

BREAKFAST

at the bar downstairs

monday-friday 6:30am - 10:30am
sat & sun 7:00am - 12:00pm

in-house cured gravlax

jersey tomatoes, red onion, capers,
cream cheese, zucker's bagel 28

eggs any style

hash browns and choice of meat:
applewood smoked bacon or chicken
sausage (gf) 25

avocado toast

whipped feta, tomatoes, chili crisp,
cilantro, lime, sourdough (vg) 23
add 2 poached eggs + 10

breakfast sandwich

applewood smoked bacon, fried egg,
avocado, aged NY cheddar, smoked aioli,
brioche bun, hash browns 26

roasted wild mushroom soft scramble

eggs, truffle crème fraîche, parmesan,
chives, sourdough toast (vg) 27

cheddar biscuit & sausage gravy

two eggs any style, scallion 27

chorizo scramble

potatoes, tomato salsa, queso fresco,
cilantro, crostini 27

pastries

croissant / pain au chocolat /
blueberry muffin 8
ham & cheese croissant 12

bagels

sesame / plain /
everything / cinnamon raisin 8

breads

white / multigrain / sourdough 7

sides

applewood smoked bacon (3 pieces) 10
espositos chicken sausage (2 pieces) 9
sliced avocado 9
two eggs any style 10
hash browns 9
plain greek yogurt 12
in-house cured gravlax 13

coconut chia overnight oats

blueberries, banana, almond butter,
pumpkin seeds (v) 19

egg white omelet

spinach, tomato, goat cheese (vg) 27

ricotta pancakes

blueberry lemon compote,
maple syrup (vg) 23

challah french toast

raspberries, lemon mascarpone,
maple syrup (vg) 25

fruit & berries

seasonal selection (gf/v) 17

greek yogurt

gluten free granola, agave,
blueberries (gf/vg) 19

maple porridge

seasonal fruit compote (v*) 17

fruit juices

freshly squeezed orange 10
cranberry, apple, or grapefruit juice 7

green blend

kale, cucumber, ginger, avocado,
apple, spinach 12

berry blend

market berries, banana, oat milk, agave 12

la colombe coffee

regular / decaf 7
espresso, americano 7
macchiato 7
cappuccino, latte 8
non-dairy milk alternative +1

harney & sons tea

green, mint, black, or chamomile 7

boozy

bloody mary / mimosa 20

(gf) gluten free (v) vegan (vg) vegetarian (v*) vegan if prepared with water
consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.
while we offer options to accommodate dietary and allergens restrictions, we are not a gluten-free, nut-free, or dairy-free kitchen and
cross-contamination may occur for those that have a higher sensitivity to these allergens.

a 20% gratuity will be added to parties of 5 or more. New York state tax will be added to your order



executive sous chef desmond lim

we source our ingredients from the following local farms:

argyle farms - hudson, ny
satur farms - cutchogue, ny
esposito's sausage - new york, ny
andrew's honey - a rooftop near you, nyc