

BRUNCH

STARTERS

- BREAD BASKET** - four different breakfast pastries, butter, jam **13**
- GRANOLA BOWL** - greek yogurt, housemade granola, mixed berries, local honey **14**
- THE MOST AMAZING FRENCH TOAST** - custard dipped brioche, fresh strawberries, maple butter **15**
- BURRATA** - cherry tomato, prosciutto, arugala, 25year aged balsamic vinegar, crostini **21**
- BAGEL PLATE** - smoked salmon, pickled red onion, caperberries, chive cream cheese **18**

SALADS

- BABY KALE SALAD** - maple bacon, figs, pecans, blue chesse dressing **18**
- BEEF SALAD** - goat cheese & feta whip, hazelnuts, blood orange, citrus thyme dressing **17**
- TESSA SALAD** - cucumbers, cherry tomato, dried cherries, sunflower seeds, crispy chickpeas, olives **19**
- CAESAR SALAD** - baby romaine, Parmigiano, croutons, pickled red onion **18**

ADD TO ANY SALAD OR PASTA:

Chicken **+8** Salmon **+15** Shrimp **+12** Avocado **+5**

EGGS

- EGGS ANY STYLE** - two eggs any style, home fries, mixed greens **13**
- THE WAKEUP CALL** - burrata, soft eggs, eggplant marinara, calabrian chili, olives, sourdough **19**
- TESSA OMELETTE** - choice of 2 fillings, home fries, mixed greens **16**

SELECT TWO:

Spinach | Tomato | Mushrooms | Canadian Bacon | Lobster **+6**
 White Cheddar | Goat Cheese | Applewood Bacon | Smoked Salmon **+3**

- BUILD YOUR BENNIE** - two poached eggs with your choice of base, sauce, & topping **18**

BASE:

English Muffin
 Lemon Arancini
 Home Fries
 Spinach
 Grilled Tomato

TOPPING:

Canadian Bacon
 Grilled Tomato
 Spinach
 Smoked Salmon **+1**
 Pork Belly **+4**
 Lobster **+6**

SAUCE:

Classic Hollandaise
 Tomato Hollandaise
 Truffle Hollandaise
 Maple Bacon Hollandaise

MAINS

- CACIO E PEPE** - linguini, pecorino, black pepper, basil crunch, Parmigiano foam **17 / 27**
- FETTUCCINE CARBONARA** - bacon, egg yolk, Parmigiano, pecorino **18 / 28**
- RICOTTA GNOCCHI** - pesto, sundried tomato, cippolini onions, green peas, manchego cheese **18 / 28**
- AVOCADO TOAST** - harissa lemon, whole wheat, sunny side up egg, mixed greens **17**
- BLT & A** - bagel, bacon, lettuce, tomato, avocado, garlic aioli, mixed greens **17**
- SHRIMP ROLL** - arugala, garlic aioli, tahini coleslaw, hand cut fries **18**
- GRILLED CHEESE** - fontina cheese, bacon, caramelized onions, hand cut fries **18**
- ULTIMATE BREKKIE** - English muffin, chicken sausage, omelette, tomato jam, gruyere, harissa aioli **18**
- TESSA BURGER** - 8oz wagyu beef, carmelized onion, applewood bacon, fontina, hand cut fries **25**
- STEAK & EGGS** - hanger steak, two eggs any style, home fries, chimichurri sauce **26**

TOAST AND PASTRIES

served with butter & jam

Banana Bread **4**
 Croissant **3**
 Pain au Chocolat **4**
 Cheese Danish **3**
 White Sourdough **5**
 Whole Wheat **5**
 English Muffin **5**

SIDES

Bagel with Chive Cream Cheese **6**
 Home Fries **9**
 Fruit Bowl **10**
 Sauteed Spinach **10**
 Grilled Asparagus **10**
 Applewood Smoked Bacon **10**
 Rosemary Fries **11**
 Parmigiano Truffle Fries **12**

Executive Chef:
 Sean McNorton

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.
 Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

DRINKS

COCKTAILS 18

- MELOSPRITZ** - Campo Viejo Cava, L'Artisan Melon Liqueur, Soda
GUAVA SPICE - Fiero Habanero Blanco, Dry Curacao, Fresh Guava, Lime
TESSA'S LOST PLANE - Brugal Rum, Aperitivo Nonino, Montenegro, Lemon
GARDEN MARTINI - VDKA 6100, Cucumber, Lime, Basil
VINO CON LECHE - Baron la Rose Malbac, Sweetened Condensed Milk
LORIKEET - Natterjack Irish Whiskey, Creme de Banane, Pineapple, Cinnamon, Bitters
THE PICASSO - Lalo Tequila, Sherry, Liqueur 43, Green Chartreuse, Black Lemon Bitters, Raspberry
FRENCH BLONDE - Lillet, Ford's Gin, Elderflower, Grapefruit, Lemon
POMEGRANATE MEZCALITA - Banhez Mezcal, Pomegranate Liqueur, Cassis, Dry Curacao, Lime
GROW A PEAR - Angel's Envy, Bacardi, Pear Brandy, Remy 1738, Cinnamon, Chocolate Bitters
THE BERGAMONT - Lalo Tequila Blanco, Italicus, Grappa Artigiana Cividina, Agave, Lime
TREATY OF VERSAILLES - Ketal One, Juliette Liqueur, Peach Puree, White Grape, Lemon
FIG OLD FASHION - Bulleit Bourbon, Black Infusions Fig, Demerara, Angostura & Orange

