

TESSA

UPPER WEST SIDE | NYC | EST. 2014

STARTERS

PASTRY BASKET	13
croissant, pain au chocolat, cheese danish, banana bread, butter, jam	
GRANOLA BOWL	15
organic greek yogurt, granola, mixed seasonal berries, black mission fig, local honey, cocoa nibs	
THE MOST AMAZING FRENCH TOAST	15
custard dipped brioche, fresh strawberries, maple butter, new york maple syrup	
BURRATA	18
maple butter roasted squash, arugula, candied pepitas, 25yr balsamic	
BAGEL PLATE	18
everything or plain bagel, smoked salmon, pickled red onion, caperberries, chive cream cheese	

SALAD

CASTELFRANCO	19
radicchio, endive, candied walnuts, honey-roasted pear, gorgonzola dulce, white balsamic vinaigrette	
BEET SALAD	18
goat cheese & feta whip, arugula, blood orange, hazelnuts, citrus-thyme vinaigrette	
TESSA SALAD	21
mixed lettuce, avocado, chickpea, cucumber, green beans, olives, sicilian oregano vinaigrette	
CAESAR SALAD	19
little gem lettuce, sour dough croutons, parmigiano	

ADD ONS

for pastas & salads

AVOCADO	5	CHICKEN	10
half of avocado, sliced		6oz chicken breast, grilled	
SHRIMP	12	STEAK	18
5pcs marinated, grilled		6oz hanger steak, grilled	
ATLANTIC SALMON	15	PROSCIUTTO	8
7oz fillet, grilled		san daniele, sliced	

EGGS

EGGS ANY STYLE	13
two eggs any style, home fries, mixed greens	
AVOCADO TOAST	18
whole wheat toast, harissa lemon, sunny side up egg, mized greens	
SHAKSHUKA	19
burrata, poached eggs, eggplant marinara, calabrian chili, olives, sourdough toast	
STEAK & EGGS	26
hanger steak, two eggs any style, home fries, mixed greens, chimmichurri sauce	
TESSA OMELETTE	16
choice of two fillings, home fries, mixed greens	

VEGETABLE	CHEESE	PROTEIN
spinach	white cheddar	canadian bacon
tomato	goat cheese	applewood bacon
mushrooms	feta cheese	smoked salmon +3
onion	gruyere	lobster +6

BUILD YOUR BENNIE	18
two poached eggs + your choice of base, sauce & topping	

BASE	TOPPING	HOLLANDAISE
english muffin	canadian bacon	classic
lemon arancini	applewood bacon	herbed tomato
homefries	grilled tomato	truffle
spinach	spinach	maple bacon
grilled tomato	smoked salmon +1	
	pork belly +4	
	lobster +6	

PASTA

CACIO E PEPE	25
linguine, pecorino, black pepper, basil crunch, parmigiano foam	
EGGPLANT RIGATONI	24
rigatoni, eggplant marinara, fresh mozzarella, basil	

SANDWICHES

WAGYU BURGER	25
8oz grilled wagyu burger, balsamic caramelized onion, cheddar, tessa's secret sauce hand cut fries, sesame brioche	
NEW ENGLAND SHRIMP ROLL	21
toasted brioche roll, arugula, garlic-lemon aioli, hand cut fries	
GRILLED CHEESE	18
fresh mozzarella, white cheddar, sliced tomato, tomato soup dip	
BLT & A	19
sourdough toast, applewood smoked bacon, lettuce, tomato, avocado, garlic aioli, mixed greens	
ULTIMATE BREKKIE	19
english muffin, chicken sausage, omelette, gruyere, tomato jam, harissa aioli, mixed greens	

SIDES

ROSEMARY FRIES	12
rosemary, salt	
TRUFFLE PARMIGIANO FRIES	12
truffle parmigiano, truffle oil, salt	
FRUIT BOWL	14
seasonal selection	
APPLEWOOD SMOKED BACON	10
CHICKEN SAUSAGE	8
SMOKED SALMON	10
GRILLED ASPARAGUS	10
HOMEFRIES	

TOAST & PASTRIES

served with french butter & jam

CROISSANT	3
PAIN AU CHOCOLAT	4
CHEESE DANISH	3
BANANA BREAD	4
WHITE SOURDOUGH	5
WHOLE WHEAT	5
ENGLIS HMUFFIN	5
BAGEL	5
everything or plain, chive cream cheese	

