

BRUNCH

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN-GEORGES VONGERICHTEN

BRUNCH

Freshly Baked Pastry Basket (V)	26
Russ and Daughters Norwegian Smoked Salmon (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) with Two Poached Eggs (V)	29
with Smoked Salmon	37
with Two Poached Eggs and Smoked Salmon	41
Two Eggs Any Style, Roasted Potatoes, Seasonal Greens (V)	46
Eggs Benedict, Applewood Smoked Ham, Roasted Potatoes, Seasonal Greens with Spinach	29
with Smoked Salmon	38
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, Celery 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) (F)	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) (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) (V)
Chickpea Fries (V)
Mashed Potatoes (V)
Crispy Mac and Cheese (V)
Sautéed Spinach (V) (V)
Broccoli Rabe, Lemon, Chili (V) (V)
Maitake Mushrooms, Sesame, Lime (V) (V)
Roasted Brussels Sprouts with Chilies, Mint and Aged Pecorino Cheese

JUICES & SMOOTHIES

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

(V) vegetarian / (V) (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.