

BRUNCH MENU

BRUNCH STARTERS

Yogurt and Granola

Housemade maple granola, pecans, pistachios and almonds, wildflower honey // 8

Oatmeal

Mexican cinnamon, local gala apples, New York State maple syrup // 7

Market Greens Salad

Spiced beets, ricotta salata, marinated mushrooms, sherry vinaigrette // 9

Soup // MP

Canasta de Pan 8

Daily selection of house baked breakfast breads

Chef Sasha Miranda

EGGS

Creamy Polenta and Poached Eggs

Stone-ground cornmeal, wild mushrooms and tomato fonduta // 13

Mangú and Fried Eggs

Smashed ripe plantains, 2 eggs over-medium, crumbled chorizo, pickled shallots // 14

fritatta

Gorgonzola, wild mushrooms, caramelized shallots and poblano-peppered potatoes // 13

huevos con Mole

Sunnyside-up eggs, smashed black beans, mole, housemade tortilla chips // 12

Smoked Salmon Scramble

Scrambled eggs, smoked salmon, goat cheese, chives, baby greens, chile de arbol hot sauce // 15

Pernil and 2 Eggs Any Style

Slow roasted garlic-orange rubbed pork, poblano-peppered potatoes, mole verde // 16

OTHER-THAN EGGS

Pan Frances

Custard soaked brioche French toast, maple syrup-macerated raisins, crisp pancetta //12

Ñoqui Verde

House made potato-kale dumplings, squash, roasted peppers, caramelized onions, sweet peas and garlic // 16

garganelli

Housemade quill shaped pasta, tomato-basil sauce, shaved parmigiano // 15

Torta de Pollo

Chipotle-braised chicken sandwich, fresh mozzarella, black beans, cilantro and avocado baby greens salad // 11

Sides

bacon 4 pancetta 5 mangu 4

Poblano-peppered potatoes 4

baby greens salad 4 black beans 4

House-made Sodas

non-alcoholic // 5

Celery – Lime

Basil – Lemon

Guava - Citrus

Passionfruit - Organic Honey

COFFEE, ESPRESSO & TEA

Irving Farm Coffee 3.00

Iced Coffee 3

Espresso 3.50

Cappuccino 4

Macchiato 3.50

Latte 3.75

Certified Organic Tea 3.50

Ceylon Black

Earl Grey

Jasmine Green

Jamaica - Blood Orange

Cranberry Iced Tea 3

Brunch Cocktails

Kika

Jamaica, Porto, Prosecco // 8

La Miranda

Guava, Moscato, Prosecco // 8

Passion Bellini

Passion fruit, Orange Liqueur, Prosecco // 9

Mimosa

Orange Juice, Prosecco // 7

Sangria Rosa

Tempranillo/Cabernet Sauvignon // 8

Sangria Blanca

Sauvignon Blanc/Verdichio // 8

*Please ask to see our wine list for
additional selections.*

Mexican Hot Chocolate // 5

Bloodies

*Our signature mix of tomato, lime, horseradish and
spicy chile de arbol.*

Bloody Mary

Tito's Vodka and our house mix // 8

Michelada

Tecate served over ice and our house mix // 8

Bloody Mezz

Oaxacan Mezcal replaces vodka // 9

Mary Poppins

Local Greenhook Gin replaces vodka // 8

Pisco Mary

Chilean Pisco replaces vodka // 8

Birra – Chelitas - Beers

Menabrea

Blonde (Italy) // 7

Tecate

Lager (Mexico) // 4

Bohemia

Lager (Mexico) // 7

Brooklyn IPA

East India Pale Ale (NY) // 8

Moretti La Rossa

Doppio Malto (Italy) // 7