

shares

Potato Latkes - <i>served with apple jam and vegan sour cream</i>	\$11
Chicken Poppers - <i>sticky Gochujang Glaze, house made ranch</i>	\$19

sandwiches

Breakfast Quesadilla - <i>eggs, charred corn, avocado, pico de gallo, black beans, vegan mozzarella cheese. *Vegan Option Available</i>	\$23
Chicken Sandwich - <i>green garlic ranch, pickled onion, B&B pickles, coleslaw. *Vegan Option Available</i>	\$28
Steak House Burger - <i>9 oz of prime patty (NV), crunchy dill pickle, provolone cheez, arugula, onion jam, crispy onions, special sauce. *Vegan Option Available</i>	\$29

sides

Hand Cut Fries	\$10
Truffle Parm Fries (V)	\$13
Mushroom Sausage (V)	\$6
Breakfast Potatoes	\$6

plates

Chicken & Waffle - <i>butter, aleppo syrup</i>	\$25
Vanilla Pancakes - <i>strawberry butter, maple syrup</i>	\$22
Avocado Toast - <i>calabrian chili, fresh herbs, grilled white bread, poached egg add smoked salmon (+9)</i>	\$22
Brisket Hash - <i>sweet potato, yukon potato, onions, red pepper, brisket, two sunny side up egg</i>	\$29

add ons

Avocado	+\$4
Fried Chik"n (V)	+\$8
Organic Chicken	+\$10
Smoked Salmon	+\$9
Grilled Salmon	+\$12

eggs

Steak and Eggs - <i>steak, sunny side up eggs, home fries, toast, chimichurri</i>	\$42
OG Breakfast - <i>scrambled eggs, mushroom or lamb sausage, herb roasted tomatoes, home fries, toast.</i>	\$23
<i>*Vegan Option Available</i>	
The Omelette - <i>eggs, spinach, caramelized onions, vegan feta, house salad (egg whites availables +2)</i>	\$24
Latke Benny - <i>poached egg, spinach, roasted tomato hollandaise, house salad</i>	\$23

salads & bowls

Upstate Harvest (V) - <i>fiji apple, kale, maple spiced pepitas, roasted butternut squash, date dijon vinaigrette</i>	\$20
Green and Grains (V) - <i>kale, quinoa, roasted sweet potat, red cabbage, pomegranate, balsamic vinaigrette, spicy sunflower seeds</i>	\$20
Omega Bowl - <i>smoked salmon, crambled eggs, quinoa, avocado, marinated cucumber, everything furikake</i>	\$25

\$ 55.00 1 Entree + Unlimited Brunch Cocktails

*MIMOSA

*BELLINI

*SCREWDRIVER

*BLOODY MARY

*SEASONAL SANGRIA

BRUNCH DRINKS

Coffee \$4.50

Iced coffee \$5.50

Tea \$4.50

Unsweet iced tea \$4.50

Orange juice \$5.00

Lemonade \$8.00

FULLTABLE PARTICIPATION 90minutes

starters

Homemade NY Pretzel - <i>Served with Truffle Honey Mustard</i>	\$8.5
Popcorn Chicken - <i>Gochuchang Glaze</i>	\$18
House Made Onion Rings - <i>Served with Chipotle Aioli</i>	\$13
Hand Cut Fries - <i>Add Truffle Oil and Vegan Parm +3</i>	\$8
Falafel Fritters - <i>Vegan Cucumber-Mint Tzatziki, Micro Sprouts</i>	\$17
Smoked Salmon Tostada - <i>Pickled Red Onion, Jalapenos, Heirloom tomatoes, Fresh Dill</i>	\$27

salad thyme

Select Your Style	
Baja - <i>Cabbage, Baby Kale, Avocado, Coriander, Roasted Corn, Radish, Cilantro Lime Dressing</i>	\$17
Greens & Grains - <i>Baby Kale, Spinach, Quinoa, Japanese Sweet Potato, Red Cabbage, Spicy Sunflower Seeds, Date Vinaigrette</i>	\$18
Caesar - <i>Romaine, Vegan Parmesan, Homemade Croutons, Sunflower Caesar Dressing</i>	\$17

Select Your Protein

Herb Grilled Chicken +10
Crispy Chicken +10
Blackened Salmon +11
Al Pastor Mahi +11
Marinated Sliced Steak +15

More

Avocado Toast - <i>Vegan Brioche, Smashed Avo, Poached Eggs, Cracked Pepper, Lemon Oil</i>	\$18
Wild Mushroom Hash - <i>Duet of Yukon and Sweet Potatoes with Mushrooms, Charred Peppers, Shallots, and Herbs topped with Fried Eggs</i>	\$20
Chicken & Waffle - <i>Hot Sauce, Maple Syrup, Whipped Vegan Butter</i>	\$22
Kung Pao Bowl - <i>Homemade Szechuan Chili Sauce, Zucchini, and Red Pepper with Choice of Cauliflower or Chicken (+6) served with Brown Rice</i>	\$18
Fish Tacos - <i>Marinated Mahi Mahi, Cabbage, Pico de Gallo, Vegan Crema, Corn Tortillas</i>	\$19
Brunch Burger* - <i>House Made Sesame Bun, Crispy Onion, Arugula, Provolone Cheez, Onion Jam, Special Sauce</i>	\$27
Crispy Chicken* - <i>Sandwich Southern Slaw, Green Garlic Ranch, Pickled onions B&B Pickles</i>	\$ 27

