

BRUNCH

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN-GEORGES VONGERICHTEN

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

BRUNCH

Breads Bakery Pastry Basket (V)	32
Russ and Daughters Norwegian Smoked Salmon Toasted Bagel, Red Onion, Cream Cheese	39
French Toast, Caramelized Apples (V)	34
Buttermilk Pancakes, Banana, Mixed Berries (V)	34
Greek Yogurt, Apple Compote, Granola Parfait (V)	30
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (V) with Poached Eggs 37 (V), Smoked Salmon 41, Eggs and Smoked Salmon 46	29
Eggs Benedict, Applewood Smoked Ham, Roasted Potatoes, Seasonal Greens with Spinach (V) 36, Smoked Salmon 40	38
Egg Omelette, Roasted Potatoes, Seasonal Greens (V)	36
Eggs Any Style, Roasted Potatoes, Seasonal Greens (V)	29
The Mark Omelette, Egg Whites, Mushroom, Spinach, Tomato (V)	40

STARTER

Egg Caviar, Petrossian Caviar JG Select, Vodka Whipped Cream, Soft Scrambled	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	42
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	42
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	44
Guacamole, Pistachio, Warm Crunchy Tortillas (V)	34
Warm Artichoke, Mustard Sauce, Frisée, Chervil (V)	34
Burrata, Fig Compote, Aged Balsamic Vinegar, Tarragon (V)	39
Peekytoe Crab Cake, Avocado, Pink Grapefruit, Ginger	44
Steak Tartare, Pomme Frites	54

SOUP & SALAD

Butternut Squash Soup, Wild Mushrooms (V)	32
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38
Pear, Apple, Endive, Blue Cheese Vinaigrette (V)	38

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SOUP & SALAD

Warm Shrimp Salad, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	49
Kale Salad, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	38
Heart of Romaine Caesar Salad, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula Salad, Avocado, Fines Herbs, Mustard Vinaigrette (V🌱)	39
Niçoise Salad, Sicilian Tuna, Lemon Confit Vinaigrette	47
Fall Lettuces, Fried Brussels Sprouts, Lemon Vinaigrette	38
Radishes, Pecorino Cheese, Pistachio	

All Salads may be accompanied by a choice of protein

Chicken Paillard 24 Grilled Salmon 26 Grilled Shrimp 28

PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	36
Pepperoni, Mozzarella, Tomato, Basil Pizza	44
Black Truffle, Fontina Cheese Pizza (V)	54
Fusilli Pasta, Mozzarella, Tomato, Basil	44
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper	47

ENTRÉE

Roasted Cauliflower, Couscous, Turmeric Tahini, Fresh Herbs, Pomegranate (V🌱)	50
Chicken Club Sandwich, Hard-Boiled Egg, Bacon, Avocado, Mayonnaise	46
Croque M, Ham, Comté and Gruyère Cheese	42
JG Cheeseburger, Pepper Jack Cheese, Avocado, Crispy Onions, Russian Dressing	49
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese, Yuzu Pickles	49
Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	47
Parmesan-Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	62
Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing	72
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	75
Prime New York Strip, French Fries, Béarnaise Sauce	118

SIDES 20

Hand-Cut French Fries (V🌱)	Maitake Mushrooms, Sesame, Lime (V🌱)
Chickpea Fries (V)	Grilled Avocado and Fresh Wasabi, Yuzu Dressing (V🌱)
Mashed Potatoes (V)	Brussels Sprouts, Chilies, Mint, Pecorino Cheese
Crispy Mac and Cheese (V)	Broccoli Rabe, Lemon, Chili (V🌱)
Sautéed Spinach (V🌱)	

(V) vegetarian / (V🌱) vegan

We are committed to serving 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.