SIGNATURE COCKTAILS 18
SEASONAL

APPLE OF MY RYE

bulleit 10yr rye, liquor 43, lemon, apple cider reduction, ginger beer

OH, MAI WORD

mezcallum mezcal, amaretto, luxardo liqueur, lime

CHAI ESPRESSO TINI

don julio reposado, espresso, mr. black, chai syrup

GINGER RUSH 1888

brugal 1888, domaine de canton, ginger, lemon, honey

TESSA CLASSICS

FIG OLD FASHIONED

four roses bourbon, black infusions fig, demarara, angostura & orange bitters

LAMBRUSCO PINEAPPLE SPRITZ

‘becco rosso’ lambrusco, campari, cassis, pineapple, lemon

THE ITALIAN MARGARITA

astral tequila blanco, italicus bergamotto, lime, agave

BLOOD ORANGE MARTINI

grey goose, solerno, dry curacao, blood orange puree, lime

(SPICY) LYCHEE TINI

(ghost) or astral tequila, lychee puree, cassis, lime, basil agave

FRENCH BLONDE

aviation gin, lillet, elderflower liqueur, grapefruit, lemon

GARDEN MARTINI

titos, cucumber, lime, basil agave

POMEGRANATE MEZCALITA

mezcallum mezcal, pomegranate liqueur, cassis, dry curacao, lime



BEER 9

FEST BEAR BY RADIANT PIG

german-style lager, rhode island, 5.9%

GAFFEL KOLSCH

kölsch, germany, 4.8%

HEFEWEISSBIER BY WEIHENSTEPHANER

hefeweizen, germany, 5.4%

CITY LIGHT BY FIVE BOROUGH

light lager, new york, 4.2%

ESTRELLA GALICIA

spanish-style lager, spain, 5.5%

BUSHWICK PILSNER BY BRAVEN

pilsner, new york, 5.5%

MONTAUK WAVE CHASER

east coast-style IPA, new york, 6.2%

DEVILS PATH BY CATSKILL

hazy IPA, new york, 7.5%

DELIRIUM TREMENS

belgian blonde ale, belgium, 8.5%

MADURO BY CIGAR CITY

brown ale, florida, 5.5%

ATOMIC DOG

hard cider, pennsylvania, 5.5%

BRUNCH CLASSICS 17

IRISH COFFEE

natterjack irish whiskey, hot coffee, sugar, whipped cream

HOT TODDY

four roses bourbon, honey, lemon, hot water

TEQUILA SUNRISE

astral tequila, orange juice, grenadine

SCREWDRIVER

titos, orange juice

BOOZY BRUNCH

GLASSES & PITCHERS 17 | 60

MIMOSA

prosecco + orange, peach, lychee, blood orange, grapefruit, melon, elderflower or strawberry

BLOODY MARY

titos, tomato, olive, horseradish, worcestershire, tabasco, salt, pepper

SANGRIA

white or red or rosé

WINE BY THE GLASS

RED

PINOT NOIR

andré montessuy, bourgogne, fr

MONTEPULCIANO D’ABRUZZO

tenuta tre gemme, abruzzo, it

TEMPRANILLO

bodegas lan crianza, rioja, es

MALBEC

a lisa, patagonia, ar

SYRAH BLEND

bois de brignon, rhone valley, fr

CABERNET SAUVIGNON

jax y3, north coast, ca

BAROLO

terre di bo, piedmonte, it

BORDEUX BLEND

château bel-air, bordeaux, fr

ROSÉ & ORANGE

ROSÉ

moulin de gassac, languedoc-roussillon, fr

ORANGE

ino es pitukol, curico valley, ch

WHITE

GAVI DI GAVI

villa sparina, piedmonte, it

SAUVIGNON BLANC

domaine de mazelles, touraine, fr

CHARDONAY

diatom, santa barbara, ca

GEWURZTRAMINER

alexander valley vineyards, mendocino county, ca

ALBARIÑO

pazo de lusco, rias biaxas, es

ASSYRTIKO

skouras ‘wild ferment’, peloponnese, gr

SPARKLING

CHAMPAGNE

g.h. mumm, ‘grand cordon brut’ champagne, fr

PROSECCO

della scala ‘extra dry brut’, veneto, it

CAVA

campo viejo ‘brut’, catalonia, es

LAMBRUSCO

fiorini ‘becco rosso’, grasparossa di castelvetro, it

SPIRIT FREE 9

SPICED APPLE CRUSH

orange juice, apple cider reduction, lemon, ginger beer

PASSION FRUIT RICKEY

passionfruit, lime, grenadine, sprite

THE REFRESHER

cucumber, pineapple, basil agave

EAZY PEAZY - LEMON SQUEAZY

ginger, lemon, ginger beer

NON-ALCOHOLIC BEER

UPSIDE DAWN BY ATHLETIC BREWING CO.

golden ale, connecticut, 0.0%

FREE WAVE BY ATHLETIC BREWING CO.

hazy IPA, connecticut, 0.0%