



Breakfast Eggspressions

BACON, EGG & CHEESE 12.50

On a Brioche Bun (Sub Ham or Turkey Bacon).

EGGS BENEDICT 18.00

Poached Eggs on English Muffin with.

Canadian Bacon, Hollandaise & Mixed Greens

CORNED BEET HASH (not beef) 18.00

Beets, Potato, Onion & Corn with 2 Eggs Over easy

OMELETTE YOUR WAY 16.50.

SERVED WITH WHOLE WHEAT TOAST & 2 FILLINGS

Add items for \$1 each • Egg Whites Only \$2.

Spinach	Han.	Swiss.
Mushrooms	Bacon	Cheddar
Peppers	Chourico	Gouda
Onions	Sausage.	Feta
Tomato	Turkey Bacon.	Mozzarella.

From the Griddle

Served with Fresh Fruit & NY Maple Syrup

WARM BUTTERMILK PANCAKES 16.50

Add Blueberries or Chocolate Chips 3.

LEMON RICOTTA PANCAKES 18.

with Lemon Glaze

BELGIAN WAFFLE 15.

NUTELLA PANCAKES 18.

PUMPKIN PANCAKES 18.

SMORES PANCAKES 18.

with Toasted Marshmallows & Graham Crumbs

BRIOCHE CINNAMON FRENCH TOAST 16.

Paninis served with Homemade Potato Chips

LYNDHURST 17.

Short Rib, Onion Jam, Cheddar on Foccacia.

KYKUIT 17.

Heritage Ham, Mushrooms, Onion, Gouda on Foccacia

TAPPAN ZEE 17.

Turkey, Pepperjack Cheese, Bacon, Arugula & Chipotle Mayo.

CUBANO-ITALIANO 17.

Prosciutto Cotto Ham, Grain Mustard, Pickles & Monterey Jack

CHICKEN CAPRESE 16.50

Chicken, Mozzarella, Tomato & Basil Pesto

TURKEY, BRIE & APPLE 16.50

With Honey Mustard

Brunchy Bowls

GREEK YOGURT, FRUIT & GRANOLA

Homemade Coconut-Almond Granola 15.00

WARM STEEL CUT OATMEAL 15.00

with Milk, Brown Sugar, Fresh Berries & Dried Fruit

CHILLED OVERNIGHT OATS with Chia Seeds & Fresh Fruit 14.50

Topped with Your Choice of Honey, Peanut Butter or Nutella

“PUMPKIN PIE” CHIA PUDDING 16.00

Topped Fresh Fruit & Our Homemade Granola

SAVORY BREAKFAST GRAIN BOWL 16.50

Oats, Spinach, Mushrooms, Parmesan & Basil Pesto

topped with Poached Eggs

POACHED EGGS & CREAMY PARMESAN POLENTA 16.00

TURKISH EGGS 16.50

Poached Eggs nestled in Garlic-Lemon Yogurt

Spiced Olive Oil & Sourdough Toast

Salads 16. Add Chicken or Poached Eggs \$3.

MAIN STREET

Mesclun, Cherry Tomato, Radish & Sherry Vinaigrette

BROADWAY

Arugula, Pears, Blue Cheese & Balsamic Vinaigrette

KALDENBERG

Arugula, Goat Cheese, Dried Cranberry

CAESAR

Romaine, Brioche Croutons,

Parmesan & Caesar Dressing

Sandwiches served with Homemade Potato Chips

LIGHTHOUSE 16.50

Portobello, Zucchini, Roasted Peppers, Arugula

Goat Cheese on Toasted Multi Grain

PHILIPSBURG 18.

Smoked Salmon, Avocado, Cucumber, Arugula

Red Onion, Remoulade Sauce on Multigrain

Soups

ASK ABOUT OUR AVAILABLE SOUPS

*If you have a food allergy, Please notify your server

AFTERNOON TEA SERVICE

TEA FOR 2 SERVED ON A 3 TIERED STAND

\$40

2 POTS OF TEA

of your choice from our Tea Menu

2 TEA SANDWICHES

TUNA • EGG SALAD • BBQ CHICKEN • HAM & SWISS

ASSORTED PETIT-FOURS & FRESH FRUIT

2 WARM SCONES WITH CREME FRAICHE & JAM

BLUEBERRY • CRANBERRY • CHOCOLATE CHIP

PLATED PETITE TEA FOR ONE

\$22

1 POT OF TEA

of your choice from our Tea Menu

1 TEA SANDWICH

TUNA • EGG SALAD • BBQ CHICKEN • HAM & SWISS

ASSORTED PETIT-FOURS & FRESH FRUIT

1 WARM SCONE WITH CREME FRAICHE & JAM

BLUEBERRY • CRANBERRY • CHOCOLATE CHIP

Just Tea Sandwiches 14.

Served with Mixed Greens on Toasted Whole Wheat Bread

TUNA with Capers & Onion

or

HAM & SWISS with Honey Mustard & Mayo

or

BBQ CHICKEN

or

EGG SALAD Lapsang Tea Soaked Eggs

NATALIE'S FRESHLY SQUEEZED JUICES

ORANGE

GRAPEFRUIT

CARROT-GINGER

