

SNACKS

Oysters on the Half Shell 23. *GF*

Doughnut Holes

Chocolate Fudge 7. *VG*

Assorted Pastries 11. *VG*

Avocado Toast

Crunchy Seeds, Nuts and Local Honey on Multigrain Bread 12. *VG*
(add a Farm Egg 4.)

Smoked Salmon Bagel

Ben's Cream Cheese and Dill 13.

Steak Tartare

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

Chicken Liver and Foie Gras Pate

Cherries, Citrus Mostarda and Grilled Country Bread 23.

Mixed Greens and Baby Lettuce

Summer Vegetables, Fine Herbs and Champagne Vinaigrette 17. *VG, GF*

Buffalo's Milk Burrata

Tomatoes, Basil Pesto, Balsamic and Grilled Country Bread 19. *VG*

Breakfast Sandwich

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

Sides

Egg Any Style 4.

Avocado 6.

Seasonal Fruit 6.

Fingerling Potatoes 5.

Yogurt Parfait 8.

Bacon, Sausage or Apple-Smoked Ham 7.

English Muffin, Multigrain, Country Toast or Bagel 5.

Tom Colicchio, *Chef/Owner*

Bryan Hunt, *Director of Culinary Operations*

Abby Swain, *Executive Pastry Chef*

LARGE PLATES

Tuna Salad

Cherry Tomatoes, Cranberry Beans, Cucumber
Preserved Lemon and Wasabi Arugula 19. *GF*

Quiche Lorraine

Bacon, Caramelized Onions and Gruyere 22.

Country Omelette Provencale

Tomatoes, Peppers, Spinach and Herbes de Provence 21. *VG, GF*

Eggs Benedict

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

French Toast

Strawberries, Stewed Rhubarb and Vanilla Crème Fraiche 23. *VG*



Chicken Cobb Salad

Fried Soft Boiled Egg, Bacon, Avocado
Blue Cheese and Red Wine Vinaigrette 25. *GF*

Steamed Mussels

Stewed Cherry Tomatoes, Lovage, Calabrian Chili
Grilled Country Bread 22.

Skate Almondine

Haricot Vert, Marcona Almonds, Cucumber
Preserved Lemon and Brown Butter 29. *GF*

Wagyu Chopped Steak

Maitake Mushrooms, Balsamic Onions
Blue Cheese on Potato Brioche 27.
(add a Farm Egg 4.)

Niman Ranch Hanger Steak and Egg

Sunnyside Up Egg, Fingerling Potatoes, Tomatoes
Roasted Mushrooms 31. *GF*

All Egg Dishes Feature Grape Hollow Farm Heritage Eggs, Smalltown, NY

VG- Vegetarian GF- Gluten Free

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

THE BAR ROOM COLLECTION

18.

La Vie en Rosé

Prosecco, Cointreau, Strawberry, Watermelon

The Sparrow

St. Germain Elderflower Liqueur
Belle de Brillet Poire Cognac, Sparkling Wine

Sunrise, Sunset

Simple Vodka*, Passion Fruit, Grenadine, Elemakule Tiki Bitters

**For every bottle purchased, Simple Vodka provides 20 meals to a local food bank*

Surfer Rosa

El Brugal White Rum, Luxardo Amaretto
Coconut, Pineapple, Yuzu

Solomon Linda

Starr African Rum, Ginjan Ginger, Maraschino

Starr Rum from the island of Mauritius off the coast of West Africa, a NEPAD member (New Economic Partners for African Development) supporting economic growth in the local community.

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.

Cielito Lindo

Maestro Dobel Diamante Tequila, Ancho Reyes Verde
Cointreau, Hellfire Bitters

Two Doors Down

Rough Rider Rye, Apricot Liqueur, Ginger, Lemon

Harry Belafonte

Stolichnaya Vodka, Giffard Pamplemousse
Orgeat, Cinnamon, Elemakule Tiki Bitters, Lemon

Ziggy Stardust

Del Maguey *Vida* Mezcal, Amaro Nonino Quintessa
Absinthe, Giffard Banane de Bresil, Honey, Lemon

A Sunday Kind of Love

Maestro Dobel Diamante Tequila
St. Germain Elderflower Liqueur, Strawberry, Lime

The White Album

Remy Martin VSOP Cognac, Milk, Clove

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

TEMPLE COURT

BRUNCH

