

Signature Cocktails

Summer Fling 19
roku gin, watermelon shrub, lime, bubbles

NSFW 20
new amsterdam, mijenta blanco, aperol, mango, passionfruit, lime, tropical red bull

Emerald Gimlet 20
grey goose vodka, basil, lemon nectar, lime

Beauty Elixir 21
bombay sapphire gin, sparkling rosé, cucumber, strawberry

No Manches! 24
volcan reposado tequila, vida mezcal, demerara, xocolatl bitters

Sunslip 19
mount gay eclipse rum, luxardo, passion fruit, lime

O.D.B "Old Dirty Bramble" 21
lunazul reposado tequila, smoked blackberries, honey, ginger, lemon

Mr. Tallyman 22
bulleit rye, ten to one dark rum, banane du bresil, orgeat, lime

Green With Envy 20
ketel one botanical cucumber & mint, elderflower, jalapeño & cilantro nectar, celery salt

Ice Spice 20
vida mezcal, ancho reyes, peach puree, thai chile nectar, lime

The Woodsman 20
buffalo trace bourbon, muddled pear, allspice maple syrup, lemon

Earl The Pearl 19
belvedere vodka, earl grey tea, lemon, mint nectar

Beauty Bloody 19
milagro reposado tequila, tomatoes, celery, lemon & black pepper

Double Dirty Chai 21
*new amsterdam vodka, mr. black, chai concentrate, cold brew,
almond milk, demerara*

Cinnamon Toast Crunk 20
buffalo trace, cinnamon toast crunch, almond milk

Mimosa Flight 75
vanilla thyme, peach, mango, processco

Wines by the glass

Sparkling

N.V. Prosecco, Balerin, Veneto, Italy	16
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	30
N.V. Brut Rosé Champagne, Moët Impérial	35

White

Riesling, Selbach, Mosel, Germany 2020	15
Pinot Grigio, Caposaldo, Delle Venezie, Italy	17
Chardonnay, Skyside, North Coast, California, 2019	18
Sauvignon Blanc, Archetype, Marlborough 2020	19
Sancerre, Jacques Dumont, Loire Valley, France	23

Rosé

Château d’Esclans Whispering Angel Rose 2020	19
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Red

Malbec, Terrazas De Los Andes, Mendoza, Argentina 2021	16
Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2020	18
Cabernet Sauvignon, Felino, Mendoza, Argentina 2019	19
Barbera d’Asti, Fiulot, Italy 2019	20
Margaux du Château Margaux, Bordeaux, France 2014	35

Zero Proof Cocktails

non-alcoholic

Garden Party 13

seedlip garden, coconut cream, passionfruit, citrus

All Gas, No Breaks 14

seedlip spice 94, grady's cold brew, demarara

Porch Light 12

vanilla thyme, lemon, fever tree elderflower

Beer

BOTTLE

Amstel Light

Brooklyn Lager

Goose Island IPA

Guinness

Heineken

Heineken 0.0

Stella Artois

~10~

Brunch Pre Fixe

49 per person, served Family Style

full table participation required

Includes two glasses of

N.V. Cava Brut Rosé, Los Dos, Spain

per guest

Pick two for table

Roasted Strawberry Ricotta Toast

basil, chili, lavender honey

Croque Monsieur Bites

bickory smoked ham, gruyere, mustard seed bechamel

The House Salad†

market greens, carrot - harissa vinaigrette,

pickled carrots, crispy chickpeas, manchego cheese

Pick two for table

Market Vegetable Frittata†

fresh herbs & goat cheese

Braised Short Rib 'Huevos Rancheros' *†

sunny side up eggs, black beans, cotija

'Chicken n' Biscuits'

Nashville hot fried chicken, blue cheese biscuits, housemade pickles

Pick one for table

'Oreo Cookie' Pancakes

Red Velvet Waffles

cream cheese icing

"LES, NYC" Doughnuts

caramel, chocolate, & berry dipping sauces

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

Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

†Can be made gluten-free, please ask your server

Sweet Things & Starters

Housemade Granola † 12
coconut milk yogurt, banana, blueberries

"LES, NYC" Doughnuts 15
dark chocolate fudge, berry & caramel sauces

'Orco Cookie' Pancakes 15

Red Velvet Waffles 15
cream cheese icing

Wonder Wheel 38
for two or more people
chef's selection

The House Salad † 16
market greens, carrot - harissa vinaigrette,
pickled carrots, crispy chickpeas, manchego cheese

Brunch Pizzetta * 18
housemade green chorizo, potatoes,
manchego, quail eggs

Grilled Cheese, Smoked Bacon 22
& Tomato Soup Dumplings

East & West Coast Oysters*†
(half dozen) 24 (dozen) 45

Shrimp Cocktail† 24
smoked cocktail sauce, pickled jalapeno remoulade

Rather than offering individual starters and main courses, Beauty & Essex serves dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal.

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Jewels on Toast

Breakfast Bruschetta * 15

soft scrambled eggs, oven-dried tomatoes, asiago

Roasted Strawberry Ricotta Toast 15

basil, chili, lavender honey

Avocado, Lemon & Espelette † 16

Croque Monsieur Bites 16

hickory smoked ham, gruyere, mustard seed bechamel

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*Chef / Partner Chris Santos
Executive Chef Erubey Rivas
Chef de Cuisine Derrick Prince*

Shakshuka Baked Eggs*† <i>mediterranean style tomato sauce, spinach, feta</i>	17	Market Vegetable Frittata † <i>fresh herbs & goat cheese</i>	23
Braised Short Rib 'Huevos Rancheros'* † <i>sunny side up eggs, black beans, cotija</i>	19	'Chicken n' Biscuits' <i>Nashville hot fried chicken, blue cheese biscuits, housemade pickles</i>	24
Chilaquiles* † <i>hand pulled chicken, sunny side up egg, cotija cheese, pickled red onion</i>	19	Shrimp & Grits † <i>salsa madre, slow cooked grits, crispy shallots, chili oil</i>	27
BEC Sandwich <i>croissant, aged cheddar, double smoked bacon, fresno aioli</i>	21	Beauty & Essex Sirloin Burger*† <i>house cured bacon, beer cheese, chipotle mayo, pickles</i>	29

Korean Style Skirt Steak & Eggs * 29
sunny side up eggs, kimchee & scallion hash

Accessories

Double Smoked & Maple Cured Bacon † 11

Grilled Asparagus † 15
fennel, fresno, marcona almonds, citrus vinaigrette

Crispy Breakfast Potato † 15
kielbasa, kale

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Vegan Brunch

Housemade Granola † 12

coconut milk yogurt, banana, blueberries, strawberries

The House Salad † 16

market greens, pickled carrots, crispy

chickpeas, spicy barissa vinaigrette

Avocado, Lemon & Espelette† 16

Skillet Roasted Potato † 14

braised kale

Grilled Asparagus † 15

fennel, fresno, marcona almonds, citrus vinaigrette

‘Huevos Rancheros’ † 19

soyrizo, black beans, cilantro

‘Chicken’ Chilaquiles † 19

Daring plant-based chicken, pickled red onion, salsa verde

Assortment of Sorbets † 10

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