* You can request for vegan option

starters

Homemade Guacamole, Pumpkin seeds and Plantain Chips	\$18
Falafel Fritters, Cucumber Mint Tzatziki, Micro Sprouts	\$17
Smoky Eggplant Schnitz, Roasted Garlic, Tomato, Herb Salad	\$19
Handmade Vegetable Dumplings, Garlic Chili Oil	\$17
Fish Tacos, Marinated Mahi Mahi, Cabbage, Pico de Gallo, Vegan Crema, Corn Tortilla	\$22
Crispy Popcorn Chicken, Sticky Gochuchang Glaze 🌶️	\$19
Ribeye Skewers, Roccoto Salsa, Scallion.	\$28
Mini Franks, Homemade Pretzel Blanket, Honey Dijon Truffle Dip	\$18
Crispy Rice, Spicy Tuna, Chives, Sweet Soy	\$24
Smoked Salmon Tostada, Pickle Red Onion, Jalapeno, Heirloom Tomato, Fresh Dill	\$27

starters

Little Gem, Vegan Parm, Cracked Pepper, Sunflower Caesar Dressing	\$17
Greens, Carrot, Tomato, Red Onion, Peppers, Broccolini, Avo, Chickpea, Bama Ranch	\$24
Baby Kale, Quinoa, Sweet Potato, Red Cabbage, Toasted Seeds, Date Vin	\$23
<i>Grilled Chicken +\$12 Salmon +\$15</i>	

mains

House Cured and Hand Carved Pastrami, Corn Bread, Coleslaw, Grain Mustard, BBQ	\$44
9 oz SteakHouse Burger*, Crispy Onion, Arugula, Provolone Cheez, Onion Jam, Special Sauce	\$29
Ginger Miso Glazed Salmon, Mango Black Rice, Organic Spinach & Micro Sunflower Sprouts	\$41
Chicken Sandwich, * Green Garlic Ranch, Pickled Onion, B&B Pickles, Colelaw	\$28
Local Black Sea Bass, Heirloom Carrots & Baby Bok Choy, Preserved Garlic Vinaigrette	\$42
Chicken Parm, Vegan Provolone, Marinara, Basil, Spaghetti	\$38
Grilled Ribeye steak with Chimichurri sauce, French Fries and Field Green Salad	\$54
Momo Roasted Chicken, Garlic Rice, Caribbean Peas, Avocado-Tomato Salsa	\$39
Singapore Street Noodles, Chicken*, Egg*, Carrots, Cabbage, Onion, Red Peppers 🌶️🌶️🌶️	\$32

**Vegan Option Available*

sides

Long Leaf Spinach, Crispy Garlic, Lemon, Evoo	\$12
Charred Broccolini, Calabrian Chili Vinaigrette	\$16
Roasted Seasonal Squash, Green Garlic Pesto	\$17
Hand Cut Fries	\$12
Truffle Parm Fries	\$15
Salt & Vinegar Onion Rings, Chipotle Aioli	\$16

cocktails \$10

The Spritz Aperitivo Vincenzi, Prosecco
Dr Feeling Great Mezcal, Honey, Lime Juice, Cayenne Pepper Salt
Gold Rush Bourbon, Honey, Lemon Juice
Basil Gimlet Gin, basil, Lemon Juice
Garden Margarita Tequila, Cucumber Juice, Agave, Lime Juice, Chili Salt
Full Time Lover Strawberries & Hibiscus-Infused Hayman's Gin, Lemon Juice
The mule Zyr vodka, lime, ginger beer,prosecco
Summer in New York Rum, Lime Juice, Mint, Cucumber

wine glass \$9

Sauvignon Blanc, Hagafen (Napa Valley CA)
Pinot Grigio, Bartenura (Italy 2020)
Rioja Ramon Cardona (Spain 2018)
Merlot Bartenura (Italy 2021)

sweet wine can \$7

Moscato
Rosato

beer \$7

Modelo Especial bottle
Pacifico bottle

frozen margarita \$8

Add flavor +2
Tamarind
Passion Fruit
Raspberry

appetizers

Hand Cut French Fries - <i>With Homemade Spicy Ketchup</i>	\$8
Truffle Parmezan Fries - <i>With Garlic Aioli</i>	\$10
Mahi Mahi Taco - <i>Marinated Mahi Mahi, Cabbage, Pico de Gallo, Vegan Cream, Corn Tortillas</i>	\$6
Vegetable Dumplings - <i>With Garlic Chili Oil</i>	\$14
Guacamole - <i>With Plantains Chips</i>	\$16

