

BREAKFAST

at the bar downstairs

mon-fri 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

breakfast potato and choice of meat 25
applewood smoked bacon or chicken sausage

avocado toast

sheep's milk ricotta, tomatoes, salsa macha,
cilantro, lime, multigrain bread 23
add 2 poached eggs +10

breakfast sandwich

fried egg, applewood smoked bacon,
avocado, pepperjack, special sauce,
brioche bun, breakfast potato 26

foraged mushroom scramble

eggs, truffle crème fraiche, parmesan,
sourdough toast 27
add shaved summer truffle +10

chorizo scramble

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

bacon 'n' egg hash skillet

two eggs, double smoked slab bacon,
english pea, roasted potato, pea tendril 27

vanilla chamomile overnight oats

strawberries, banana, hazelnut butter (v) 19

egg white garden omelet

asparagus, mushroom, chives,
lemon crème fraiche (gf) 27

ricotta pancakes

blueberry lemon compote,
ny maple syrup 23

challah french toast

strawberries, lavender mascarpone,
maple syrup 25

fruit & berries

seasonal selection (gf, v) 17

greek yogurt

gluten-free granola, figs,
orange blossom honey (gf, vg) 19

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

pastries

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

bagels

sesame/plain/everything 8

bread

multigrain/sourdough 7

sides

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

(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 chef nicholas restivo
executive sous chef nick aspenleiter
executive sous chef junior poyser

we source our ingredients from the following local farms:

argyle farms - hudson, ny
norwich meadows farm - new york, ny
gotham greens - new york, ny
andrew's honey - a rooftop near you, nyc