

IN-ROOM DINING

HOURS OF OPERATION

BREAKFAST

MONDAY - FRIDAY	6:30 AM - 10:30 AM
SATURDAY & SUNDAY	7:00 AM - 12:00 PM

LUNCH

MONDAY - FRIDAY	11:00 AM - 1:30 PM
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ALL-DAY DINING

DAILY	1:30 PM - 10:00 PM
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please dial "0" to order

BREAKFAST

MONDAY - FRIDAY 6:30 AM - 10:30 AM / SATURDAY & SUNDAY 7:00 AM - 12:00 PM

MAINS

Dill Gravlax

jersey tomatoes, shaved red onion, capers, cream cheese, choice of bagel

32.50

contains: dairy, gluten

Eggs Any Style

two eggs, crispy breakfast potatoes

26.50

choice of applewood-smoked bacon or esposito's chicken sausage

*contains: eggs**

Artisan Avocado Toast

avocado, tomato confit, shaved parmesan, orwasher's toast, petite salade

26.50

add two eggs any style +7

*contains: dairy, eggs**

Breakfast Sandwich

applewood-smoked bacon, fried egg, avocado, new york cheddar, special sauce, brioche bun, breakfast potatoes

27.50

contains: dairy, eggs, gluten*

Foraged Mushroom Scramble

soft-scrambled eggs, roasted wild mushrooms, truffle crème fraîche, parmesan, chives, sourdough toast

28.50

add shaved fresh truffle +10

contains: dairy, eggs, gluten*

Smoked Bacon & Cheddar Scramble

soft scrambled eggs, double-smoked bacon, aged new york cheddar, caramelized onion, chives, sourdough toast

28.50

contains: dairy, eggs, gluten*

Pastrami Hash Skillet

pastrami, crispy potatoes, caramelized onion, two eggs, mustard crème fraîche, chives

30.50

*contains: dairy, eggs**

(v) Apple Pie Overnight Oats

vanilla overnight oats, hudson valley apples, cinnamon, toasted hazelnuts, maple drizzle

19.50

contains: nuts, gluten

Leek & Gruyère Egg White Omelet

buttered leeks, gruyère, fines herbes, petite salade

28.50

*contains: dairy, eggs**

Buttermilk Pancakes

HUDSON VALLEY apple compote, whipped mascarpone, toasted pecans, new york maple syrup

26.50

contains: dairy, eggs, gluten, nuts*

Challah French Toast

seasonal compote, whipped lavender mascarpone, micro mint

26.50

contains: dairy, eggs, gluten*

(df/gf/v) Seasonal Market Fruit & Berries

19.50

(gf/vg) Artisanal Greek Yogurt Bowl

gluten-free granola, mixed berries, local honey

sm. 9.50 | lg. 21.50

contains: dairy

(df) dairy free, (gf) gluten free, (v) vegan, (vg) vegetarian, () vegan egg alternative available upon request*

Gluten-free substitutes are available for selected items. While we offer these options, we are not a gluten-free kitchen and cross-contamination may occur for those who have a higher sensitivity to gluten. Please notify us if you have any food allergies and we will be more than happy to accommodate. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness. In-room dining orders are subject to state and local taxes, a 20% service charge and a \$10 delivery fee per order. The service charge includes gratuity.

BREAKFAST

MONDAY - FRIDAY 6:30 AM - 10:30 AM / SATURDAY & SUNDAY 7:00 AM - 12:00 PM

BAKERY & TOAST

Baker's Basket	chef's selection of assorted breakfast pastries <i>served with sweet butter and house preserves</i> <i>contains: gluten, dairy, eggs</i>	22.50
Zucker's Bagel	plain, everything, sesame* <i>contains: gluten, *sesame</i>	8.50
Pastries	butter croissant, pain au chocolat, seasonal muffin seasonal scone (upon availability) <i>contains: dairy, eggs, gluten</i>	8.50 12.50
Artisanal Toast	multigrain (v), sourdough (vg), whole wheat (v), country white (v), gluten-free (vg, gf, df)	7.50

SIDES

Applewood-Smoked Bacon (3 pieces)	10.50
Esposito's Chicken Sausage (2 pieces)	9.50
Sliced Avocado	9.50
Two Eggs Any Style	10.50
Breakfast Potatoes	9.50
(gf/vg) Plain Greek Yogurt <i>contains: dairy</i>	12.50
Dill Gravlax	13.50

BEVERAGES

La Colombe Regular/Decaf Coffee (Full Pot)	18.50
La Colombe Regular/Decaf Coffee	sm. 7.50 lg. 8.50
La Colombe Espresso, Americano, Macchiato	7.50
La Colombe Cappuccino, Latte	8.50
Harney & Sons Tea green, mint, black, chamomile	7.50
Harney & Sons Tea (Full Pot) green, mint, black, chamomile	18.50
Freshly Squeezed Orange Juice	10.50
Cranberry, Apple, Grapefruit Juice	7.50
Green Blend kale, cucumber, ginger, avocado, apple, spinach	12.50
Berry Blend market berries, banana, oat milk, agave <i>contains: gluten</i> <i>non-dairy milk alternative (soy, almond, oat) +1</i>	12.50

please ask about our seasonal selection of beer & wine

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LUNCH

MONDAY - FRIDAY 11:00 AM - 1:30 PM

STARTERS

- (df/gf) **Furikake Fries** yuzu kosho mayo 14.50
contains: egg, sesame
- (df/gf/v) **Edamame** black garlic, sea salt, sesame oil 14.50
contains: sesame
- TBD Wagyu Sliders (3)** two-oz. wagyu patty, house pickle, truffle cheddar, pepperjack, shaved onion, secret sauce, potato bun 25.50
contains: dairy, gluten, egg
- (vg) **Mushroom Toast** charred maitake, burnt onion, chives, teriyaki reduction 18.50
contains: gluten & dairy

