

Breakfast

Breakfast Buffet \$15

Scrambled Eggs	Roasted Potatoes
Crispy Smoked Bacon	Buttermilk Pancakes Stack
Freshly Baked Croissants	Butter and Fruit Preserves
Bagel Assortment and Cream Cheese	Sliced Seasonal Fresh Fruit seasonal fruit
Homemade Museli oats, yogurt, honey, apple, raisins	Bottomless Brewed Coffee and Tea Forte Selection

A La Carte Selection

Add Buffet Selection \$12

French Toast brioche, vanilla, orange zest, roasted banana	Egg White Frittata open face frittata, mushroom, spinach
Brioche Benedict poached eggs, spinach, butter toasted brioche cup, hollandaise sauce	Avocado Toast toasted brioche, feta cheese, poached eggs

Green Fig Dinner

Appetizers

Fried Cauliflower labaneh tahini, preserved lemon, almond & mint aioli	Green Fig Salad dry figs, greens, herbs, pickled cucumber, pita croutons sumac, balsamic vinaigrette
Burrata roasted beet tartare • caramelized tangerine • grisino	Tuna Ceviche ponzu sauce, cucumber, pineapple, cilantro
Mezze hummus, labane, charred eggplant, tahini	

Entrees

Eggplant Chateau lentil stew • herbs • greens • porcini bechamel	Chicken Marrakesh homemade harissa • freekeh • arugula • red onion • raisins • labneh
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Pan Seared Salmon
chucrute • bacon • marbled potatoes • orange & fennel seeds sauce

Filet Mignon
potato puree • green beans • sauteed mushrooms • peas • caramelized shallots • carrot jus



Sides

Crudite	Falafel
Hand-Cut Fries	Hummus
Charred Eggplant	Sweet Potato Fries



Desserts

Sfinj	NY Cheeses Cake
Moroccan donut, salted toffee	berry coulis
Honey Lavender Creme Brulee	Raspberry Panna Cotta
Pina Colada Flan	Ice Cream Selection
coconut flan, pineapple brulee	pistachio & halva, fig & yogurt, hazelnut

Brunch

For The Table

Pastry Basket croissant, pain au-chocolat, wheat toast, jams, butter	Shakshuka two poached eggs, tomatoes, peppers, spanish paprika, cilantro
Pork Belly Sliders cilantro chili mayo	Mezze hummus, tahini, charred eggplant, labaneh pickles, za'atar pita



Mains

Buttermilk Pancakes Stack mixed berry compote, honey mascarpone, maple syrup	Greek Omelette zucchini, onions, kalamata olives, tomato, feta
French Toast brioche, vanilla, orange zest, roasted banana	Brioche Benedict poached eggs, spinach, butter toasted brioche cup, hollandaise sauce
Burger	Rustic Chicken Sandwich

chili-cilantro mayo, tomato, lettuce, onions, hand cut fries	bbq rub, brioche bun, cheese sauce, side of pickled jalapeño
Avocado Toast	
feta cheese, poached eggs	

Sides

Pita	Feta Cheese
Crudit�	Crispy Bacon
Hand Cut Fries	Falafel
Sweet Potato Fries	

Brunch Fun

Mimosa/ Bellini	Screwdriver
Bloody Mary	Man-mosa
Make your own bubbly cocktail kit	
house prosecco bottle fresh orange juice peach puree cocktail garnish assortment	

Coffee Bar

Tea/ Coffee	Espresso/ Americano
Double Espresso	Cappuccino/ Latte
Hot Chocolate	Mochaccino

(BOTTOMLESS BRUNCH FOR THE TABLE FOR 90 MINUTES IS AVAILABLE UPON REQUEST)

Cocktails

Seasonal Cocktails

Envy	Lust
spring 44 gin, yellow chartreuse, fennel syrup	square one cucumber vodka, cinzano bianco, rose petal syrup
Pride	Wrath
el dorado 3 yr. rum, st. germain, hibiscus syrup	vida mezcal, agavero liqueur, tangerine/chile de

	arbol shrub
Gluttony	Sloth
pueblo viejo tequila, midori, prosecco	rittenhouse rye, massenez ginger, campari
Greed	
sangria of rosé wine, cherry brandy, rum, torres	
orange	

Classic Cocktails

Daiquiri	Moscow Mule
el dorado rum, lime juice	absolut vodka, ginger beer, lime juice
Manhattan	Rye Old Fashioned
maker’s mark, sweet vermouth	bulleit, bitters
Mezcal Negroni	Sidecar
illegal, campari, sweet vermouth	hennesy, triple sec, lemon

████████ Social Drink and Food ██████████

Share Plates

Spicy Bar Nuts	Fried Olives
	pineapple, bbq sauce
Falafel Basket	Brisket Eggroll
homemade falafel, mint tahini	spicy aioli
Fried Cauliflower	Burrata
labneh tahini, preserved lemon, almonds & fresh	roasted beet, caramelized tangerine, grisino
mint aioli	
Pork Belly Sliders	Tuna Ceviche
cilantro chili mayo	ponzu sauce, cucumber, pineapple, cilantro
Boneless Chicken Wings	Mezze
bacon, gruyere, mozzarella, homemade ranch	hummus, tahini, charred eggplant, labne, pita bread
dressing	
Fried Calamari	Cheese Board
marinated in pineapple and coconut milk, chipotle	brie, manchego, provolone, crackers, grapes
soy-mayo	

Salads

Greek Ensalada	Green Fig Salad
cherry tomatoes, cucumber, peppers, kalamata olives, red onion, oregano, feta, pickled jalapeños, avocado, virgin olive oil dressing	dry figs, mixed greens, herbs, pickled cucumber, almonds, pita croutons with sumac and balsamic vinaigrette
Quinoa and Baby Kale	
cranberries, candied walnuts, pickled apple, orange vinaigrette	

Flatbreads

Puttanesca	Americana
olives, tomatoes, capers, feta, arugula, onions	mushroom, bacon, basil
Bianca	Italiana
ricotta, mozzarella, parmesan	prosciutto, provolone

Sandwiches

Grilled Cheese	Burger
gruyere, mozzarella, cream cheese, green salad	chili-cilantro mayo, tomato, lettuce, onion, hand cut fries
Rustic Chicken	Kebab
bbq rub, cheese sauce, brioche bun, side of pickled jalapeño	lamb & beef, hummus, tahini, radish, chopped grilled vegetables, pita

Desserts

Ice Cream Selection	Sfinj (Moroccan Donut)
	black pepper & cardamom salted toffee sauce
NY Cheese Cake	Piña Colada Flan
Raspberry Panna Cotta	Honey Lavender Creme Brûlée