



{ Cocktails }

CORDIAL + BUBBLES = \$14

Orange & Basil | Hibiscus | Raspberry

BLOODY MARY

Cucumber Vodka,
McClures Spicy Mary,
Pickle Platter
\$14

CATYWAMPUS

Whiskey, Mezcal,
Green Chartreuse,
Pineapple, Jalapeno
\$13

JUNE BUG

Pimms, Chartreuse,
Aperol, Cucumber,
Mint, Champagne
\$ 14

SEELBACH

Bourbon,
Pierre Ferand,
Bitters, Champagne
\$14

{ Baked }

SWEET POTATO COFFEE CAKE

Cinnamon Streusel | 5

PAIN SUISSE

Brioche, Pastry Cream,
Belgian Chocolate | 6

SUGAR BISCUITS

Bourbon Blueberry Jam | 4

BUTTERMILK BISCUITS

Steen's Butter | 3

{ Early Birds }

CHRISTMAS CASSEROLE

Buttermilk Biscuit, Breakfast Sausage,
Egg & Gruyere Custard | 13

SHAKSHUKA

Poached Eggs, San Marzanos Masala,
Feta, Sally Lunn Toast | 13

STEAK & EGGS

Marinated Bavette, Sunny Side Eggs,
Roasted Peppers, Cornbread
Panzanella | 18

GREEN EGGS & HAM

Pozole Verde, Soft Boiled Egg, Hominy
Grits, Tasso | 14

{ Late Risers }

SHRIMP & GRITS

BBQ Shrimp, Cheddar Grits,
Mushrooms, Tasso | 24

BEET BURGER

Ground Beets, Oats, Special Sauce,
Toasted Brioche | 14

GRILLED PIMIENTO CHEESE

Bacon Marmalade, Sally Lunn
Bread | 10

{ Fowl Play }

CHICKEN TENDER BASKET

Spicy Sorghum Mustard | 15

CHICKEN & EGG BISCUIT

Fried Chicken, Deviled Egg Sauce,
Dill Pickle | 13

BIRDIES IN A BLANKET

Waffle Fried Chicken, Smoked
Cinnamon Sugar | 14

CHOPPED CHICKEN SALAD

Benne Seed Tahini, Pickled
Red Onions, Soy Vinaigrette,
Wontons | 15

{ Coffee & Tea }

Proudly Serving
COUNTER CULTURE COFFEE

Espresso | 3
Americano | 4
Cappuccino | 5
Latte | 5
Tea | 4

{ From the Sidelines }

CRISPY POTATO SALAD

Shallot Aioli, Capers, Herbs | 9

BAKED HEIRLOOM GRITS

Green Chili Queso | 9

BAKED FRENCH TOAST

Spiked Maple Syrup | 11

PIGGIE PLATE

Breakfast Sausage &
Crispy Bacon | 8



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EXECUTIVE CHEF *Sarah Simmons* | FRENCH STYLE PASTRIES PROVIDED by *The Baking Bean's Clarice Lam*