



Rooftop to Table

"We have over 480,000 bees & a garden with over 3,000 pounds of soil on our rooftop that produces all the honey and most of the herbs we use"

Breakfast Buffet - 24

Breakfast is served with juices, coffee or tea served directly at the table.

Croissant, pain au chocolat, pain aux raisins, cinnamon pretzel French baguette & assorted bread Assorted toast and bagels
(Gluten free bread available on request)

Seasonal fresh fruit Assorted cold cereal and milk Non-fat yogurt, fresh berries Homemade Organic granola

Free range scrambled eggs applewood smoked bacon, pork sausage caramelized onion potatoes, griddled tomato French toast with Nutella crunch mixed green salad, balsamic vinaigrette Assorted local and French cheeses Smoked salmon, condiments

Chefs mini pastry Steel cut oatmeal with blueberries
(Available upon request)

Cocktails - 11

Mimosa French sparkling wine with orange juice

Pineapple Mimosa French sparkling wine with pineapple juice

White Peach Bellini French sparkling wine with peach purée

Signature Bloody Mary Rooftop garden lemon thyme infused vodka, tomato juice, horseradish, sea salt and pepper

Modern American - 23

Served with juice, coffee or tea

Two eggs your way with caramelized onion potatoes and griddled tomato, your choice of turkey or smoked bacon, pork or turkey sausage, your choice of white, wheat, multigrain or gluten free toast



Healthy Start - 21

Served with choice of smoothie, coffee or tea

Homemade granola with rooftop honey, dried fruits and nuts



Express Breakfast - 18

Served with juice, coffee or tea

Scramble eggs, caramelized onion potatoes, griddled tomato, bacon and croissant

No substitution allowed

EGG SPECIALITIES

Omelet (regular or egg white) - 16 Choose from spinach, tomato, peppers mushrooms, ham and cheese. Served with caramelized onion potatoes and griddled tomato. Your choice of toast

Egg Muffin - 16 English muffin, cheddar, scrambled eggs, avocado, Espelette aioli. Served with caramelized onion potatoes and griddled tomato

Huevos Rancheros - 17 3 eggs, pico de gallo, chorizo, cheddar, salsa verde. Your choice of toast

Farmhouse Duck Skillet - 18 Duck confit, sheep's milk camembert, chives. Your choice of toast

Biscuits & Gravy - 16 Southern scallion drop biscuit, scrambled eggs, sausage gravy, scrapple fries

EGG BENEDICT

Two poached eggs over an English muffin, hollandaise sauce, served with caramelized onion potatoes & griddled tomato

- Canadian Bacon..... 16
- Sautéed Spinach 15
- Smoked Salmon & Spinach ... 18
- Philly Style 17
Crispy scrapple, pretzel chips

BREAKFAST TARTINE

Tartine of Smoked Salmon - 15 Toasted sour dough bread, cream cheese, tomato, onions, capers

Tartine of Avocado - 14 Toasted sour dough bread, tomato, red onion, truffle oil, smoked sea salt

WELLNESS OPTIONS

Energy Smoothie - 8 Banana, strawberries, yogurt, orange juice

Detox Smoothie - 8 Spinach, cucumber, avocado, agave, coconut water

Anti-Aging Juice - 8 Pomegranate, blueberries, strawberries

Steel Cut Oatmeal - 11 Blueberries, maple syrup, skim milk

Market Fruit Plate - 10 Market fresh fruits & berries

Organic Granola Parfait - 12 Low fat yogurt, fresh berries, berry compote

Cereal & Milk - 5 Corn flakes, Special K or Raisin Bran your choice of whole, 2%, skim or soy milk

Garden Frittata - 16 Spinach, asparagus, tomato, goat cheese

ENHANCEMENT

- Add to your Wellness Options
- Chia seed..... 2
 - Flax seed..... 1
 - Goji berry..... 3

JUICES - 4

Orange, Grapefruit, Cranberry, Apple, Pineapple, Pomegranate or Tomato

SWEET TOOTH

Homemade French Toast - 14 Nutella crunch, strawberries, maple syrup

Belgian Waffle - 14 Maple syrup, banana compote

Buttermilk Pancakes - 15 Maple syrup, blueberry compote



Petit Dejeuner - 18

Served with juice, coffee or tea

Home Baked Viennoiseries, Mini Fruit Salad or Yogurt

BAKERY

Choice of Viennoiserie - 3

Philly Cinnamon Pretzel - 3

Bagel & Cream Cheese - 5

Toast - 3 White, wheat, multigrain or gluten free

HOT BEVERAGES

Lavazza French Press - 5

Lavazza Specialty Coffee - 5 Double espresso, cappuccino, café latte

Harney & Sons Tea - 5 English breakfast, Earl Grey, Ceylon, Darjeeling, citron green, orange pekoe, raspberry herbal

Hot Chocolate - 6

Executive Chef Edward Hancock

All food items are cooked to the recommended FDA Food Code Temperatures unless otherwise requested. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.