

NYC RESTAURANT WEEK BRUNCH

APPETIZERS

WARM ORANGE COUNTY BEETS (V)

ulster county goats milk ricotta, toasted pumpkin seeds

ICED SHRIMP COCKTAIL 4 PC

classic condiments

HOME MADE GRANOLA (V)

greek yogurt, honey

ENTRÉES

HUEVOS RANCHEROS (V)

red & green chile, black bean refrito

LEMON RICOTTA PANCAKES (V)

lemon curd, pomegranates

NICOISE SALAD

grilled swordfish, roasted peppers, taggiasca olives,
dijon vinaigrette

\$26