

The CORNELIA STREET CAFÉ BRUNCH MENU

PRIX FIXE 27

Choice of:

House Baked Chocolate Croissant
Banana Bread
Blueberry Crumb Muffin
French Baguette

Choice of:

Farmer's Breakfast
Eggs Benedict or Florentine
Huevos Rancheros
Pancakes/French Toast
Omelette du Jour
Eggs Any Style w/Bacon or Ham

Choice of:

Mimosa
Fresh Squeezed OJ
Bellini
Bloody Mary
Prosecco/Cava/House Wine
Draught Beer

EGGISH

Eggs Benedict

on an English Muffin w/ Country Baked Ham,
Hollandaise Sauce & Garlic Rosemary Roast Potatoes 14

Eggs Florentine

on an English Muffin w/ Sautéed Spinach
Hollandaise Sauce & Garlic Rosemary Roast Potatoes 14
w/ Smoked Salmon +4

Buttermilk Pancakes

w/ Seasonal Fruits & Vermont Maple Syrup 14

Challah French Toast

w/ Seasonal Fruits & Vermont Maple Syrup 14

Yogurt & Home Made Granola

w/ Seasonal Fruits 11

Omelette du Jour*

w/ Garlic Rosemary Roast Potatoes 14

Eggs Any Style*

w/ Garlic Rosemary Roast Potatoes & Sliced Tomato 12
w/ Thick Sliced Bacon or Smoked Country Ham +4

Huevos Rancheros*

Eggs Any Style w/ Black Beans, Cheddar Cheese, Salsa Cruda,
Crème Fraîche & Grilled Corn Tortillas 14

Farmer's Breakfast*

Eggs Any Style on a Bed of Greens w/ Crumbled Bacon,
Rosemary Roasted Potatoes & Roasted Garlic 14

Quiche of the Day

w/ Mesclun Greens & a Balsamic Vinaigrette 14

LUNCHISH

Soup

Seasonal Soup of the Day 9

Challah BLT

Thick Sliced Hickory Smoked Bacon, Vine Ripened Tomato
& Garlic Aioli w/ a Cilantro Red Cabbage Slaw 14
Add Eggs +3

Kale, Caesar!

Croutons, Shaved Parmesan, Avocado, Grape Tomatoes
& a Lemon/Garlic/Caper Vinaigrette 14
Add Grilled Organic Chicken +6 or Shrimp +8

Locally Smoked Salmon Plate

w/ Herbed Goat Cream Cheese, Caper Berries,
Diced Red Onions, Chive Oil, & Toasted Bread 17

Moroccan Hummus

Black Olives, Pita, Pomegranate Glaze 12

Bistro Burger

House Blend of Ground Beef,
Tomato, Pickled Red Onion, Crispy Frites 18
w/ Cheddar, Swiss or Fontina +2
w/ Hickory Smoked Bacon +3

Black Sesame Crusted Salmon*

Atlantic Salmon, Warm Asian Vegetables,
Ginger Wasabi Sauce, Pickled Ginger 28

Steak Au Poivre

Grilled Flatiron Steak & Frites 27
Steak & Eggs 29

SIDES 7

Country Baked Ham* • Thick Sliced Hickory Smoked Bacon* • Red Cabbage Slaw*
French Fries • Garlic Rosemary Roast Potatoes* Seasonal Fruits* • Mesclun Greens* • Warm Asian Vegetables*

BREADS 4

Chocolate Croissant • Banana Bread • Blueberry Crumb Muffin • Baguette • English Muffin • Multi-Grain

DRINKS

Fresh Squeezed Orange Juice 7 • American Coffee, Hot/Iced Tea, Soda, Espresso 4 • Cappuccino/Latte 5
Mimosa, Bloody Mary, Sparkling Wine, Bellini 12 • Cranberry/Grapefruit/Pineapple Juice 5

PLEASE NOTE: *These dishes are gluten free; others can be made gluten free; please inform your server of any allergies

There is a \$20 minimum on credit cards. We add a customary 20% service charge to parties of 6 or more.

We have various spaces available for private parties. We beg you to use cell phones outside.

"A culinary as well as a cultural landmark" PROCLAMATION, CITY OF NEW YORK