signature cocktails \$17

Empress me - *Empress gin, blue berries, lemon juice*
 Sweet dreams - *Zyr vodka, raspberry, lime juice*
 Summer in new york - *Rum, lime juice, mint, cucumber*
 Upper west side - *Bourbon, amaretto, angostura and aromatic bitters*
 Waterloo - *Rum, watermelon juice, lime juice, mint.*
 Israeli sunset - *Gin, lemon juice, grapefruit juice, grapefruit soda*
 Summer breeze - *Gin, fresh pineapple, lemon juice*
 Disco nap - *Mezcal, pineapple juice, lime juice, agave, chipotle-salt rim*
 Coconut mojito - *Savor beauty by prime thyme - Rum, coconut cream, lime juice, mint*
 Paloma - *Tequila, grapefruit soda, lime juice, grapefruit juice*
 Thyme & tonic - *Thyme infused gin, lemon-grapefruit juice, Q tonic water*
 Full time lover - *Strawberries & hibiscus-infused hayman's gin, lemon juice*
 Cucumber mezcalita - *Chili-infused blanco tequila, mezcal, lime, cucumber juice, agave*
 Besos calientes - *Tequila, lime juice, passion fruit, serrano ice cube*
 Dirty mule - *Bourbon, lemon juice, aromatic bitters, ginger beer*
 Basil gimlet - *Gin, basil, lemon juice*
 Watermelon spritz - *Zyr vodka, watermelon juice, lime, prosecco*
 Frozen margarita - *Classic, raspberry, tamarind or passion fruit*

mocktails \$13

Sober paloma - *Thyme, grapefruit soda, lime, grapefruit juice*
 Strawberry fields - *Strawberry, basil, lemon juice, elderflower tonic*
 Thyme 4 you - *Thyme, lemon juice, grapefruit juice, elderflower tonic*

beer by bottle \$8

Modelo Especial
 Pacifico
 Corona
 Brooklyn IPA
 Guinness

wines by the glass (Mevushal)

sparkling

Party Verawang Prosecco Doc (Italy) 14/56
 Bartenura Prosecco Rosé 15/48
 Moscato & Peach 13

whites

Sauvignon Blanc, Touraine (Loire France 2023) 16
 Pinot Grigio, Bartenura (Italy 2023) 14/52
 Sauvignon Blanc, Barkan (Israel 2023) 14/52
 Chardonnay, The Tribe (Lodi CA) 17/65

special lemonade \$8 Non Alcoholic

Passion Fruit
 Cucumber
 Regular

beer by can \$8 (Gluten Free)

New Grist IPA
 New Grist Pilsner

rosé

Vina Encina (Spain 2022) 14/52

reds

Cabernet Sauvignon, Vina Encina (Cuenca Spain 2022) 16/60
 Rioja Herenza (Spain 2019) 16/60
 Herzog Lineage Pinot Noir (Clarksburg CA) 16/60
 Alfa 2021 (Israel) 14/48

CINNAMON CHURROS 16.00

Served with chocolate

CHOCOLATE CHIP COOKIE SKILLET (V) 12.00

Served with vanilla gelato

S'MORES COOKIE SKILLET (V) 12.00

Served with vanilla gelato

TRIO OF SORBET (V) 10.00

Mango, vanilla and raspberry

appetizers

GF Challah Rolls	\$3.5
Yemenite Chicken Soup with Vermicelli Serves 4	\$24
Hummus with Truffle & Lemon Zest Serves 4	\$19
Hummus with Lamb Serves 4	\$35
Smoked Eggplant Serves 6	\$19
Matbucha Serves 6	\$19
Chicken Fingers Serves 6	\$49
Saucy Chicken Poppers Serves 6	\$19

mains

Moroccan Salmon Serves 6	\$79
Chickpea and Spinach Tagine Serves 8	\$65
Cholent Serves 8	\$95
Schnitzel Serves 6	\$75
Chicken Scallopini Serves 6	\$79
Herb Grilled Chicken Cutlets Serves 6	\$79
Grandma's Brisket Serves 6	\$99
Stuffed Cabbage Serves 6	\$79
Slow Cooked Hand Cut Pastrami Serves 6	\$99
Ribeye Kebab Serves 6	\$99

salads

Israeli Chopped Serves 4 to 6	\$29
Greens & Grains Serves 4 to 6	\$35

sides

Braised String Beans Serves 4 to 6	\$29
Broccolini Serves 4 to 6	\$29
Garlic Herb Rice Serves 4 to 6	\$25
Japanese Sweet Potato Serves 4 to 6	\$29
Potato Kugel Serves 4 to 6	\$25
Cauliflower Zucchini Kugel Serves 4 to 6	\$29

dessert

Apple Cobbler Serves 4 to 6	\$35
Chocolate Chip Cookies 6 large cookies	\$25