



Sunday Market Brunch

Prix Fixe US\$ 56

Artisan Breakfast Pastry Basket – farm butter and local jams

Taste of Market

Lobster Salad - caviar

Cauliflower - shaved, raw, roasted, puréed

Yogurt and Granola - local raw honey

Kabocha Squash Soup - olive oil

Choice of One Main Course

Farmers' Omelet

Seasonal vegetables, mixed herbs

Egg White Frittata

Seasonal vegetables, gruyere, fine herbs

Avocado Toast

French sourdough, jalapeno, lemon juice

Eggs Benedict

Ham or smoked salmon on whole wheat muffin

Steak and Eggs (Riverbend Farm, NY)

Striploin, farm eggs

Buttermilk Pancakes

Vermont maple syrup

The Classic

New York bagel, smoked salmon,
cream cheese, capers, onion

McCann's Steel Cut Irish Oatmeal

banana or berries

Roasted Beets

Flint Hill Farm yogurt,
beet gazpacho

Pasta (Brooklyn, NY)

chitarra, parmesan, basil

Clement Burger (La Frieda, NY)

spicy mustard, pain au lait

Salmon

citrus, dill, capers

Kale Caesar

crispy quinoa, persimmon, parmesan

Chicken and Buttermilk Waffles

maple syrup

Choice of One Accompaniment

Applewood Smoked Bacon
Sautéed Mushrooms

Turkey Bacon
Roasted Squash

Country Sausage
Hash Browns

Dessert Duo

Apple Cranberry Tart Chocolate Peppermint Gateaux

Menu Enhancements

Half Dozen Oysters US\$ 15 Free-flow Bubbles US\$ 28 Bloody Mary Bar US\$ 18 Juice Bar - US\$ 15 / US\$ 18



This menu is for reference only, as individual dishes are subject to change.