



HOUSE BAKED PASTRIES

CROISSANT

BAKED DAILY WITH BUTTER FROM BRITTANY, FRANCE

served with seasonal preserves 5

served with dark chocolate ganache 6.5

GRILLED CHEESE CROISSANT 9

BACON, EGG & CHEESE CROISSANT 12

BLACKBERRY & PISTACHIO MUFFIN 6

VANILLA & WALNUT BANANA BREAD 6

APPLE BUTTER TWIST 6.5

MONKEY BREAD MUFFIN 6.5

XL SALTED CHOCOLATE COOKIE 6

THICK GREEK YOGURT 8

lemon zest and a touch of honey (v)

+ pure vermont maple syrup 2

COLD OVERNIGHT OATS 8

almond milk, chia seeds, flax seeds, and a dash of cinnamon (vg)

+ housemade coconut almond granola 3

HOT OATMEAL 8

simmered in almond milk with a touch of nutmeg and orange zest (vg)

+ seasonal berries & fruit 4

SALADS

GRILLED CHICKEN & BABY ROMAINE 18

rainbow radish, shaved parmesan, chives, and lemon vinaigrette

ROASTED ACORN SQUASH 15

toasted almonds, whole grain barley, cucumber and a dijon vinaigrette (vg)

ROASTED BEETS 16

with mint, dill, toasted walnuts, creamy goat cheese, and a sherry vinaigrette (v)

SOUPS

ROASTED TOMATO SOUP 11

good olive oil, sourdough croutons, freshly grated parmesan, and black pepper (v)

SQUASH SOUP 11

smoked chilies and toasted pumpkin seeds (vg)

GRILLED CHEESE CROISSANT + CHOICE OF SOUP 18

THE SNACKING PLATE 18

toasted sourdough bread with a jammy farm egg, salted butter, crispy bacon, a half avocado, baby arugula, roasted tomato and a side of preserved lemon chermoula

TOASTS

RICOTTA & APPLE TOAST 14

new york apples, rich apple butter, and creamy whipped ricotta with honey and lemon zest (v)

AVOCADO TOAST 14

ripe avocado, preserved lemon chermoula, arugula sprouts, and lemon zest (vg)

SMOKED SALMON TOAST 19

chive cream cheese, cucumber, dill & crispy fried capers

NYC'S BEST FRENCH TOAST 17

extra-crisp, custard-soaked brioche with orange zest and vanilla bean crème fraiche (v)

ADD ONS

dill smoked salmon 6.5

herb-marinated chicken 6

crispy slab bacon 6

jammy egg with freshly cracked black pepper 3.5

ripe avocado with lemon and sea salt 3.5

side of sourdough toast or gluten free bread 2



COFFEE

PROPRIETARY BLEND, SMALL BATCH ROASTED IN BROOKLYN WITH MILK
FROM ARETHUSA FARM IN LITCHFIELD, CT

POT OF COFFEE	12
DRIP COFFEE	5 / 5.5 / 6
ICED COFFEE	5.5 / 6
COLD BREW	6 / 6.5
ESPRESSO	3.5 / 4
AMERICANO	4.5
CORTADO / MACCHIATO	5
CAPPUCCINO	5.5
LATTE	6 / 7

COFFEE AVAILABLE BY THE POUND 20

Sleep No More Espresso
Skyscraper Medium Roast
The Vault Dark Roast

SPECIALS

PUMPKIN SPICE LATTE	7/8
MAPLE LATTE	8/9
HOT CHOCOLATE	7
MATCHA LATTE	6/7
CHAI LATTE	6.5/7.5
MATCHA CIDER	7/8.5
APPLE CIDER	6/7

ICED TEA

HIBISCUS ELDERBERRY 5.5

SPEARMINT GREEN 5.5

HOT TEA

SELECTION OF TEAS FROM BUSHWICK TEA, BROOKLYN, NY

individual cup 6
pot of tea 12

ADD A HOUSEMADE SYRUP 1.5

vermont maple
lavender honey
vanilla bean
salted dark caramel

MAKE IT ICED 0.5

ADD A SHOT OF ESPRESSO 1.5

OAT / ALMOND MILK 0.5

NON-ALCOHOLIC

SARATOGA SPRING STILL WATER 4/8

SARATOGA SPRING SPARKLING WATER 4/8

AL'S CLASSIC PILSNER 8

MANHATTAN SPECIAL COFFEE SODA 8

GHIA GINGER SPRITZ 7

GHIA LIME & SALT SPRITZ 7

FEEL GOOD SEASONAL KOMBUCHA 16oz 12

FENTIMANS ROSE LEMONADE 7

ALL TIMES SPARKLING APPLE CIDER 8

FULL BAR AVAILABLE