

SNACKS

Oysters on the Half Shell 23. *GF*

Doughnut Holes
Chocolate Fudge 7. *VG*

Assorted Pastries 11. *VG*

Avocado Toast
Crunchy Seeds, Nuts & Honey on Multigrain Bread 16. *VG*
(add a Farm Egg 4.)

Yogurt Parfait
Granola & Honey 14. *GF, VG*

Smoked Salmon Bagel
Ben's Cream Cheese & Dill 18.

Steak Tartare
Quail Egg, Capers, Marinated White Anchovies
Gaufrette Potatoes 23. *GF*

Chicken Liver Pâté
Quince Mostarda & Grilled Country Bread 23.

Mixed Lettuces
Parmesan & Champagne Vinaigrette 17. *VG, GF*

Breakfast Sandwich
Sunnyside Up Egg, Bacon, White Cheddar
Spicy Aioli & Roasted Tomato on a Poppy Seed Roll 15.

Tom Colicchio, *Chef/Owner*
Matthew Dahlkemper, *Executive Chef*
Abby Swain, *Executive Pastry Chef*

VG- Vegetarian GF- Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

LARGE PLATES

Tuna Salad
Quail Egg, Saffron Potato & Olive 27.

Quiche Lorraine
Bacon, Caramelized Onions & Gruyere 22.

Country Omelette
Roasted Squash, Ricotta & Sage 21. *VG, GF*

Eggs Benedict
Smoked White Fish Cake, Hollandaise Sauce on a English Muffin 20.

French Toast
Apple-Ginger Compote & Chai Spice 23. *VG*

Cobb Salad
Little Gem Lettuces, Chicken, Fried-Soft Boiled Egg, Bacon
Blue Cheese, Avocado & Red Wine Vinaigrette 25.

Steamed Mussels
Coconut Milk & Kafir Lime 19.

Skate Almondine
Cauliflower, Romanesco & Almonds 29. *GF*

Wagyu Chopped Steak
Hen of the Wood Mushrooms, Balsamic Onions & Blue Cheese 27.
(add a Farm Egg 4.)

Hanger Steak Diane
Wild Mushrooms & Fingerling Potatoes 31. *GF*
(add a Farm Egg 4.)

SIDES

Egg Any Style 4.
Avocado 6.
Seasonal Fruit 6.
Fingerling Potatoes 5.
Housemade Granola 8.
Bacon, Sausage or Apple-Smoked Ham 7.
English Muffin, Multigrain, Country Toast or Bagel 5.

THE BAR ROOM COLLECTION

18.

La Vie en Rosé

Prosecco, Cointreau, Strawberry, Watermelon

Big Red

Svol Swedish Aquavit, Tomato, Bell Pepper, Spices

Solomon Linda

Starr African Rum, Ginjan Ginger, Maraschino

Featuring two of our favorite producers:

Starr Rum from the island of Mauritius off the coast of West Africa,
and

Ginjan Ginger: a traditional West African drink made from organic ginger, pineapple, lemon, vanilla & anise. Produced locally in Harlem by two brothers: Rahim & Mohammad Diallo who were inspired to bring a taste of their childhood growing up in Guinea to the US.

Two Doors Down

Rough Rider Rye, Apricot Liqueur, Ginger, Lemon

Rockaway

Greenhook Beach Plum Gin, St Elizabeth All Spice, Cinnamon
Yuzu, Angostura

Spicy Fifty

Absolut Vanilia, St Germain Elderflower, Lime, Honey
Habanero Tincture

Pablo Neruda

Maestro Dobel Diamante Tequila, 400 Conejos Mezcal
Pomegranate, Habanero, Lime, Dolin Dry Vermouth

I Spy

Avua Amburana Cachaça, St Elizabeth Allspice, Crème de cassis
Amaretto, Lemon, Egg White

*Crafted Hospitality is now strawless in support of plastic-free oceans.
Marine-safe straws available upon request. www.lonelywhale.org*

TEMPLE COURT

BRUNCH

