted English Muffins, Grilled Canadian Bacon, Hollandaise Sauce

BUTTERMILK PANCAKES • VG • NF

House-Made Spiced Apple-Cranberry Compote, Vermont Maple Syrup, Vanilla Whipped Cream

VEGAN BOWL • VG • V

Kale, Wild Rice, Butternut Squash, Walnuts, Cranberried Pumpkin Seeds, Maple-Tahini Dressing

BELGIAN WAFFLE • VG • NF

Griddled Belgian-Style Waffle, House-Made Spiced Apple-Cranberry Compote, Vermont Maple Syrup, Vanilla Whipped Cream

AVOCADO TOAST • VG • NF

Heirloom Tomato, Feta Cheese, Hot Honey, Pickled Shallots, Poached Egg

UPPER WEST SIDE BAGEL • NF

Homemade Smoked Salmon, Boursin, Pickled Shallots, Capers, Lemon Vinaigrette

STEAK AND EGGS (+20)

NY Striploin, Potato Hash, Kale, Over Easy Egg, Smoked Tomato-Miso Hollandaise

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

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.