

CROISSANTS

[served until 11:30 AM]

Plain	\$ 3.50
Pain Au Chocolat	\$ 4.50
Almond	\$ 5.50
Ham & Cheese	\$ 6

BREAKFAST

[served until 11:30 AM]

Blueberry Cheesecake Danish	\$ 6
Local Yogurt Parfait Sunflower Granola and Yuzu Macerated Berries	\$ 7
Bacon, Egg & Cheese Baked Egg, Crisp Bacon, American Cheese, Everything Mayo	\$ 7
Bagel & Schmear With the NY Treatment: Acme Smoked Salmon, Tomato, Dill-caper Relish, Everything Spice	\$ 14
Crispy Hash Brown With the NY Lox Treatment: Acme Smoked Salmon, Cream Cheese, Tomato, Dill-caper Relish, Everything Spice	\$ 14

SANDWICHES

[available after 11:30 AM]

Grilled Shiitake Banh Mi VG Sriracha Aioli, Cilantro, Pickled Vegetables, Baguette	\$ 13
Barbecue Beef Brisket Sweet Slaw, Potato Roll	\$ 16
Lobster Roll Celery, Crispy Quinoa, Chile Threads, Brioche	\$ 21

VG: VEGAN

SNACKS & SWEETS

North Fork Potato Chips	\$ 4
Sea Salt, Sour Cream, Salt & Vinegar, or Barbeque	
Rosemary Spiced Nuts	\$ 5
Brown Butter Chocolate Chunk Cookie	\$ 5
Popcorn	\$ 6
Elote, Salt & Vinegar, or Vanilla-Cocoa	
Fresh Fruit Cup	\$ 6

SPECIALS

[available after 11:30 AM]

Local Tortilla Chips	\$ 10
Guacamole	
Impossible Chorizo Nachos	\$ 12
Cheese Sauce, Black Bean Salsa	
Shrimp Cobb Salad	\$ 13
Avocado, Egg, Corn, Truffled Pecorino, Tomato, White Balsamic	

BEVERAGE

Soft Drinks	\$ 3
Coke, Diet Coke, Sprite, Lemonade, or Iced Tea	
Just Water Sustainable	\$ 3.50 / \$ 6
Small 16.9oz/ Large 1L	
Juice	\$ 4
Red Jacket Apple or Natalie's Orange	
Hot Tea	\$ 4
Drip Coffee	\$ 4
Cold Brew	\$ 6
Regular or Nitro	

WINE & BEER

Beer	\$ 9
Rotating seasonal selection of Lager, IPA, and Pale Ale	
Hard Seltzer	\$ 9
Black Cherry Lemon or Peach & Berry	
Wine	\$ 14
Rotating seasonal selection of White, Red, Rosé, and Sparkling Rosé	

SANDWICHES & WRAPS

- Grilled Three Cheese** \$ 9
Pain de Mie, Cheddar, Fontina, Provolone
- Smoked Turkey 'Muffaletta' Wrap** \$ 13
Havarti, Olive and Pickle Relish
- Pastrami and Swiss on Rye** \$ 13
Everything Aioli, Dill Pickles, Pickled Red Onion
- Chicken Salad Sandwich on Whole Wheat** \$ 13
Sunflower Seeds, Grapes, Watercress

SALAD JAR

- Mediterranean Grains GF** \$ 13
Marinated Chickpeas, Pickled Vegetables, Tabbouleh Salad,
Za'atar Vinaigrette

+ CHOICE OF CHICKEN OR MARINATED FETA

BITES

- Beef Hot Dog** \$ 5
- The New Yorker Dog** \$ 7
NY Deli Mustard, Sauerkraut
- French Fries with Sea Salt** \$ 7
Maple Dijon, Korean Ketchup, Black Pepper Parmesan, or Chipotle Mayo
- Cubano Dog** \$ 8
Sliced Ham, NY Deli Mustard, Dill Pickle, Swiss Cheese
- Buttermilk Fried Chicken Bites** \$ 12

GF: GLUTEN FREE

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PICNIC BASKETS

Chips & Dip	\$ 30
Whipped Ricotta with Barberries, Lemon Hummus with Za'tar, Eggplant Caponata with Pine Nuts, Crudites, Grissini, Homemade, Oreos, Any Two Non-Alcoholic Beverages	
Upgrade to Two Alcoholic Beverages +\$20	
Cheese & Charcuterie	\$ 40
A selection of cured meats and cheeses from Murray's and Brooklyn Cured, Pan Forte, Marinated Olives, Spiced Rosemary Nuts, Sea Salt Crackers, Chocolate Chip Cookies, Any Two Non-Alcoholic Beverages	
Upgrade to Two Alcoholic Beverages +\$20	