



MENU

CROISSANTS

PLAIN	4.5
add seasonal preserves	5
add dark chocolate ganache	6.5
GRILLED CHEESE	9

SWEETS

CHOCOLATE MONKEY BREAD MUFFIN	6.5
VANILLA & WALNUT BANANA BREAD	6
APPLE BUTTER TWIST	6.5
CARROT CAKE MUFFIN	6
XL SALTED CHOCOLATE COOKIE	6

NYC'S BEST FRENCH TOAST	17
extra crispy custard soaked brioche , orange zest, vanilla bean creme fraiche (v)	

GREEK YOGURT	8
thick strained yogurt, lemon zest, clover honey (v)	
add pure vermont maple syrup	2
add housemade coconut almond granola	3

SOUPS

ROASTED TOMATO SOUP	11
sourdough croutons, parmesan, cracked black pepper (v)	
GRILLED CHEESE CROISSANT & SOUP	18
SOUP & SALAD	28

BREAKFAST TACOS (flour tortillas) 6

MEAT

chorizo, bacon, eggs, cheese, potato, sweet peppers

CHEESE

eggs, cheese, potatoes, sweet peppers (v)

SANDWICHES

JG'S BREAKFAST	13
eggs & herbs, Irish bacon, pancetta, organic American cheese, special sauce, Kaiser roll	

THE BENEDICT	12
eggs & herbs, Canadian bacon, buttered English muffin, Hollandaise for dipping	

AVOCADO TOAST	14
avocado, lemon chermoula, lemon zest, chili flakes (vg)	

SMOKED SALMON TOAST	19
chive cream cheese, cucumber, dill, crispy capers	

SALADS

CAESAR SALAD	22
baby gem lettuce, classic caesar dressing, croutons	

BUDDHA BOWL (served warm)	18
a beautiful balanced combination of farro, avocado, mint, watermelon raddish, red quinoa, sweet & sour shallots, kale and croutons with vegan feta cheese. (vg)	

ADD ONS

dill smoked salmon	6.5	herb-marinated chicken	6
crispy slab bacon	6	jammy egg with freshly cracked black pepper	3.5
cumberland sausage	5	side of sourdough toast or gluten free bread	2
ripe avocado with lemon and sea salt	3.5		



ESPRESSO

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

COFFEE

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

SEASONAL

ICED MOCHA	7
MATCHA LEMONADE	8
FRESH LEMONADE	6
ICED BLACK TEA	5.5

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

TEA

ENGLISH BREAKFAST • EARL GREY • GREEN • CHAMOMILE • MINT

INDIVIDUAL CUP	6	POT OF TEA	12
CHAI LATTE	8	MATCHA LATTE	8

ADD A HOUSEMADE SYRUP 1.5

VANILLA BEAN • CARAMEL • HAZELNUT • MAPLE •
PUMPKIN • LAVENDER

MAKE IT ICED .5

OAT/ALMOND MILK .5 PISTACHIO MILK .75

WATER & SPRITZES

SARATOGA SPRING STILL WATER	4/8
SARATOGA SPRING SPARKLING WATER	4/8
FENTIMANS ROSE LEMONADE	7
MANHATTAN SPECIAL COFFEE SODA	8
SEASONAL KOMBUCHA	12

COFFEE BY THE POUND 20

SLEEP NO MORE **ESPRESSO**
SKYSCRAPER **MEDIUM ROAST**
THE VAULT **DARK ROAST**

VIA CAROTA BOTTLED COCKTAILS 16

NEGRONI
SPAGLIATO
SPARKLING PALOMA
MARTINI
ESPRESSO MARTINI
OLD FASHIONED

INTRODUCING CONWELL COCKTAIL HALL

Join us after hours for craft cocktails, an all new evening menu,
and a timeless ambiance.