



# NEW BEGINNINGS

## SHAREABLES

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### HOLEY DONUTS

Cinnamon sugar-dusted cake donut holes with chocolate sauce and warm mixed berry compote for dipping.

### MILLION DOLLAR BACON

Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

## ENTRÉES

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### BROOKLYN BREAKFAST SANDWICH

Inspired by a New York deli classic — shaved pastrami, Gruyère cheese and house-roasted onions with an over-easy cage-free egg, house-pickled red onions, arugula, mayo and Dijon mustard on a griddled everything-seasoned brioche bun. Served with lemon-dressed organic mixed greens.

### BARBACOA CHILAQUILES BREAKFAST BOWL

Seasoned braised beef barbacoa tossed with Cheddar and Monterey Jack, salsa roja and crispy corn tortilla chips then topped with fresh avocado, lime crema, Cotija cheese and scallions. Served with cheesy scrambled cage-free eggs and seasoned black beans with housemade pico de gallo.

### BLACKBERRY LEMON CREAM FRENCH TOAST

Thick-cut, custard-dipped challah bread griddled and topped with lemon cream, fresh blackberries, mixed berry compote, crème anglaise and spiced gingerbread cookie crumbles. Lightly dusted with powdered cinnamon sugar.

## ICED COFFEE

### MINT MOCHA

Chocolate and mint topped with a sweet cream cold foam and mini Ghirardelli® dark chocolate chips.

### HONEY CARAMEL CRUNCH

Salted caramel and honey topped with a sweet cream cold foam and toffee crumbles.



## JUICE BAR

We juice daily using all-natural ingredients. TURMERIC, BEET, KALE, FUJI APPLE AND ENGLISH CUCUMBER JUICED IN-HOUSE.

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### NEW! MANGO PASSION PALMER

Mango, passion fruit, organic ginger and green tea.

### PURPLE HAZE

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

### KALE TONIC

Kale, Fuji apple, English cucumber and lemon.

### MORNING MEDITATION®

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

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### BOOST YOUR JUICE

WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS



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## NEW DELI

It's hard to imagine life without pastrami, and even harder to imagine a world without delis. But the fact is, they didn't always exist. In fact, they may have made their way to the United States at the exact same time! Yep, when Sussman Volk, a butcher from Lithuania, immigrated to New York in the late 1880s he brought with him a Romanian friend's recipe for cured beef that had yet to make it to our shores. That recipe was for the pastrami we currently know and love – and, as it turns out, the folks of New York really loved it back then too. So much so that Sussman Volk's butcher shop became overcrowded with guests clamoring for the famed pastrami. He began serving it on rye bread. Then he added mustard ... and the crowds grew. Eventually, the demand led him to invest in a bigger venue where he could not only sell freshly butchered and sliced meats but also serve them on proper sandwiches to seated guests. And so, the first NY delicatessen serving the first NY pastrami came to be! Or so they say. And what do we say? We'll let our new seasonal Brooklyn Breakfast Sandwich tell our story. Enjoy!

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