

# THE EATERY

@ EAST ONE

## all day breakfast

sardine toast 15

sardine rilette, chives on sourdough served with half sour pickles

avocado toast 15 (v)

toasted pepita, sunflower seeds, julienned radish on sourdough  
*add egg 2*

danish brunch 21

chef selection cheeses and cured meats, green apple, toast, butter, preserves, granola & yogurt, egg

granola & yogurt 12 (vg)

house-made granola, fage yogurt, cara cara oranges, mint, honey

chorizo hash 21

esposito chorizo, poblano peppers, spring onion, labneh, two eggs

spring frittata 16 (vg)

asparagus, spring onion, aged cheddar, served with home fries & salad  
*add bacon/sausage 6*

brooklyn fry up 18

two eggs, bacon, esposito sausage, tomato, home fries, baked beans, sourdough toast  
*add avocado 5*

malted pancakes 16 (vg)

two E1 pancakes with orange mascarpone, compote, NYS maple syrup  
*add bacon/sausage 6*

## on the side

baby lettuces with lemon vinaigrette 6 (v)

rosemary sea salt fries 6 (v)

sausage or bacon 6

avocado 5 (v)

toast 2 (v)

## handhelds

*all handhelds are served with a choice of salad or rosemary fries*

E1 cheeseburger 23

free range grass fed beef, red onion, bread and butter pickles, bibb lettuce, dijonaise and aged cheddar on brioche  
*add avocado 5, add bacon 6, add egg 2*

grilled chicken sandwich 19

pineapple, daikon carrot slaw, yuzu aioli on brioche  
*substitute tofu no charge, add bacon 6*

dahl burger 19 (vg)

curry lentil patty, coconut chutney, pickled okra on brioche  
*substitute sourdough (v), add avocado 5*

grilled cheese 16 (vg)

aged cheddar on sourdough

## in a bowl

spring salad 16 (v)

baby lettuces, spring onion, cara cara oranges, fennel, pecans, avocado, lemon vinaigrette  
*add chicken 7, add tofu 4*

asparagus salad 17 (vg)

wheat berries, yuzu aioli, pecans, radish

charred cauliflower 18 (vg)

black quinoa tabouleh, labneh, tamarind chili vinaigrette

(vg) - vegetarian (v) - 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

# THE EATERY

@ EAST ONE

## coffee

*please ask your server about our rotating single origin coffees used in our daily brew & espresso*

eatery daily brew 4.25

cafe au lait 4.5

cold brew 4.75

espresso 3.75

americano 3.75

macchiato 4

cortado 4.25

## sodas, etc.

saratoga spring water 3.25 | 7  
sparkling, still

fever tree 4  
lime & yuzu, elderflower tonic, ginger beer

natalie's orange juice 5

natalie's lemonade 5  
add apricot thyme syrup .5

hot chocolate 4.5

cappucino/flat white 4.5

latte 4.75

espresso & tonic 6

catskills honey latte 5.75

apricot thyme latte 5.75

mocha 5.25

## tea

dona loose leaf tea 4  
black, hibiscus, chai, honeybush, green, earl grey

dona chai latte 5.25

dona turmeric latte 5.25

coastal craft kombucha 7.5  
sunrise, nectar

## about east one 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](mailto:wholesale@eastonecoffee.com)  
Follow us on Instagram for more! [@eastonecoffee](https://www.instagram.com/eastonecoffee)