MAINS

- (df/gf/v) **Winter Green Goddess Salad** 21.50
kale, watercress, mizuna, avocado, cucumber, green goddess dressing, toasted sesame seeds
add chicken +12 | add salmon +15
contains: sesame
- Little Gem Caesar** 21.50
gem lettuce, parmesan, bagel chips, house caesar dressing
add chicken +12 | add salmon +15
contains: dairy, eggs, gluten, fish
- Artisan Avocado Toast** 26.50
avocado, tomato confit, shaved parmesan, orwasher's toast, petite salade
contains: eggs, dairy*
- Wagyu Pastrami Reuben** 28.50
kimchi, russian dressing, toasted milk bread
contains: dairy, gluten, egg
- (v) **Spicy Tomato Udon** 22.50
roasted eggplant, tomato-umami broth, herbs
contains: gluten
- (gf) **Swordfish** 34.50
tomato, pepper, lemongrass, shaved fennel
contains: dairy

DESSERTS

- (gf) **Maple Bourbon Cheesecake** pecan praline, seasonal compote, brown butter crumble 14.50
contains: dairy, nuts
- Sticky Toffee Pudding** warm date cake, toffee sauce, vanilla bean ice cream, sea salt 14.50
contains: dairy, gluten, egg
- (gf) **Nutella Crème Caramel Flan** caramelized banana 14.50
contains: egg, dairy
- House-Made Ice Cream* (gf) or Sorbet (v,gf)** seasonal selection 9.50
**contains: dairy*

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ALL-DAY DINING

DAILY 1:30 PM - 10:00 PM

STARTERS

(df/gf)	Furikake Fries yuzu kosho mayo <i>contains: egg, sesame</i>	14.50
(df/gf/v)	Edamame black garlic, sea salt, sesame oil <i>contains: sesame</i>	14.50
(df/gf/v)	Marinated Olives citrus, chili, olive oil	14.50
(v)	Wasabi Peas dehydrated peas, wasabi crunch <i>contains: sesame</i>	6.50
(vg/gf)	Shishito Peppers everything spice, whipped cream cheese	15.50
(df/gf/v)	Marcona Almonds sea salt, roasted	14.50
(vg)	Mushroom Toast charred maitake, burnt onion, chives, teriyaki reduction <i>contains: gluten & dairy</i>	18.50
	Karaage Chicken Bites yuzu kosho, togarashi, special sauce <i>contains: dairy</i>	15.50
(df/gf)	Spicy Pepper Wings onion chips, sesame, cilantro <i>contains: sesame</i>	22.50

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ALL-DAY DINING

DAILY 1:30 PM - 10:00 PM

SHARED PLATES

Wagyu Pastrami Reuben 28.50

kimchi, russian dressing, toasted milk bread

contains: dairy, gluten, egg

TBD Wagyu Sliders (3) 25.50

two-oz. wagyu patty, house pickle, truffle cheddar, pepperjack, shaved onion, secret sauce, potato bun

contains: dairy, gluten, egg

Pork Belly Slider (Bánh Mì) 18.50

braised pork belly, pickled daikon & carrot, cilantro, kewpie, ciabatta

contains: dairy, gluten, egg

Winter Green Goddess Salad 21.50

kale, watercress, mizuna, avocado, cucumber, green goddess dressing, toasted sesame seeds

add chicken +12 | add salmon +15

contains: sesame

Little Gem Caesar 21.50

gem lettuce, parmesan, bagel chips, house caesar dressing

add chicken +12 | add salmon +15

contains: dairy, eggs, gluten, fish

Midtown Cheese Board 3 chef's choice cheeses, house jam, toasted baguette & crackers 28.50

Charcuterie Board 3 chef's choice cured meats, house mustard, toasted baguette & crackers 35.50

Cheese & Charcuterie Board 3 chef's choice cheeses, 3 chef's choice cured meats, jam, 49.50
toasted baguette & crackers

gluten-free bread available upon request

MAINS

(v) **Spicy Tomato Udon** 22.50

roasted eggplant, tomato-umami broth, herbs

contains: gluten

(gf) **Swordfish** 34.50

tomato, pepper, lemongrass, shaved fennel

contains: dairy

(gf) **Salmon** 32.50

roasted leek, romanesco, yuzu beurre blanc

contains: dairy

(gf, df) **Duck Leg Confit** 25.50

citrus gastrique, green salad, scallions

(gf) **Wagyu Strip** 50.50

truffle garlic butter, potato & vegetable hash, crispy shallots

contains: dairy

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ALL-DAY DINING

DAILY 1:30 PM - 10:00 PM

SIDES

Charred Heirloom Carrots	12.50
Roasted Foraged Mushrooms	12.50
Asparagus	12.50
Add Shaved Truffle to any dish	10.50

DESSERTS

(gf)	Maple Bourbon Cheesecake	pecan praline, seasonal compote, brown butter crumble	14.50
	<i>contains: dairy, nuts</i>		
	Sticky Toffee Pudding	warm date cake, toffee sauce, vanilla bean ice cream, sea salt	14.50
	<i>contains: dairy, gluten, egg</i>		
(gf)	Nutella Crème Caramel Flan	caramelized banana	14.50
	<i>contains: egg, dairy</i>		
	House-Made Ice Cream* (gf) or Sorbet (v,gf)	seasonal selection	9.50
	<i>*contains: dairy</i>		

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