



## HOUSE BAKED PASTRIES

### CROISSANT

plain	4.5
served with seasonal preserves	5
served with dark chocolate ganache	6.5

### GRILLED CHEESE CROISSANT

9

### BACON, EGG & CHEESE CROISSANT

12

### CHOCOLATE MONKEY BREAD MUFFIN

6.5

### VANILLA & WALNUT BANANA BREAD

6

### APPLE BUTTER TWIST

6.5

### BLACKBERRY & PISTACHIO MUFFIN

6

### XL SALTED CHOCOLATE COOKIE

6

### GREEK YOGURT

8

thick strained yogurt, lemon zest, and a touch of clover honey (v)

### OVERNIGHT CHIA PUDDING

8

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

### OATMEAL

8

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

+ pure vermont maple syrup 2

+ housemade coconut almond granola 3

+ seasonal berries & fruit 4

## TOASTS

### RICOTTA & APPLE TOAST

14

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

### SMOKED SALMON TOAST

19

chive cream cheese, cucumber, dill & crispy fried capers

### AVOCADO TOAST

14

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

### NYC'S BEST FRENCH TOAST

17

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

## 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

## 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

## 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



## ESPRESSO

ESPRESSO	3.5/4
AMERICANO	4.5
CORTADO / MACCHIATO	5
CAPPUCCINO	5.5
LATTE	6/7

## COFFEE

POT OF COFFEE	12
DRIP COFFEE	5 /5.5/6
ICED COFFEE	5.5 /6
COLD BREW	6 /6.5

## SEASONAL

PUMPKIN SPICE LATTE	7/8
MATCHA CIDER	7/8.5
APPLE CIDER	6/7
HOT CHOCOLATE with toasted marshmallow	7

Proprietary blend, small batch roasted in Brooklyn, NY with milk from Arethusa Farm in Litchfield, CT

## HOT TEA

selection of teas from bushwick tea, brooklyn, ny

BREAKFAST • EARL GREY • GREEN • PEPPERMINT • GINGER • JASMINE • CHAMOMILE • MOROCCAN MINT

INDIVIDUAL CUP 6      POT OF TEA 12

ICED HIBISCUS ELDERBERRY 5.5      ICED SPEARMINT GREEN 5.5

ADD A HOUSEMADE SYRUP 1.5

VERMONT MAPLE • VANILLA BEAN  
SALTED DARK CARAMEL • LAVENDER HONEY

MAKE IT ICED .5      OAT/ALMOND MILK .5

## WATER & SPRITZES

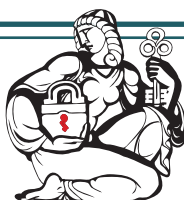
SARATOGA SPRING STILL WATER	4/8
SARATOGA SPRING SPARKLING WATER	4/8
FENTIMANS ROSE LEMONADE	7
ALL TIMES SPARKLING APPLE CIDER	8
MANHATTAN SPECIAL COFFEE SODA	8
GHIA GINGER SPRITZ	7
GHIA LIME & SALT SPRITZ	7
FEEL GOOD SEASONAL KOMBUCHA 16oz	12

## COFFEE BY THE POUND 20

SLEEP NO MORE **ESPRESSO**

SKYSCRAPER **MEDIUM ROAST**

THE VAULT **DARK ROAST**



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