

from the bar:

espresso old fashioned- 14

mimosa- 10

e1 bloody mary- 10

maple-sage latte- 5.5

All day breakfast:

Figs & Toast - 16 (v)

whipped ricotta, fresh fig, honey drizzle, torn mint on sourdough, served with side salad

Avocado Toast - 14 (vg)

toasted pepita and sunflower seeds, lemon zest, julienned radish, served with side salad
egg +2
house cured salmon +7

Danish Brunch- 21

chef selection cheeses and cured meats, seasonal fruit, rye toast, butter, seasonal fruit compote, granola & yogurt, egg

House Cured Salmon Board- 23

citrus cured salmon, chef selection cheese, rye toast, tahini butter, seasonal fruit compote, egg

Granola and Yogurt- 10 (v)

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 (v)

brussels sprouts, arugula, 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, heirloom tomato, home fries, baked beans, sourdough toast

Malted Pancakes- 14 (v)

two classic East One pancakes topped with mascarpone, seasonal fruit compote, NYS maple syrup (add'l syrup +2)
with sausage or bacon +5

In a bowl:

Super Salad- 16 (v)

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

Autumn Grain Bowl - 18 (vg)

roasted acorn squash, chickpeas, farro, kale, tossed with maple tahini dressing and paprika toasted seeds
grilled tofu +4
grilled chicken +5

Couscous Bowl- 19 (vg)

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

Mac & Cheese- 14 (v)

classic comfort casserole, baked with gruyere and parmesan cheeses

Handhelds:

Notorious BLGT- 18

fried green tomato, bacon, bibb lettuce, spicy butter, on a brioche bun. Served with choice of rosemary 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 rosemary fries or salad
fried egg +2
bacon +3
avocado +3

Grilled Chicken Sandwich- 18

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

Spice & Slaw Pork Sandwich- 21

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

Grilled Cheese- 15 (v)

grilled cheese on sourdough, served with rosemary fries

sub parmesan-truffle fries with any handheld +1

On the side:

baby lettuces with champagne vin- 6 (vg)

rosemary sea salt fries- 6 (vg)

parmesan-truffle fries- 7 (v)

sausage or bacon- 6

avocado- 3 (vg)

house citrus-cured salmon- 7

Smaller selections:

for our youngest guests, 12 and under

kid's cheeseburger & fries- 12

half size burger with aged cheddar, served with fries

kid's avocado toast- 11 (vg)

smashed avocado on sourdough toast without other toppings

kid's mac & cheese- 12 (v)

smaller mac and cheese for smaller people

kid's pancake- 10 (v)

single pancake served with syrup
with fruit compote +2
add'l syrup +2

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
chamomile

iced tea selection- 3.75

jasmine green
hibiscus elderberry
earl grey

hot cider- 4

spiked with 1934 bourbon- 12

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- IPA

Ommegang Idyll Days Pilsner- 8

Standard fare:

saratoga spring water- 2.75

sparkling or still

rishi tea infused seltzer- 4.00

grapefruit quince or patagonia maqui berry

orange juice- 5

soda- 3.5

coke
diet coke
sprite
ginger ale
cranberry

serving daily 8am-3pm

(v)- vegetarian (vg)- vegan

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.