

BREAKFAST

at the bar downstairs

S/S'24

in-house cured gravlax

heirloom tomato, 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

heirloom tomatoes, red onion, everything bagel seasoning, lime, cilantro (v) 23
add 2 poached eggs + 10

breakfast sandwich

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

fingerling potato frittata

spring onions, manchego, saffron aioli, arugula salad (vg/gf) 30

shakshuka

two eggs, tomato ragout, avocado, feta, cilantro, sourdough toast (vg) 30

short rib hash & eggs

onions, peppers, cilantro, pickled shallots, salsa verde (gf) 32

pastries

croissant, pain au chocolat, blueberry muffin, double chocolate chunk muffin 7

bagels

sesame, plain, everything, whole wheat 8

bread

white, organic nine grain 7

sides

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

egg white omelet

spinach, asparagus, adirondack white cheddar (vg/gf) 27

ricotta pancakes

blueberry lemon compote, NY maple syrup (vg) 23

brioche french toast

seasonally inspired (vg) 25

fruit & berries

seasonal selection (gf/v) 17

greek yogurt

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

coconut chia overnight oats

banana, strawberry rhubarb compote, macadamia nuts (v) 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 12

berry blend

market berries, orange, honey 12

la colombe coffee

regular / decaf 7
espresso, americano 7
cappuccino, latte 8
oat/almond/soy milk +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

**THE
BAR
DOWNSTAIRS
& KITCHEN**
AT ANDAZ 5TH AVENUE



NO. 485

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