

BRUNCH | LUNCH

TRADITIONAL BREAKFAST

BERRY PARFAIT – \$11

greek yogurt, granola crumble, honey

MUSHROOM OMELETTE – \$14

mixed greens, truffle vinaigrette

OMELETTE YOUR WAY – \$14

choice of (3) : mushroom, tomato, spinach, onion, bell pepper, american cheese, bacon (\$1) with home fries, fruit, toast

EGGS YOUR WAY – \$12

eggs, home fries, fruit, toast

BRUNCH DOUBLE – \$16

eggs, bacon, pancakes, home fries, fruit, toast

TODD'S BENEDICT – \$14

rustic bread, baby spinach, 2 poached eggs, hollandaise

FRITTATA – \$14

garlic confit, roasted tomatoes, baby spinach, shishito peppers, arugula salad

FLATBREADS

BRONX BOMBER – \$17

marinara, mozzarella, pepperoni, caramelized onions

FIG & PROSCIUTTO – \$18

fig jam, gorgonzola, prosciutto di parma, baby arugula

ROASTED CAULIFLOWER – \$15

bacon, cauliflower purée, caramelized onions, mozzarella, spinach, tomato

SALADS

CRAB COBB SALAD – \$18

bacon, egg, tomatoes, cucumber, corn

ROASTED BEETS – \$14

horseradish yogurt, citrus, toasted almonds, arugula

CAPRESE – \$16

mozzarella di bufala, heirloom tomato, balsamic, arugula

HAND-HELD

ARTICHOKE PANINI – \$12

olive tapenade, arugula, parmesan, homemade chips

DOUBLE T.E. BURGER – \$18

american chesse, lettuce, tomato, fried onion, T.E. sauce, pickles

SWEET POTATO TACOS – \$14

tempura avocado, sriracha ginger aioli, tomatillo salsa, blue corn tortilla

NASHVILLE CHX SANDWICH – \$14

crispy fried chicken with a touch of heat, herb mayo, shredded lettuce, pickles

MAIN

OLD SCHOOL BOLOGNESE – \$24

veal, beef, pork, marinara, pappardelle, burro fuso, parmigiano

BRAISED SHORT RIB – \$26

creamy mashed potatoes, garlicky spinach, red wine demi glace

FRESH MIXED BERRIES – \$8

AVOCADO TOAST – \$10

thick sliced sourdough toast, avocado, microgreens, pickled fresno chili

TOAST ROYALE – \$14

toasted sourdough bread, smashed avocado, feta, smoked salmon, organic poached eggs, fresh basil

OREO PANCAKES – \$12

buttermilk, bourbon vanilla buttercream, seasonal fruit

BUTTERMILK PANCAKE STACK – \$10

short stack pancakes, bourbon maple syrup, seasonal fruit

BREAKFAST PIZZA – \$14

mozzarella blend, baby spinach, prosciutto, hollandaise, sunny-side up eggs

SIDES

2 EGGS \$6 | BACON \$8 | HOME FRIES \$6 | TOAST \$4 | FRUIT \$6

MARGHERITA – \$14

garlic, mozzarella, tomato, basil

SPINACH & ARTICHOKE – \$14

creamed spinach, mozzarella, artichoke hearts, parmigiano

BIANCO – \$14

caramelized onions, fontina, heirloom tomato, arugula

BURRATA – \$14

orange fennel jam, pickled fresno chiles, grilled focaccia

CHOPPED CAESAR – \$12

baby gem, parmigiano, garlic croutons, lemon zest

* ADD PROSCIUTTO \$6, SMOKED SALMON \$9, FRIED OR GRILLED CHICKEN \$7 TO ANY SALAD

FISH SANDWICH – \$16

fish of the day, butter pickles, lemon tarragon aioli, homemade chips

CUBANO – \$14

pork belly, smoked ham, swiss cheese, jalapeno mayonnaise, house made french mustard, pickles

KOREAN SPARERIBS – \$18

crispy garlic, scallion, sesame seeds

FALAFEL BURGER – \$19

wild mushrooms, red onion, shaved brussels spicy tzatziki

ROASTED CAULIFLOWER STEAK – \$19

curried chickpea ragu, pickled raisins, gremolata

SWEET & SPICY SALMON – \$24

coconut rice, stir fry vegetables

SIDES

FRENCH FRIES \$5 | T.E. FRIES \$9 | ROASTED MUSHROOMS \$13 | ROASTED BRUSSEL SPROUTS \$13

STEVEN LABINER
EXECUTIVE CHEF

ASHLEY GEORGE
GENERAL MANAGER

- 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE -

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
* THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNES OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.