

Desserts

Apple Beignets <i>Spiced Apple Compote, Calvados Caramel Sauce</i>	12
Crème Caramel <i>Madagascar Vanilla, Fresh Blood Orange</i>	13
Meringue Gâteau <i>Vanilla Cream, Lemon Meringue</i>	14
Pink Tarte Tropezienne <i>Diplomat Cream, Strawberries</i>	17

Glace Du Jour

Choice of One Freshly Spun Flavor of Ice Cream or Sorbet 12

Coffee & Tea

Featuring Intelligentsia & Kusmi

Brewed Coffee	4	English Breakfast	3.5
Espresso	4	Spearmint Green Tea	3.5
Macchiato	4	Ginger & Lemon Green Tea	3.5
Cold Brew	5	Chamomile	3.5
Cappuccino	5	BB Detox Maté	3.5
Café Latte	5		

Fresh Juice

Orange	5
Grapefruit	5

Branch Bubbles

Chandon Garden Spritz 18 gls | 85 btl

Brut Sparkling Wine Infused with Natural Extracts of Orange Peels, Herbs and Spices

Mimosa Flight 90 750mL | 125 magnum

Spiced Apple Cider, Orange Juice, Pomegranate Juice, Peach Pureé

Cocktails

Matcha Made in Heaven 16

Rhum Clément Coconut Vodka, Oat Milk, Matcha

Garden Variety 16

St. George Chile Vodka, Ancho Verde Liqueur, Specialty Bloody Mary Blend

LES Cold Brew 17

Real McCoy 12yr Rum, Mr. Black Coffee Liqueur, Espresso, Cardamaro, Aztec Chocolate Bitters

Sevilla Bellisimo 18

Tanqueray Sevilla Orange Gin, Tuaca Liqueur, Mandarin Orange, Lemon, Sparkling Wine

San Simón 19

Milagro Silver Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime

Lemmy Caution 20

Dickel Rye Whiskey, Tobacco Nectar, Xocolatl Mole, Orange Bitters

Cote d'Azur (serves 4) 45

Ketel One Peach-Orange Vodka Botanicals, Peaflower Tea, Lemon, Sparkling Wine

Beer

IPA

Bronx Brewery, No Resolutions, NY

9

Cider

Hudson North Cider Co Toasted Pumpkin, NY

10

Lager

Stella, European Pale Lager, Belgium

9

Wheat

Kronenbourg Blanc, Alsace, France

10

Plateau de Fruits de Mer

Assorted Raw Bar of Oysters, Shrimp & King Crab Cocktail 39

Bakery

Olive Oil Muffin	5
Sour Cherry Scone	5
Croissant Chocolate Croissant	5.5 6
Banana Chia Seed Loaf	6.5

Pastry Basket

Olive Oil Muffin, Sour Cherry Scone, Croissant, Banana Chia Seed Loaf, Yuzu Marmalade 16

Starters

Salade Verte Radish, Pea Confit, Cucumber, Sherry Vinaigrette	16
Avocado Tartine Egg Mimosa, Toasted Seeds & Sprouts	17
Tomato Provençal Capers, Shallot, Champagne Vinegar	18
Smoked Salmon Rillettes Brioche Toast, Crème Fraîche	19
Belgian Endive Ruby Red Grapefruit, Macadamia, Buche de Chèvre	21
Burrata Nardello Peppers, Chickpea Pancake, Lemon Thyme	22
Yellowfin Tuna Cru Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve	23

Eggs

Eggs tout de Maison Three Eggs Any Style, Potatoes, Salad	18
Cacio e Pepe Soft Scrambled Egg, Crouton, Pecorino & Black Pepper	19
Shakshuka Baked Eggs, Tomato, Peas, Fresno Chili	22
Frittata Bianca Egg Whites, Spinach, Potato, French Feta	23
Contadino Two Poached Eggs, Brussels Sprouts, Honeynut Squash	25
Potato Chip Omelette Kaluga Caviar, Crème Fraîche	27

Mains

Pain Perdu 'Suzette' Citrus Marmalade & Maple Syrup	22
8oz Prime Cheeseburger Cheddar, Tomato Provençal, Pain au Lait Bun	28
Salade Niçoise Tuna, Anchovies, Potatoes, Eggs, Green Beans, Red Onion	27
Buquette Steak 'Au Poivre' Crispy Potatoes, Sunny Side Up Egg & Salsa Verde	27
Salade Catalina Baby Lettuce, Peas, Cucumber, Choice of Chicken, Tuna, or Salmon	27
Grilled Chicken Paillard Watercress Salad, Endive, Stone Fruit	29
Faroe Island Salmon Cous Cous, Salsa Verde, Cherry Tomato Vinaigrette	37

Accoutrements

Crêpinette Sausage	10	Thick Cut Black Pepper Bacon	11
Crispy Potato	10	Fresh Fruit	12