

..... RISE + SHINE: 8:30am -2pm

shakshuka + poached egg + tomatillo + spinach + potato
cilantro + dill + za'atar + nine grain toast 16.

the basics + eggs your way + schmaltz crushed potato
+ bacon or turkey sausage + roasted tomato + greens + toast 18.5

the local + blue corn tortilla + fried egg + pinto bean puree + charred
tomato salsa + red onion + avocado + salsa matcha 15.
add bacon or turkey sausage 4.

torn challah french toast + blueberry + blackberry compote
+ lemon curd cream + syrup 16.5

latke stack + apple sauce + sour cream 14.

loaded giant latke + fried egg + mushroom + broccoli rabe
caramelized onion + horseradish labneh 20.
add prosciutto cotta or bbq pastrami or pastrami 5.

corned beef hash wrap + egg + crushed potato + caramelized onion
+ pickled red onion + watercress + horseradish cream + greens 15.

roasted vegetable wrap + muhammara + chickpea
spinach + sunflower sprout + zhoug + greens 13. *add egg 3.*

lox + smoked cobia + bagel + shmear + hard boiled egg
+ tomato + pickled onion + lemon + caper 19.

acai bowl + banana + mango + goji berry + toasted
coconut + granola + whipped almond butter 14.

torn challah toast 4. or toast 4. + butter and jam or almond butter
side: turkey sausage 5. / bacon 4. / avocado 4.

BAKERY BOX: all day

knish / seasonal flavors 9.

bagel 2.75 *add shmear 1.5*

croissant / spinach + feta 4.75 / plain 3.75

chewy macaroon + chocolate 3.75 gf

chocolate babka bun + streusel 6.5

chocolate + toffee + almond matzah crack in a bag 12.

baklava + rose water + cardamon 4.75

rugelach / apricot + pecan / nutella + cacao nib 3.

seasonal fruit financier 5.5

cookie / lemon lavender shortbread 3.75

cookie / cherry chocolate almond 3.75

chocolate cashew brownie 5.5 gf

honey cake / orange blossom glaze 6.

passionfruit lemon bar 5.



IT'S A TRADITION: 10:30am-2pm

berbere spice fried artichoke + sumac aioli 13.

matzo ball soup + carrot + celery 14.

tzimmes brisket + root vegetable
+ mashed potato + gravy 25.

mushroom noodle kugel + melted onion
+ beech mushroom + spinach + cherry tomato 19.

GREENS + GRAINS: 10:30am-2pm

kale + shaved brussels sprout + green apple + toma cheese
+ radish + crispy shallot + seed + honey dijon vinaigrette 14.

cobb + poached chicken + point reyes blue + bacon + avocado
+ tomato + gem lettuce + pickled onion + seeded cracker crouton
+ champagne vinaigrette 18.

roasted veg + eggplant + curried cauliflower + carrot + sultana
chickpea + arugula + fennel + coriander yogurt 16. v/gf

vegan bowl + roasted kabucha squash + chickpea + carrot + spinach
+ red cargo rice + toasted pecan + creamy harissa vinaigrette 16. v/gf

add: chicken 8. / albacore tuna salad 12. / avocado 4. / hard boiled egg 4.

TOWER FOR ALL: 8:30am -2pm

COMING SOON

meat sampler + corned beef + bbq pastrami + prosciutto cotta
+ chicken liver pate + pickle + hot mustard + house aioli
+ seeded cracker + toast 42.

fish sampler + smoked cobia + pickled herring
lox + trout rillette + red onion + lemon
+ horseradish labneh + seeded cracker + rye toast 48.

v = vegan / gf = gluten free

*these items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

~ INBETWEEN: 10:30am-2pm ~

*sandwiches include a side: cucumber + tomato salad / carrot salad
potato salad / warm crushed potato / green salad*

pastrami or bbq pastrami or corned beef
+ gruyere + pickle + horseradish cream + rye 19.

mortadella + coppa + prosciutto cotto muffaletta + provolone
+ giardiniera relish + basil + house aioli + focaccia 18.

half and half rubeen pastrami + corned beef + gruyere
+ sauerkraut + thousand island + rye 20.

albacore tuna salad + egg + tomato + fennel + arugula
+ kalamata olive aioli + ciabatta 18.5

artichoke chicken or egg salad + gem lettuce + pickle
tomato + seed + house aioli + nine grain 16.5

smoked turkey + bacon + gem lettuce + tomato
+ avocado + red onion + house aioli + ciabatta 17.5

brisket 'french dip' + pickle + crispy shallot + melted gruyere
+ ciabatta + jus 21.

add avocado 4. / gluten free bread upon request +1

NOSH: all day

schmaltz crushed potato
+ parmesan 8.

cucumber + tomato salad 5. v

moroccan carrot salad 5. v

muhammara spread + crudité
+ seeded cracker 11.

chicken liver pate + crumbled egg
+ red onion + seeded cracker 13.

artichoke chicken salad 9.

egg salad 7.

potato salad 5.

albacore tuna salad 13.

pickled herring 11.

smoked trout rillette 13.

seeded or gluten free cracker
+ sea salt butter 4.5

seasonal fruit salad 6. v

dill pickle 3.5 v

MEAT + FISH by the weight

corned beef / pastrami / bbq pastrami / prosciutto cotta / smoked turkey
mortadella / smoked cobia / salmon lox

SHORT + SWEET: 8:30am -2pm

banana fritter + cinnamon sugar + halvah ice cream
+ toffee coffee syrup 11.

ricotta blintzes + apple + huckleberry + creme fraiche 11.

arborio rice pudding + mango + pistachio
+ candied lemon 9.5



BEVERAGES

DARK HORSE COFFEE

cappuccino 4.5

latte 4.5

espresso 3.5

cortado 4.

americano 4.

drip 3.

cold brew 5.5

add syrup +0.75

honey cinnamon / vanilla lavender / salted maple

make it a large 16 oz +0.75

sub oat milk or soy milk +1.

