

# BRUNCH

EXECUTIVE CHEF MICHAEL HURSA  
CHEF JEAN-GEORGES VONGERICHTEN

## BRUNCH

|  |    |
|--|----|
| Freshly Baked Pastry Basket (v)  | 26 |
| Russ and Daughters Norwegian Smoked Salmon<br>(Toasted Bagel, Red Onion, Cream Cheese) | 39 |
| French Toast, Caramelized Apples   | 34 |
| Buttermilk Pancakes, Sliced Banana, Mixed Berries (v)                                  | 34 |
| Greek Yogurt, Apple Compote, Granola Parfait (v)                                       | 30 |
| Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (v)                           | 29 |
| with Two Poached Eggs (v)  | 37 |
| with Smoked Salmon   | 41 |
| with Two Poached Eggs and Smoked Salmon  | 46 |
| Two Eggs Any Style, Roasted Potatoes, Seasonal Greens (v)                              | 29 |
| Eggs Benedict, Applewood Smoked Ham, Roasted Potatoes, Seasonal Greens                 | 38 |
| with Spinach   | 36 |
| with Smoked Salmon   | 40 |
| Three Egg Omelette, Roasted Potatoes, Seasonal Greens                                  | 36 |

## STARTER

|  |               |
|--|---------------|
| Egg Caviar, Petrossian Caviar JG Select                            | 88            |
| Egg Toast, Petrossian Caviar JG Select, Herbs                      | 88            |
| Petrossian Caviar JG Select, Warm Blinis                           | 160 per ounce |
| Oyster on the Half-Shell   | 7.50 each     |
| Shrimp Cocktail  | 46            |
| Hamachi Sashimi, Avocado, Soy Yuzu Dressing                        | 40            |
| Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze                | 40            |
| Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade               | 42            |
| Spicy Tuna Tartare, Black Olive, Cucumber, Avocado                 | 42            |
| Steak Tartare, Pomme Frites  | 54            |
| Guacamole with Pistachio, Crunchy Tortillas (v)                    | 31            |
| Warm Artichoke, Mustard Sauce, Frisée, Chervil (v)                 | 34            |
| Burrata, Cranberry Compote, Olive Oil and Grilled Sourdough (v)    | 39            |
| Peekytoe Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger | 44            |

## SOUP & SALAD

|  |    |
|--|----|
| Butternut Squash Soup with Wild Mushrooms (v)                                    | 32 |
| French Onion Soup  | 38 |
| Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro                       | 38 |
| Pear, Apple & Endive Salad, Pecan, Blue Cheese (v)                               | 38 |
| Warm Shrimp, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing        | 49 |
| Kale Salad, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons            | 36 |
| Winter Lettuces, Fried Brussels Sprouts, Lemon, Radishes, Pecorino, Pistachio    | 38 |
| Heart of Romaine Caesar Salad, Parmesan Cheese, Sourdough Croutons, Chili Flakes | 38 |
| Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (v🌱)       | 39 |

*All Salads may be accompanied by a choice of protein*

Chicken Paillard 21      Grilled Salmon 22      Grilled Shrimp 23

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## PIZZA & PASTA

|  |    |
|--|----|
| Mozzarella, Tomato, Basil Pizza (V)                              | 34 |
| Charred Escarole and Pancetta Pizza with Aged Parmesan and Lemon | 44 |
| Black Truffle, Fontina Cheese Pizza (V)                          | 49 |
| Fusilli, Mozzarella, Tomato, Basil (V)                           | 44 |
| Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper     | 47 |

## ENTRÉE

|   |     |
|---|-----|
| Roasted Cauliflower, Couscous, Tumeric Tahini, Fresh Herbs, Pomegranate (V 🌱) | 46  |
| Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise            | 44  |
| Croque M, Ham, Comté and Gruyère Cheese                                       | 42  |
| JG Cheeseburger, Pepper Jack Cheese, Avocado, Crispy Onions, Russian Dressing | 47  |
| The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese                    | 47  |
| Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli  | 44  |
| Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing     | 64  |
| Grilled Black Sea Bass, Braised Fennel, Carrots, Cerignola Olives             | 72  |
| Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce         | 60  |
| Prime N.Y. Strip Steak, French Fries, Bearnaise Sauce                         | 118 |

## SIDES

19

|  |
|--|
| Hand Cut French Fries (V 🌱)  |
| Chickpea Fries (V)   |
| Mashed Potatoes (V)  |
| Crispy Mac and Cheese (V)  |
| Sautéed Spinach (V 🌱)  |
| Broccoli Rabe, Lemon, Chili (V 🌱)                                    |
| Maitake Mushrooms, Sesame, Lime (V 🌱)                                |
| Roasted Brussels Sprouts with Chilies, Mint and Aged Pecorino Cheese |

## JUICES & SMOOTHIES

|  |    |
|--|----|
| Turmeric Tonic, Lime, Lemon, Honey (V 🌱)                         | 23 |
| Green Juice, Spinach, Cucumber, Kale, Apple, Lemon, Ginger (V 🌱) | 23 |
| Ruby Red Juice, Carrot, Beet, Lemon, Orange, Ginger (V 🌱)        | 23 |
| Banana-Berry Smoothie, Greek Yogurt, Maple Syrup (V)             | 24 |

(V) vegetarian / (V 🌱) vegan

We are committed to serve our guests local, organic and GMO-free products.

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