

from the bar:

mimosa- 12

e1 bloody mary- 12

agave ginger espresso tonic- 6.5
+ collective arts artisinal dry gin- 14

THE
EATERY
AT EAST ONE

All day breakfast:

Berries & Toast - 17 (v)

whipped ricotta, seasonal berries, balsamic glaze, mint, lemon zest, served with side salad

Avocado Toast - 15 (vg)

toasted pepita and sunflower seeds, julienned radish, served with side salad
egg +2
house cured salmon +8

Danish Brunch- 21

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

House Cured Salmon Board- 24

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

Granola and Yogurt- 12 (v)

house-made granola over yogurt, topped with seasonal fruits

Braised Pork Hash- 21

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

Seasonal Frittata- 16 (v)

asparagus, spring onion, pecorino. Served with home fries and salad. add side of bacon or sausage +6

Brooklyn Fry Up- 18

two sunnyside up eggs, bacon, sausage, heirloom tomato, home fries, baked beans, sourdough toast

Malted Pancakes- 16 (v)

two classic East One pancakes topped with orange scented mascarpone, seasonal fruit compote, NYS maple syrup
additional NYS maple syrup +2
add sausage or bacon +6

In a bowl:

Super Salad- 17 (v)

baby lettuces, pickled red onion, grilled asparagus, feta, chia seeds, avocado, dried cranberries, roasted pecans, tossed with lemon vinaigrette
grilled chicken +7
grilled tofu +4
house cured salmon +8

Burrata Salad- 19

roasted beets, grilled baby carrots, chili pepper strings, aged balsamic

Spring Grain Bowl - 18 (vg)

grilled asparagus, farro, kale, green apples, piquillo peppers, tossed with lemon tahini dressing and paprika toasted seeds
grilled tofu +4
grilled chicken +7

Couscous Bowl- 19 (vg)

roasted baby carrots, green peas, avocado, pickled red onion dressed with fresh basil pesto, served over Israeli couscous and chickpeas
grilled chicken +7
grilled tofu +4
poached egg +2

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- 23

free range, grass fed burger topped with brunoised red onion, bread and butter pickles, bibb lettuce, dijionaise 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

Black Bean Burger- 19

cheddar, avocado, tomato relish, chipotle aioli, brioche bun, Served with choice of rosemary fries or salad

Grilled Cheese- 16 (v)

grilled cheese on sourdough, served with rosemary fries

On the side:

baby lettuces with lemon vinaigrette- 6 (vg)

rosemary sea salt fries- 6 (vg)

sausage or bacon- 6

avocado- 5 (vg)

house citrus-cured salmon- 8

toast- 2

Smaller selections:

for our youngest guests, 12 and under

kid's chicken & fries- 13

herb marinated chicken breast, served with fries

kid's avocado toast- 12 (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- 11 (v)

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

(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.



Our coffee:

eatery daily brew- 4.25

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

cafe au lait- 4.75

daily brew with steamed milk

cold brew- 4.50

espresso- 3.75

single origin, rotates seasonally through our offerings

americano- 3.75

espresso augmented with hot water

macchiato- 4.25

espresso with a small touch of textured milk

cortado- 4.25

equal parts espresso and textured milk, a barista favorite!

cappucino/flat white- 4.50

a 6oz beverage consisting of espresso and textured milk

latte- 4.75

a 10oz beverage consisting of espresso and textured milk

honey latte- 5.5

a latte with local raw honey from The Catskills

chai latte- 5.25

spiced black tea concentrate steamed with milk

turmeric latte- 5.25

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

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

About our coffee:

Since 2017 East One has been crafting our resonant, dimensional, full spectrum coffee in our roastery located right here in The Eatery. We roast, conduct quality control, and package orders here— the coffee we serve was roasted just steps from your table

We are proud to showcase our roasting process that has resulted in the cup you are drinking, as well as our production where we prepare orders for our partners at quality-forward cafes, bakeries, restaurants, and natural grocers nationwide.

We hope you get a chance to take a peak at our operation during your visit and check out our selections of whole bean coffee for home brewing available next door in the cafe.

Interested in serving East One at your business? Wholesale inquiries are welcome, reach out to wholesale@eastonecoffee.com.

Tea and such:

hot tea selection- 4

english breakfast
earl grey
jasmine green
peppermint
hibiscus elderberry
chamomile

iced tea selection- 4

jasmine green
hibiscus elderberry
earl grey

lemonade- 5

agave-ginger espresso tonic- 6.5

+collective arts artisanal dry gin 14

kombucha- 7.5

ask your server for our seasonal selection

Standard fare:

saratoga spring water- 3.25

sparkling or still
sparkling for the table- 7

rishi tea infused seltzer- 4

grapefruit quince or patagonia maqui berry

something & nothing soda- 4

hibiscus rose or yuzu

orange juice- 5

soda- 3.5

coke
diet coke
sprite