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 & 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, Green Salad with Spinach (V) 36, Smoked Salmon 40	38
Egg Omelette, Roasted Potatoes, Green Salad (V)	36
Eggs Any Style, Roasted Potatoes, Green Salad (V)	29
The Mark Omelette, Egg Whites, Mushroom, Spinach, Tomato (V)	40

STARTERS

Egg Caviar, Petrossian Caviar JG Select, Vodka Whipped Cream, Soft Scrambled Eggs	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, Pommes Frites	54

SOUPS & SALADS

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

BRUNCH

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN–GEORGES VONGERICHTEN

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

ENTRÉES

Roasted Cauliflower, Couscous, Turmeric Tahini, Fresh Herbs, Pomegranate (V) 50
Chicken Club Sandwich, Hard-Boiled Egg, Bacon, Avocado, Mayonnaise 46
Croque Monsieur, 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 Islands 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)
Chickpea Fries (V)
Mashed Potatoes (V)
Crispy Mac and Cheese (V)
Sautéed Spinach (V)
Maitake Mushrooms, Sesame, Lime (V)
Grilled Avocado and Fresh Wasabi, Yuzu Dressing (V)
Brussels Sprouts, Chilies, Mint, Pecorino Cheese
Broccoli Rabe, Lemon, Chili (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.