

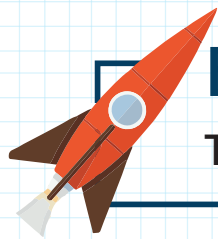
FIRST

BRUSSELS SPROUT TACOS 15
thai chili, pepper jam, caramelized yogurt

AVOCADO FRIES 14
gochujang aioli, furikake

HALVAH GRANOLA 12
greek yogurt, limoncello stewed fruit

SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame



BLACK SEED PIZZA BAGELS

THEY'RE KIND OF SECRET, SO PLEASE ASK YOUR SERVER

BREAKFAST

EGG SANDWICH 16
fennel sausage, gruyere, tomato jam, cultured butter

OMELET 18
arugula, clothbound cheddar, vinegar shallots

TOFU SCRAMBLE 18
vegan mayo, basil, calabrian chilies, griddled sourdough

GRETCHEN'S SHRIMP & GRITS 25
smoked gouda polenta, salmoriglio

CULINARY DIRECTOR: JEFF HASKELL EXECUTIVE CHEF: STEPHANY BURGOS
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Brunch

AÇAÍ SMOOTHIE 12
berries, banana, almond butter, mint
add protein: \$3

NYC BURRATA 18
charred grapes, chive oil, aged balsamic

TAMAGO SANDO 12
fluffy egg salad, kewpie mayo, dill

EVERYTHING SMOKED SALMON FLATBREAD 15
scallion cream cheese, cucumber, crispy capers

MATCHA OVERNIGHT OATS 14
apricot jam, grilled pineapple, coconut milk

SHAKSHUKA 19
two eggs, spiced tomato, laffa
add merguez sausage +3

BOURBON CHERRY CHALLAH FRENCH TOAST 17
cinnamon custard, new hampshire maple

LUNCH

THE WILSON BURGER 21
sweet mustard, gruyère, horseradish aioli, bacon jam
add fried egg +3 • avocado +3

SHAVED BRUSSELS SPROUT SALAD 14
cranberries, toasted almonds, ricotta salata, citrus dressing

BROKEN WEDGE 15
little gems, bayley hazen blue, buttermilk, fried onions, bacon

JACKIE'S GRILLED CHICKEN CLUB 17
ranch aioli, pancetta, avocado, tomato

TRABA'S CUBAN 18
pulled pork, gruyere, dijon, pickles

FRIED FISH SANDWICH 22
guajillo mayo, smashed avocado, savoy slaw

OWEN'S SHRIMP PAD THAI 27
boy choy, carrots, peanuts

SIDES

TURKEY SAUSAGE 9

NUESKES BACON 9

CRISPY BRAVAS POTATOES 8
garlic aioli

TOAST 5

NYC BAGEL 5

FOR THOSE
OF US WITH
ALLERGIES...