SPIRIT FREE 8

- EASY PEASY LEMON SQUEEZY** - Ginger Spiced Lemonade
THE REFRESHER - Cucumber, Pineapple, Basil
STRAWBERRY LIMEADE - Strawberry, Lime, Basil
VIRGIN HIBISCUS MULE - Hibiscus, Mint, Lime, Ginger
UPSIDE DAWN - NA Pale Ale, Athletic Brewing Co, CT
FREE WAVE - NA Hazy IPA, Athletic Brewing Co, CT
CERVEZA - NA Copper, Athletic Brewing Co, CT

60oz PITCHERS | 60

BLOODY MARY

MIMOSA

SANGRIA

WHITE | RED

WINES BY THE GLASS

SPARKLING

- CREMANT DE LOIRE ROSE** - Henry Varnay, Loire Valley, France NV **16 / 60**
LAMBRUSCO - Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV **14 / 45**
PROSECCO - Della Scala 'Extra Dry Brut,' Veneto, Italy NV **15 / 55**
CHAMPAGNE - Lanson 'Le Black Label Brut,' Champagne, France NV **26 / 100**
CAVA - Campo Viejo 'Brut,' Catalonia, Spain NV **14 / 45**

WHITE + ROSÉ

- CHARDONNAY** - Diatom, Santa Barbara, California 2022 **15 / 55**
ROSÉ - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2022 **15 / 55**
ALBARIÑO - Pazo de Lusco, Rias Baixas, Spain 2022 **17 / 65**
VIIGNIER - 'Conundrum' Fairfield, California 2021 **15 / 70**
GAVI DI GAVI - Villa Sparina, Piedmonte, Italy 2022 **17 / 65**
SAUVIGNON BLANC - Domaine Des Mazelles, Touraine, France 2022 **19 / 74**
BURGUNDY - Chateau du Bois de la Salle, Macon-Chaintre, France 2022 **17 / 65**

RED

- TEMPRANILLO** - Bodegas LAN Crianza, Rioja, Spain 2019 **17 / 65**
PINOT NOIR - Boen, Sonoma County, California 2021 **19 / 75**
PINOT NOIR - La Crema, Willamette Valley, Oregon 2021 **19 / 75**
BAROLO - Terre di Bo, Piedmonte, Italy 2019 **21 / 80**
MALBEC - Baron La Rose, Bordeaux, France 2021 **16 / 60**
ZINFANDEL - 'Unshackled Red' by The Prisoner, Central Coast, California 2021 **19 / 75**
GRENACHE BLEND - Domaine de Fontvive, Cotes du Rhone, France 2022 **18 / 70**
CABERNET SAUVIGNON - Jax Y3, North Coast, California 2021 **19 / 75**
MONTEPULCIANO - Tenuta I Fauri, Baldovino, Abruzzo, Italy 2021 **17 / 65**

DRAFT BEER 9

- FIVE BOROUGHS CITY LIGHT** - Lager, New York 4.2%
JAZZ CHICKEN BERRY BOMB - Blackberry Sour, Brooklyn 4.6%
GAFFEL - Kolsch, Germany 4.8%
SUPER BOCK - Pale Lager, Portugal 5.2%
WEIHENSTEPHANER - Hefeweizen, Germany 5.4%
BRAVEN BUSHWICK - Pilsner, New York 5.5%
ESTRELLA GALICIA - Lager, Spain 5.5%
MONTAUK WAVE CHASER - East Coast IPA, New York 6.2%
ACE JOKER - Hard Cider, California 6.9%
DEVIL'S PATH BY CATSKILL - Hazy IPA, New York 7.5%
DELIRIUM TREMENS - Blonde Ale, Belgium 8.5%

AFTER TEA RS

BRUNCH DESSERTS

VANILLA PANNACOTTA *mixed berries* **13**

HONEYCRISP APPLE CRUMBLE *bourbon ice cream* **13**

COOKIE PLATE *assorted cookies* **13**

AFFOGATO *vanilla ice cream, espresso, biscotti* **10**

SELECTION OF THREE SCOOPS **10**

Sorbet : *raspberry, apricot, coconut*

Ice Cream : *vanilla, dark chocolate, hazelnut*

TEA

Mademoiselle Grey

Apricot Ginger

English Breakfast

Chocolate Chai

Passion Green

Peppermint *Caffiene Free*

Chamomile *Caffiene Free*

Apple & Spice *Caffiene Free*

6 COFFEE

Drip **4**

Espresso **4**

Cappuccino **4**

Cafe Latte **4**