

MIDDAY

APPETIZERS

- ROASTED SQUASH SOUP** - served warm, apples, onion, creme fraiche, sage **14**
- BURRATA** - arugula, cherry tomato, prosciutto, 25 year aged balsamic vinegar, crostini **21**
- CAULIFLOWER FRITTO** - cauliflower, basil jalapeno aioli **18**

SALADS

- BABY KALE SALAD** - maple bacon, figs, pecans, blue chesse dressing **18**
- BEET 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, hash browns, mixed greens **13**
- TESSA OMELETTE** - mushroom, spinach, goat cheese, hash browns, mixed greens **16**
- THE WAKEUP CALL** - burrata, soft eggs, eggplant marinara, calabrian chili, olives, sourdough **19**

PASTA

- CACIO E PEPE** - linguini, pecorino, black pepper, basil crunch, parmigiano foam **17 / 27**
- SHRIMP SCAMPI** - spaghetti, shrimp, garlic, cherry tomato, white wine, butter, parsley **19 / 29**
- LOBSTER DIABLO** - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster **27 / 37**

BOWLS

- TUNA POKE BOWL** - jasmine rice, mango, edamame, sesame- ginger dressing, avocado aioli **25**
- QUINOA BOWL** - blackened shrimp, red onion, tomato, cucumber, tzatziki sauce **24**

SANDWICHES

- AVOCADO TOAST** - harissa lemon, whole wheat, sunny side up egg, mixed greens **17**
- SHRIMP ROLL** - arugula, garlic aioli, tahini coleslaw, hand cut fries **18**
- GRILLED CHEESE** - fontina cheese, bacon, caramelized onions, hand cut fries **18**
- BLT & A** - bagel, bacon, lettuce, tomato, avocado, garlic aioli, mixed greens **17**
- ULTIMATE BREKKIE** - English muffin, chicken sausage, omelette, tomato jam, gruyere, harissa aioli **18**
- TESSA 8OZ WAGYU BURGER** - caramelized onion, applewood bacon, fontina, hand cut fries **25**

TOAST AND BREAD

served with butter & jam

- White Sourdough **5**
- Whole Wheat **5**
- English Muffin **5**
- Bagel with Chive Cream Cheese **6**

SIDES

- Fruit Bowl **10**
- Sauteed Spinach **10**
- Rosemary Fries **11**
- Parmigiano Truffle Fries **12**

DRINKS

COCKTAILS 18

FIG OLD FASHIONED - Angel's Envy Bourbon, Black Infusions Fig, Demerara, Angostura & Orange

CIN & CIDER MULE - Angel's Envy Bourbon, Apple Cider, Lemon, Cinnamon Agave, Ginger Beer

PICKLE 'TINI - House-Infused Pickle Ketel One, Olives, Dill Pickle

GINGER BERRY MARGARITA - Corralejo Reposado, Combier Cassis, Lemon, Ginger Beer

ESPRESSO MARTINI - Ketel One, Espresso, Mr Black, Amarula, Trader Vic's Amaretto

JALA BACK - Ghost Tequila, Aperol, Lemon, Elderflower

YAS QUEEN - Empress 1908 Gin, Choya Yuzu Liqueur, Trader Vic's Amaretto, Lemon

GARDEN MARTINI - VDKA 6100, Cucumber, Lime, Basil

BLOOD ORANGE G&T - Empress 1908 Gin, Maraschino Liqueur, Blood Orange, Lemon, Tonic

SPICY LYCHEE 'TINI - Ghost Tequila, Combier Cassis, Lychee, Basil, Lime

HONEY GINGER POP SMOKE - Copper Dog Scotch, Honey, Lime, Basil, Mint, Ginger Beer

NORTH OF BLEECKER STREET - Ford's Gin, Pear Liqueur, Elderflower, Lemon, Rene Briand

MOCKTAILS 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

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 - Harken, Central Coast, California 2021 (Keg)

16

GRENADE - 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

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

GRENADE BLEND - Domaine de Fontvive, Cotes du Rhone, France 2022

18 / 70

CABERNET SAUVIGNON - No Fine Print, Napa Valley, California 2019

19 / 75

MONTEPULCIANO - Tenuta I Fauri, Baldovino, Abruzzo, Italy 2021

17 / 65

DRAFT BEER 9

FIVE BOROUGHS CITY LIGHT - Lager, New York 4.2%

GAFFEL - Kolsch, Germany 4.8%

WEIHENSTEPHANER - Hefeweizen, Germany 5.4%

BRAVEN BUSHWICK - Pilsner, New York 5.5%

ESTRELLA GALICIA - Lager, Spain 5.5%

DESTHIL - Dragonfruit Mango Sour, Illinois 5.7%

MONTAUK WAVE CHASER - East Coast IPA, New York 6.2%

FOUNDERS - Vanilla Porter, Michigan 6.5%

ACE JOKER - Hard Cider, California 6.9%

DEVIL'S PATH BY CATSKILL - Hazy IPA, New York 7.5%

DELIRIUM TEMENS - Blonde Ale, Belgium 8.5%

HAPPY HOUR

Tuesday - Friday

11am - 6pm

DRAFT BEERS 4

SIGNATURE COCKTAILS 10

SELECT WINES 8

CREMANT DE LOIRE ROSE

Henry Varnay, Loire Valley, France

MONTEPULCIANO

Tenuta I Fauri, Baldovino, Italy 2021

MALBEC

Baron La Rose, Bordeaux, France 2021

GAVI DI GAVI

Villa Sparina, Piedmonte, Italy 2021

CHARDONNAY

Harken, Central Coast, California 2021

(Keg)

TESSA