

BRUNCH

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN-GEORGES VONGERICHTEN

BRUNCH

Breads Bakery Pastry Basket (v)	32
Russ and Daughters Norwegian Smoked Salmon	39
Toasted Bagel, Red Onion, Cream Cheese	
French Toast, Caramelized Stone Fruit	34
Buttermilk Pancakes, Banana, Mixed Berries (v)	34
Greek Yogurt, Strawberry Compote, Granola Parfait (v)	30
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (v)	29
with Poached Eggs 37, Smoked Salmon 41, Eggs and Smoked Salmon 46	
Two Eggs Any Style, Roasted Potatoes, Seasonal Greens (v)	29
Eggs Benedict, Applewood Smoked Ham, Roasted Potatoes, Seasonal Greens	38
with Spinach (v) 36, Smoked Salmon 40	
Egg Omelette, Roasted Potatoes, Seasonal Greens	36
The Mark Omelette, Three Egg Whites, Mushroom, Spinach, Tomato	38

STARTER

Egg Caviar, Petrossian Caviar JG Select, Vodka Whipped Cream, Soft Scrambled	88
Egg Toast, Petrossian Caviar JG Select, Herbs	88
Petrossian Caviar JG Select, Warm Blinis	160 per ounce
Oyster on the Half-Shell	7.50 each
Shrimp Cocktail	46
Hamachi Sashimi, Avocado, Soy Yuzu Dressing	40
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	40
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	42
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	42
Pea Guacamole, Warm Crunchy Tortillas (v 🌱)	31
Chilled Artichoke, Mustard Sauce, Frisée, Chervil (v 🌱)	34
Burrata, Heirloom Tomato, Basil, Grilled Country Bread (v)	39
Peekytoe Crab Cake with Green and Yellow Bean Remoulade	44
Steak Tartare, Pomme Frites	54

SOUP & SALAD

Tomato Gazpacho, Summer Flavors, Olive Oil (v 🌱)	32
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38
Endive and Sugar Snap Pea Salad, Parmesan Dressing and Herbs (v)	38
Watermelon Salad, Feta Cheese, Extra Virgin Olive Oil (v)	38
Warm Shrimp Salad, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	49
Kale Salad, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Heart of Romaine Caesar Salad, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula Salad, Avocado, Fines Herbs, Mustard Vinaigrette (v 🌱)	39
Niçoise Salad, Sicilian Tuna, Lemon Confit Vinaigrette	47

All Salads may be accompanied by a choice of protein

Chicken Paillard 21

Grilled Salmon 22

Grilled Shrimp 23

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PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	36
Pepperoni, Mozzarella, Tomato, Basil Pizza	44
Black Truffle, Fontina Cheese Pizza (V)	49
Fusilli, Mozzarella, Tomato, Basil	44
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper	47

ENTRÉE

Roasted Cauliflower, Couscous, Turmeric Tahini, Fresh Herbs, Pomegranate (V🌱)	48
Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise	46
Croque M, Ham, Comté and Gruyère Cheese	42
JG Cheeseburger, Pepper Jack Cheese, Avocado, Crispy Onions, Russian Dressing	47
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47
Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	47
Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	62
Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing	64
Grilled Black Sea Bass, Braised Fennel, Carrots, Cerignola Olives	72
Prime N.Y. Strip Steak, French Fries, Bearnaise Sauce	118

SIDES

19

Hand Cut French Fries (V🌱)	Maitake Mushrooms, Sesame, Lime (V🌱)
Chickpea Fries (V)	Grilled Avocado and Fresh Wasabi, Yuzu Dressing (V🌱)
Mashed Potatoes (V)	Sauteed Corn, Jalapeno, Lime (V)
Crispy Mac and Cheese (V)	Broccoli Rabe, Lemon, Chili (V🌱)
Sautéed Spinach (V🌱)	

JUICES & SMOOTHIES

Turmeric Tonic, Lime, Lemon, Honey (V🌱)	23
Green Juice, Spinach, Cucumber, Kale, Apple, Lemon, Ginger (V🌱)	23
Ruby Red Juice, Carrot, Beet, Lemon, Orange, Ginger (V🌱)	23
Banana-Berry Smoothie, Greek Yogurt, Maple Syrup (V)	24

(V) vegetarian / (V🌱) vegan

We are committed to serve our guests local, organic and GMO-free products.

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