

## SMALL PLATES

**Oysters on the Half Shell** 23.

**Doughnut Holes**  
Chocolate Fudge 7.

**Assorted Pastries** 11.

**Yogurt Parfait**  
Granola and Local Honey 14. *VG, GF*

**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.

**Spring Pea and Mâche Salad**  
Pea Greens, Heirloom Radish, Green Almonds, Rhubarb  
Ricotta Salata and Preserved Lemon Vinaigrette 16. *VG, GF*

**Grilled Asparagus**  
Poached Egg and Hollandaise Sauce 13. *VG, GF*

**French Onion Soup**  
Spring Onion, Bone Marrow and Gruyere with Potato Brioche 15.

**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.

Housemade Granola 8.

Bacon, Sausage or Apple-Smoked Ham 7.

English Muffin, Multigrain, Country Toast or Bagel 5.

Tom Colicchio, *Chef/Owner*  
Carlos Benedicto, *Executive Chef*  
Abby Swain, *Executive Pastry Chef*

## LARGE PLATES

**Tuna Salad**  
Arugula, Heirloom Radishes, Fava Beans, Cranberry Beans, Artichoke  
Hard Boiled Egg and Red Wine Vinaigrette 19. *GF*

**Country Omelette**  
Asparagus, Ramps and Pecorino Cheese 21. *VG, GF*

**Baked Eggs**  
Wild Mushrooms, Leeks, Spring Onions and Truffles 17. *GF*

**Eggs Benedict**  
Smoked White Fish, Spring Pea Salad  
Hollandaise Sauce on a English Muffin 20.

**Croque Madame**  
Smoked Ham, Sunny Side up Egg  
Mornay Sauce on Country Bread 20.

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

**Belgian Waffles**  
Banana, Caramel and Pecans 23. *VG*

**Skate Meunière**  
Spring Peas, Lemon, Capers, Brown Butter and Market Greens 29. *GF*

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

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

*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

*Character Edition*

**16.**

### **Bella Swan**

Contratto Bianco Vermouth, Grapefruit, Cava

### **Daisy Fay Buchanan**

Bourbon, Orange-Coffee Reduction, Red Wine, Chocolate Bitters, Cava

### **Portia of Venice**

Blood Orange & Rosemary Shrub, Cava

### **Martin Chuzzlewit**

Oloroso Sherry, Montenegro, Lemon, Honey, Seasonal Berries, Mint

### **Old King Cole**

Aquavit, Tomato, Horseradish, Fennel, Salt

# TEMPLE COURT

## BRUNCH

