

BRUNCH

EXECUTIVE CHEF PIERRE SCHUTZ
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, Sautéed Apples (v)	34
Buttermilk Pancakes, Sliced Banana, Mixed Berries (v)	34
House Made Granola Parfait, Greek Yogurt, Seasonal Compote (v)	24
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (v)	29
with Two Poached Eggs	37
with Smoked Salmon	41
with Two Poached Eggs and Smoked Salmon	46
Two Eggs Any Style, Roasted Potatoes, Seasonal Greens (v)	28
Eggs Benedict, Roasted Potatoes	34
with Applewood Smoked Ham	38
with Smoked Salmon	40

STARTER

Egg Caviar	80
Osetra Caviar, Warm Blinis	160 per ounce
Shrimp Cocktail	46
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	39
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	39
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	41
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	41
Burrata, Fig Compote, Aged Balsamic Vinegar, Olive Oil, Tarragon (v)	38
Warm Artichoke, Mustard Sauce, Frisée, Chervil (v)	34

SOUP & SALAD

Cream of Tomato Soup, Sourdough, Basil, Cheddar Cheese (v)	28
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	36
Warm Shrimp Salad, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	49
Kale Salad, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	35
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (v 🍷)	39
Chicories, Figs, Walnuts, Manchego Cheese, Urfa Chili (v)	38
Heart of Romaine Caesar Salad, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38

**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
Smoked Salmon, Dill Mascarpone, Everything Crust Pizza	47
Black Truffle, Fontina Cheese Pizza (V)	49
Fusilli, Mozzarella, Tomato, Basil (V)	42
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper (V)	47

ENTRÉE

Whole Roasted Cauliflower, Couscous, Turmeric Tahini Sauce (V)	42
Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise	44
Croque M, Ham, Comté and Gruyère Cheese	41
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	58

SIDES

Mashed Potatoes (V)	19
French Fries (V 🍴)	
Broccoli Rabe, Lemon, Chili (V 🍴)	
Sautéed Spinach (V 🍴)	
Brussels Sprouts, Pecans, Aged Balsamic Vinegar (V)	
Maitake Mushrooms, Sesame, Lime (V 🍴)	
Chickpea Fries (V)	

JUICES & SMOOTHIES

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.