BOWERY ROAD BREAKFAST

From the Bakery 4 each croissant, chocolate croissant, muffin, scone

Ricotta 10 orange blossom honey, grilled bread

Fresh Fruit and Berries 10 mint, lime

Bruleed Grapefruit 8 ginger-vanilla sugar

Five Acre Farms Greek Yogurt and Granola 13 berries, coconut

Organic Grain Oatmeal 12 brandy poached fruit, seeds

CONTINENTAL BREAKFAST

pastries, juice and coffee 18

Almond Crusted French Toast 14 pineapple foster, devonshire cream

Smoked Salmon 14

orwasher's everything bagel, fixings

SIDES

Bacon 8 Chicken Sausage 8 Sauteed Spinach, shallot butter 7 Crispy Potatoes, parmesan 7

JAR OF JUICE 8

Orange Grapefruit NY State Apple Cider

CNP of loe

La Colombe Coffee 3.5
Cold-Brewed Ice Coffee 5
Cappuccino 4.5
Café Latte 4.5
Café Macchiato 4
Espresso 4
Mocha 5

POT OF TEA 5

Early Grey
English Breakfast
Sencha Green
Chamomile
Peppermint
French Verveine
Rooibos

potatoes

sriracha aioli

goat cheese

Omelette 14

Two Organic Eggs 13

potatoes, grilled country bread

Organic Egg Sandwich 14

bacon, fontina, swiss chard,

Egg White Frittata 15 zucchini, asparagus, tomato,

ham, cheddar, fine herbs,

Steak and Eggs 27 pepper vinaigrette, mixed greens

THE AMERICAN

two eggs, meat, potatoes, toast, coffee, juice 25

BOMESA BOYD

DIPS, SPREADS & BREADS

Corn Bread 6 salted honey butter

Fava Bean Hummus 10 whole wheat flatbread

Crushed Avocado 12 salsa, seeded corn cracker.

Ricotta 10 grilled country bread

Lioni Burrata 14 blood orange, mizuna, basil

SMALL PLATES

Peekytoe Crab Toast 14 preserved lemon, jalapeno, basil

Steak Tartare 15 stout mustard, crispy sunchokes, pecorino

Steamed Mussels 14 white wine, sake, shiso, croutons

Crispy Baked Potato 10 french onion cream, bacon, chive

PLANTS & GRAINS

Little Gem 12 sprouts, herbs, radish, buttermilk

Marinated Beets 13 omega plums, goat cheese, hazelnuts

Kale Salad 13 celery, apple, walnuts, bayley hazen blue cheese

Spiced Carrots 12 avocado puree, salsa verde

Spring Asparagus Salad 14 whipped feta, snap peas, gooseberries

Roasted Cauliflower 12 pine nut cream, grapes, garlic-honey vinaigrette

Blooming Mushroom 12 togarashi, yuzu kosho salt

USQ Market Grain Bowl 15 farro, quinoa, lentils, avocado, broccoli, mushrooms, sunflower

SALADS & SANDWICHES

Seared Tuna Salad 18 asparagus, sweet potato, fennel, six minute eqq

Grilled Chicken Salad 16 shaved vegetables, yogurt, olives, lemon-herb vinaigrette

Fried Celery Root Sandwich 14 red cabbage slaw, pickled pineapple, chipotle aioli

Rock Shrimp Roll 16 old bay, pickles

Jerk Chicken Sandwich 13 herb aioli, pickles, fries

Bowery Burger 15 pat lafrieda beef, caramelized onion, monterey jack, special sauce, fries

DISHES

Rigatoni 18 short rib pork ragu, tomato, caciocavallo

Roasted Ora King Salmon 24 rye berries, beets, mustard

Amish Beer Can Chicken 19 smoked wheat, labne, anaheim chili salsa

Creekstone Skirt Steak 25 roasted fingerlings, scallions, pepper vinaigrette

BOWERY ROAD

DIPS, SPREADS & BREADS

Corn Bread 6

salted honey butter

Fava Bean Hummus 10

whole wheat flatbread

Crushed Avocado 12

salsa, seeded corn cracker

Ricotta 10

grilled country bread

Lioni Burrata 14

blood orange, mizuna, basil

SMALL PLATES

Snapper Crudo 14

pineapple gazpacho, radish, mint

Peekytoe Crab Toast 14

preserved lemon, jalapeno, basil

Steak Tartare 15

stout mustard, crispy sunchokes, pecorino

Grilled Squid 16

sepia, black eyed peas, black garlic aioli

Steamed Mussels 14

white wine, sake, shiso, croutons

Crispy Baked Potato 10

french onion cream, bacon, chive

Lamb Ribs 16

tamarind, yogurt

PLANTS & GRAINS

Little Gem 12

sprouts, herbs, radish, buttermilk

Marinated Beets 13

omega plums, goat cheese, hazelnuts

Kale Salad 13

celery, apple, walnuts, bayley hazen blue cheese

Spiced Carrots 12

avocado puree, salsa verde

Roasted Eggplant 12

quajillo chili, crema, cotija cheese

Spring Asparagus Salad 14

whipped feta, snap peas, gooseberries

Roasted Cauliflower 12

pine nut cream, grapes, garlic-honey vinaigrette

Blooming Mushroom 12

togarashi, yuzu kosho salt

USQ Market Grain Bowl 15

farro, quinoa, lentils, avocado, broccoli, mushrooms, sunflower

DISHES

Rigatoni 18

short rib pork ragu, tomato, caciocavallo

Roasted Ora King Salmon 24

rye berries, beets, mustard

Steamed Black Bass 24

ham hock dashi, fennel, turnip, apple, radish

Amish Beer Can Chicken 19

smoked wheat, labne, anaheim chili salsa

Niman Pork Adobo 18

mango, radish, onion, corn crepes

Creekstone Skirt Steak 25

roasted fingerlings, scallions, pepper vinaigrette

Brisket "Pastrami" 24

relish, pickled carrots, horseradish

Bowery Burger 16

pat lafrieda beef, caramelized onion, monterey jack, special sauce, fries