

from the bar:

watermelon-mint summer sunrise- 12

mimosa- 10

e1 bloody mary- 10

kombucha- 6

lemonade- 4

arnold palmer- 4.5

cold brew- 4.5

toasted coconut almond iced latte- 5.5

all day breakfast:

Peas & Toast - 14

whipped ricotta, confit shallot, meyer lemon, fava beans, english peas, on sourdough, served with side salad

Avocado Toast - 14

*pickled asparagus, sea beans, daikon radish, toasted quinoa, side salad
egg +2
house cured salmon +7*

Granola and Yogurt- 10

house-made granola over yogurt, topped with seasonal fruits

Braised Pork Hash- 19

braised pork shoulder, poblano peppers, spring onion, salsa roja, two sunnyside eggs over top

Seasonal Frittata- 14

*asparagus tops, arugala, spring onion, pecorino. Served with home fries and salad.
add a side of bacon or sausage +5*

Brooklyn Fry Up- 17

two sunnyside up eggs, bacon, sausage, confit heirloom tomatoes, shitake mushrooms, baked beans, sourdough toast

Malted Pancakes- 14

*two classic East One pancakes topped with mascarpone, summer peach compote, NYS maple syrup
with sausage or bacon +5*

handhelds:

Notorious BLGT- 18

fried green tomato, bacon, bibb lettuce, DVR spicy butter, on a brioche bun. Served with choice of fries or salad.

Cheeseburger & Fries- 21

*free range, grass fed burger topped with brunoised red onion, bread and butter pickles, bibb lettuce, dijonaise and aged cheddar on a brioche bun. Served with choice of fries or salad.
fried egg +2
bacon +3
avocado +3*

Grilled Chicken Katsu Sandwich- 18

tonkatsu marinated chicken, daikon slaw, bread and butter pickles, DVR spicy butter. Served with choice of fries or salad.

Spice & Slaw Pork Sandwich- 21

braised pork shoulder, sambal mayo, pickled daikon, vinegar slaw. Served with choice of fries or salad.

in a bowl:

Super Salad- 15

*baby lettuces, pickled red onion, cured asparagus coins, feta, chia seeds, avocado, tossed with champagne vinaigrette
grilled chicken +5
grilled tofu +4
house cured salmon +7*

Bi Bim Bap- 18

*grilled tofu, shitake mushrooms, roasted rainbow carrots, daikon radish, kombu, topped with toasted nori and gochujang vinaigrette, served over forbidden rice
sub chicken for tofu +2*

Couscous Bowl- 19

*roasted romanesco, confit heirloom tomato, avocado, pickled red onion dressed with fresh basil pesto, served over Israeli couscous
grilled chicken +5
grilled tofu +4
poached egg +2*

Mac & Cheese- 14

classic comfort casserole, baked with gruyere and parmesan cheeses

for the table:

House cured salmon board- 22

french 75 cured salmon, orchid butter, house made pickles, caraway toast, boiled egg

East One Charcuterie- 25

chef's selection of cured meats and cheeses, Catskills raw honey, candied walnuts

smaller selections:

for our youngest guests, 12 and under

lil' cheeseburger & fries- 12

half size burger with aged cheddar, ask your server for lettuce, onion, tomato if desired, served with fries

grilled cheese & fries- 12

simple grilled cheese sandwich and fries

avocado toast- 11

smashed avocado on sourdough toast without other toppings

lil' mac & cheese- 12

smaller mac and cheese for smaller people

lil' pancake- 10

single pancake served with syrup and compote on the side

our coffee:

eatery daily brew- 4

rotating selection of our single-origin coffees, ask your server for more information about the coffee of the day

cafe au lait- 4.5

daily brew with steamed milk

cold brew- 4.25

espresso- 3.5

single origin, rotates seasonally through our offerings

americano- 3.5

espresso augmented with hot water

macchiato- 4

espresso with a small touch of textured milk

cortado- 4

equal parts espresso and textured milk, a barista favorite!

cappucino/flat white- 4.25

a 6oz beverage consisting of espresso and textured milk

latte- 4.5

a 10oz beverage consisting of espresso and textured milk

honey latte- 5.5

a latte with local raw honey from The Catskills

chai latte- 4.5

spiced black tea concentrate steamed with milk

turmeric latte- 4.5

turmeric and spices steamed with milk, great with oat milk!

**any espresso beverage, chai or turmeric latte can be made iced!!*

tea and such:

hot tea selection- 3.25

english breakfast

earl grey

jasmine green

peppermint

hibiscus elderberry

iced tea selection- 3.75

jasmine green

hibiscus elderberry

earl grey

lemonade- 4

arnold palmer- 4.5

half iced tea of choice, half lemonade

kombucha- 6

blueberry-lavender or pineapple-mint

wine:

sauvignon blanc- 12/38

Marine Dubard, France, 2019

chardonnay- 12/38

Mâcon Villages, France, 2019

rosé- 10/32

Les Hauts de Legarde, France, 2019

sparkling rosé- 12/38

Gruet Family Sauvage, New Mexico, NV

pinot noir- 10/32

Bouchard Aine & Fils, France, 2019

merlot- 12/38

Barnard Griffin, Columbia Valley, WA, 2019

cabernet sauvignon- 12/38

ViñaMaitia, Chile, 2019

beer:

seasonal selections from Collective Arts- 8

Jam up the Mash- dry hopped sour

Ransack the Universe- IPA

Life in the Clouds- New England Style IPA

Earl Grey Wheat Ale

Mai Tai Sour- orange, orgeat and lime juice flavored sour

standard fare:

saratoga spring water- 2.75

sparkling or still

orange juice- 5

soda- 3.5

coke

diet coke

sprite

ginger ale

cranberry

serving daily 8am-3pm

Consuming raw or undercooked meat, fish, poultry, shellfish or eggs may increase your risk of foodborne illness.

While we do our best to avoid cross-contamination, our facilities are not a gluten or nut free environment. Please inform your server of any allergies.