

All Day

Burrata
Heirloom Tomatoes, Basil and Grilled Bread 19

Crispy Calamari
Citrus - Chile Dip* 17

Tuna Tartare
Avocado, Spicy Radish, Ginger Marinade* 23

Baby Kale Salad
Watercress, Spicy Mint Dressing, Horseradish 17
Add Chicken or Salmon +12

Butternut Squash Minestrone, Croutons, Shiso 16

Mozzarella Pizza
Tomatoes, Chili Flakes and Basil 16

Black Truffle Pizza
Fontina Cheese, Frisse, Chive 21

Paccheri And Meatballs
Chipotle – Tomato Ragu* 28

Grass fed Cheeseburger
Frizzled Onions, House-Made Pickles and Fries* 23

Roasted Organic Chicken
Artichokes, Shitakes, Parmesan Jus 32

Maine Lobster Roll
Toasted Potato Bun, Yuzu Aioli, Pickled Chilies* 32

Assorted Vegetables
Grains, Lemon-Mint Dressing 27

Salted Caramel Sundae
Candied Peanuts and Popcorn
Whipped Cream, Chocolate Sauce 14

Warm Chocolate Cake, Vanilla Ice Cream 13

Available Before 12:00pm
Two Eggs Any – Style
Sautéed Spinach, Choice of Bacon or Sausage* 16

Chef/Proprietor Jean-Georges Vongerichten
Chef de Cuisine Drew Hiatt

*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase
your risk of food-borne illness especially if you have certain medical conditions