

# BRUNCH

EXECUTIVE CHEF MICHAEL HURSA  
CHEF JEAN-GEORGES VONGERICHTEN

## BRUNCH

Freshly Baked Pastry Basket (v)	26
Russ and Daughters Norwegian Smoked Salmon (Toasted Bagel, Red Onion, Cream Cheese)	39
French Toast, Roasted Peach, Plum, Apricot and Nectarine	34
Buttermilk Pancakes, Sliced Banana, Mixed Berries (v)	34
Greek Yogurt, Strawberry Compote, Granola Parfait (v)	30
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (v)	29
with Two Poached Eggs (v)	37
with Smoked Salmon	41
with Two Poached Eggs and Smoked Salmon	46
Two Eggs Any Style, Roasted Potatoes, Seasonal Greens (v)	28
Eggs Benedict, Roasted Potatoes with Applewood Smoked Ham	38
with Smoked Salmon	40

## STARTER

Egg Caviar, Featuring Petrossian Caviar JG Select	80
Petrossian Caviar JG Select, Warm Blinis	160 per ounce
Oyster on the Half-Shell	7.50 each
Shrimp Cocktail	46
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	39
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	39
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	41
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	41
Sweet Pea Guacamole, Warm Crunchy Tortillas (v)	31
Chilled Artichoke, Mustard Sauce, Frisée, Chervil (v)	34
Burrata, Cherry Vinaigrette, Arugula, Basil (v)	38
Peekytoe Crab Cake, Green-Yellow Wax Bean Remoulade	42

## SOUP & SALAD

Tomato Gazpacho, Summer Flavors, Olive Oil (v)	28
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	36
Warm Shrimp, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	49
Kale Salad, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	35
Heirloom Tomato, Summer Fruit Salad (v 🍷)	38
Watermelon, Goat Cheese, Olive Oil, Fleur de Sel (v)	38
Heart of Romaine Caesar Salad, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (v 🍷)	39

*\*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)	34
Squash Blossom, Sungold Tomato Pizza (V)	40
Black Truffle, Fontina Cheese Pizza (V)	49
Fusilli, Mozzarella, Tomato, Basil (V)	42
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper (V)	47

## ENTRÉE

Bouquet of Summer Vegetables, Sunflower Seed-Mustard Emulsion (V 🍴)	42
Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise	44
Croque M, Ham, Comté and Gruyère Cheese	41
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	44
Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	58
Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing	64
Grilled Black Sea Bass, Braised Fennel, Carrots, Cerignola Olives	72

## SIDES 19

Hand Cut French Fries (V 🍴)
Chickpea Fries (V)
Mashed Potatoes (V)
Crispy Mac and Cheese (V)
Sauteed Corn, Jalapeno, Lime (V 🍴)
Sautéed Spinach (V 🍴)
Broccoli Rabe, Lemon, Chili (V 🍴)
Maitake Mushrooms, Sesame, Lime (V 🍴)

## JUICES & SMOOTHIES

Ginger Shot (V 🍴)	12
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.