



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, French 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 French 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, French Fries, Cheddar Biscuit

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

EXECUTIVE CHEF YOEL CRUZ

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*

American *Campari, Punt e Mes, Sparkling Water*

Cucumber Gimlet *Cucumber Vodka, Lime Juice*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

