



BRUNCH

SALADS and SANDWICHES

Classic Caesar Salad 8

*Add Chicken, Smoked Trout or Cured Salmon 12
Add Grilled Shrimp 13*

Cobb Salad 14

*Roasted Chicken Breast, Fingerlings, Avocado, Stilton,
Bacon, Tomatoes, Lemon Chive Dressing*

Kale & Quinoa Salad

with Steak* or Chicken 16/14

*Frisée, Sunflower & Sesame Seeds,
Orange Segments, Red Onion, Miso Vinaigrette*

Crab & Pear Salad 15

*Almonds, Frisée, Jicama, Arugula, Potato, Red Onion,
Manchego, Port Vinaigrette*

Grilled Chicken Club 13

*Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried
Tomato Mayonnaise, Caribbean Chips*

Sirloin Burger 14

*Grass Fed Organic Beef, Cheddar, French Fries
Add Bacon \$1*

Lentil & Vegetable Burger 12

Organic Mesclun Salad, Chive Aioli

Grilled Vegetable Quesadilla 12

*Zucchini, Mushrooms, Peppers, Tomatoes, Chile Sauce,
Manchego & Monterey Jack Cheeses, Avocado Cream*

Tempura Shrimp Sandwich 13

*Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli,
Red Pepper & Ginger Salad*

ENTREES

Steak & Eggs 18

*Grilled Hanger Steak, Two Scrambled Eggs,
Cheddar Biscuit, Home Fries, Mushroom Au Jus*

Fresh Herb Omelet with Two Fillings 12

*Three Egg Omelet Seasoned with Thyme, Oregano & Parsley;
Choice of Two Fillings: Mushrooms, Spinach, Tomatoes,
Roasted Peppers, Asparagus, Ham, Chorizo, Cheddar,
Gruyere, Fontina, Goat Cheese; with Home Fries and Salad*

Classic Eggs Benedict 11

With Cured Salmon & Spinach 12

With Crab Meat & Fennel 13

Brunch Tasting 13

*Baby Pumpkin Pecan Pancakes, Two Scrambled Eggs,
Chicken & Apple Sausage, Home Fries, Cheddar Biscuit*

Cinnamon & Apple Belgian Waffles 9

Mango & Papaya Chutney, Fresh Berries, Whipped Cream

Pumpkin Pecan Pancakes 11

*Choice of Apple Wood Smoked Bacon,
Chicken & Apple Sausage Or Fresh Fruit*

Lobster & Crab Cakes 17

Seaweed & Cucumber Salad, Coconut Thai

Challah French Toast 11

*Choice of Apple Wood Smoked Bacon,
Chicken & Apple Sausage Or Fresh Fruit*

Citrus Cured Salmon Plate 12

Toasted Bagel, Tomato, Onion, Capers, Mixed Greens

NORTH EXECUTIVE CHEF YOEL CRUZ SQUARE

BRUNCH PRICE FIX \$20:

CHOICE OF BLOODY MARY OR BLOOD ORANGE MIMOSA

CHOICE OF COFFEE OR FRESH SQUEEZED ORANGE JUICE

CHOICE OF BRUNCH TASTING, FRENCH TOAST OR FRESH HERB OMELET

SIDES

Red Bliss & Sweet Potato Home Fries 3

Yogurt & Granola 5

Fresh Fruit 4

Chicken & Apple Sausage 3

Apple Wood Smoked Bacon 3

Canadian Bacon 3

One Egg (any style) 2.50

COCKTAILS (all cocktails \$10)

The North Square Cocktail *Lillet Rouge,
Orange Bitters, Sparkling Cava*

Henry Hudson *New York Made Crème de Cassis,
Organic New York Apple Cider*

Room with a View *Lillet Blanc, Tonic, Strawberries*

Americano *Campari, Punt e Mes, Sparkling Water*

Cucumber Gimlet *Cucumber Vodka, Lime Juice*