



BOULANGERIE

BUTTER CROISSANT
PAIN AU CHOCOLAT
BEN'S CREAM CHEESE DANISH
ALMOND BRIOCHE

9 Each

VIENNOISERIE BASKET

Served with an Assortment of
 Jams, Marmalade, and Butter
 34

BREAKFAST SETS

Includes Your Choice of
 Fresh Juice, Tea, or Drip Coffee
 Add Specialty Coffee 3
 Add Egg 8

MANDARIN BREAKFAST

Chicken Congee, Soft-Boiled Egg,
 Shrimp Hargow, Pork Dumpling,
 Soy-Pickled Cucumbers, Bamboo Shoots,
 Braised Mushrooms, Mixed Fruit and Berries
 42

AMERICAN BREAKFAST

Two Eggs Cooked to Preference,
 Hash Brown, Truffle Aioli
 Pain D'avignon Artisan Bread,
 Smoked Bacon or Chicken Sausage
 42

WELLNESS BREAKFAST

Açaí Bowl,
 Mixed Fruit & Berries,
 Bran Muffin
 42

CONTINENTAL BREAKFAST

Selection of House-Made Viennoiserie,
 Mixed Fruit and Berries
 42

HEALTHY START

AÇAÍ BOWL · GF · V 24
 Granola, Seasonal Tropical Fruit,
 Toasted Coconut

YOGURT PARFAIT · GF · VG 26
 Nounós Creamery Yogurt, Granola, Kiwi,
 Blueberry, LIC Rooftop Honey

STEEL-CUT OATS · GF · NF · VG/V 18
 Flax Seeds, Coconut Flakes, Raspberry,
 Blueberry, Light Brown Sugar

BIRCHER MUESLI · VG 18
 Apple Flakes, Raisins, Almonds, Honey,
 Low-Fat Yogurt, Banana, Mixed Berries

FRUIT & BERRY PLATE · GF · NF · DF · VG/V 24
 Cara Cara, Apple, Nashi Pear, Blueberry,
 Strawberry, Raspberry, Blackberry

AVOCADO TOAST · NF · VG 28
 Artisan Bread, 6-Minute Egg, Gilbertie's
 Greens, Pickled Shallots, Fennel Sea Salt

OUR EGGS



AMERICANA · NF 29
 Two Eggs Cooked to Preference,
 Smoked Bacon or Chicken Sausage,
 Pain D'avignon Artisan Bread,
 Hash Brown, Truffle Aioli

TRADITIONAL OMELET · NF 30
 Traditional 3 Egg Omelet,
 Pain D'avignon Artisan Bread,
 Fillings: Tomato, Spinach, Onion, Asparagus,
 Peppers, Cheddar Cheese,
 Hash Brown, Truffle Aioli

TRUFFLED EGGS BENEDICT · NF 34
 Two Poached Eggs, Served Over Toasted
 English Muffins, Hollandaise Sauce,
 Choice of Grilled Canadian Bacon, Smoked
 Salmon, or Florentine

LOBSTER SCRAMBLE · NF 32
 Confit Tomato, Lemon Crème Fraîche,
 Scallions, Pain D'avignon Artisan Bread

SWEET TREATS & FAVORITES

FRENCH TOAST • VG • NF	28
Caramelized Bananas, Diplomat Cream, Passion Fruit Maple Syrup, Blueberry	
BELGIAN WAFFLE • VG • NF	28
Griddled Belgian-Style Waffle, House-Made Strawberry-Yuzu Compote, Vermont Maple Syrup, Vanilla Whipped Cream	
CROQUE MONSIEUR • NF	27
Jambon de Paris, Sauce Mornay, Gruyère, Petite Farm Greens	
CROQUE MADAME • NF	31
Jambon de Paris, Sunny-Side Up Egg, Sauce Mornay, Gruyère, Petite Farm Greens	
UPPER WEST SIDE BAGEL • NF	31
Homemade Smoked Salmon, Boursin, Pickled Shallots, Capers, Lemon Vinaigrette	
JAMBON DE PARIS • DF	35
Cornichon, Tarragon Mustard, Vermont Butter, Artisan Bread	
CHEESE PLATE • VG	35
Comté, Mimolette, Pavé de Paris Seeded Nordic Crisp, Toasted Sourdough	
CEREALS	16
All-Bran, Raisin Bran, Corn Flakes, Special K, Rice Krispies, or Froot Loops	

SIDES 14

Avocado • Berries • Fruit • Country Link Sausage
 Chicken Sausage • Smoked Bacon • Turkey Bacon
 Greek Yogurt • Lowfat Yogurt • Coconut Yogurt

HOT DRINKS



CLASSIC TEA AND HERBAL TEA SELECTION	12
English Breakfast, Earl, Green, Jasmine, Chamomile, Peppermint	
LA COLOMBE COFFEE	12
Espresso, Macchiato, Americano, Drip Coffee	
CAPPUCCINO, LATTE	14
CHAI LATTE	14
MATCHA LATTE	14

FRESH JUICES & COLD DRINKS

FRUIT JUICES	12
Carrot, Cranberry, Pineapple, V8	
TURMERIC GINGER SHOT	9
SMOOTHIE OF THE DAY	18
BOOSTING GREEN DETOX	18
Spinach, Green Apple, Cucumber, Lemon, Celery, Ginger	
HEART BEET DETOX	18
Golden Beet, Carrot, Orange, Apple, Ginger, Lemon	
ORANGE JUICE	14
GRAPEFRUIT JUICE	14
COCONUT WATER	14
KOMBUCHA	14

SPIKED BEVERAGES

LOUIS ROEDERER, BRUT

Champagne,
 France NV
 42 / 195

BLOODY MARY

Ketel One Vodka, Tomato Juice,
 Horseradish, Worcestershire, Tabasco
 26

BELLINI

Peach Juice,
 Bubbles
 26

MIMOSA

Orange Juice,
 Bubbles
 26



GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan • V/VG - Can Be Prepared Vegan or Vegetarian

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.