SPICED + BOTANICAL

mayan mocha 5.5

turmeric latte 5.5

matcha latte 5.5

chai latte 5.5

hawaii latte (think pumkin spice!) 5.5

salted maple latte 5.5

make it iced (16 oz) +0.50

PARU TEA

citrus mint / herbal 4.

lemon lychee / black 4.

jasmine wild / green 4.

saigon breakfast / black 4.

iced lemon lychee / black 4.

SMOOTHIES

muse / dragon fruit + pineapple

+ mango + banana 8.5

torrey / peanut butter + blueberry + date

+ banana + chia seed + oat milk 8.5

pine / coconut + kale + spinach

+ date + cinnamon 8.5

add beauty / collagen peptides +2.

add brain / reishi mushroom blend +2.

REFRESH

change / butterfly flower lemonade 6.

oneness / iced matcha lemonade 6.

superfood & co / kefir soda watermelon punch 8.

living tea kombucha / berry good / passion fruit 8.

TRADITION

chocolate phosphate 7.

chocolate egg cream 8.

pumpkin egg cream 8.

dr browns cream soda + diet cream soda 6.

dr browns black cherry 6.

dr browns root beer 6.

MISC

coke / diet coke / sprite 3.5

proud source sparkling water 750 ml 6.

proud source spring water 750 ml 6.

acqua panna spring water 500 ml 3.5

sparkling san pellegrino

lemon / blood orange / orange 4.

orange juice 5.

BEER

societe pupil ipa 8.

societe harlot blonde ale 8.

brooklyn brewery non-alcoholic 7.

WINE

tasi prosecco 10.

chateau laulerie sauvignon blanc 10.

heron chardonnay 12.

maison noir love drunk rose 12.

kleee pinot noir 13.

cultivar cabernet sauvignon 13.



- GLOSSARY -

babka - sweet braided bread layered with chocolate. originated polland, russia, ukraine

baklava - sweet dessert made of layers of flaky pastry filled with ground pistachios and sugar

berbere spice - a blend of powdered spices including red chili pepper that is used in ethiopian cooking

bialy - type of bagel that is traditional in polish ashkenazi cuisine

blintz - stuffed thin pancake. The filling is usually made of a fresh cheese or cottage cheese, and often topped with fresh fruit or fruit preserves

broccoli rabe - vegetable related to the turnip, grown for its broccoli-like buds and bitter-flavored greens

challah - eggy yeast bread that's traditionally eaten by Jewish people on shabbat and other holidays

chermoula - delicious mix of fresh herb, earthy spices, and acidic preserved lemon

coppa - italian sausage made chiefly of pork butts and seasoned with cayenne pepper

crudite - a selection of raw vegetables served with a dip

hawaii - turkish style mix of spices including ginger, cinnamon, cloves and cardamom

fritter - deep fried batter surrounding meat, seafood, vegetable, and fruit

giardiniera - spicy Italian-style relish of mixed pickled vegetables

goji berry - bright red edible berry widely cultivated in china, supposed to contain high levels of certain vitamins

halvah - persian sweet made from crushed sesame seeds and honey

hawaii - mixture of ground spice added to coffee of ginger, clove, cardamom

house aioli - green onion and chimichurri

knish - fried or baked turnover or roll of dough with a filling such as meat, kasha, or potato

kugel - meet the jewish casserole that everyone needs to know

labneh - yogurt that has been strained until it has the consistency of soft cheese, typically served with savory seasonings as a dip or spread

latke - yiddish for 'pancake'. Made with grated potato + egg + flour.

macaroon - small cookie or cake made of egg whites, sugar and ground almond or almond paste

mortadella - large italian sausage finely hashed or ground heat-cured pork with black pepper and pistachio

muhammara - spicy dip made of walnuts, red bell peppers, pomegranate molasses, and breadcrumbs

muffuletta - known as the king of sandwiches filled with cold cuts, cheese, and olive salad

prosciutto cotto - is prosciutto that is cooked by steaming instead of air-dried. this type of ham is low in sodium.

rillete - preservation method similar to confit where meat is seasoned then slow cooked submerged in fat and cooked at an extremely slow rate for several hours

rugelach - bite-size pastry made by rolling a triangle of dough around a filling of jam, nuts, raisins, or chocolate

schmaltz - common ingredient in jewish and eastern european cooking

shakshuka - eggs baked in a tomato-red pepper sauce spiced with cumin, paprika and cayenne

squaw bread - rye and molasses bread that was developed by the german immigrants and the native americans near whom they lived in the 1800s

tzimmes - traditional Ashkenazi Jewish stew typically made from carrots and dried fruits such as prunes or raisins

za'atar - middle eastern spice blend made usually of dried herbs (such as thyme or marjoram), dried sumac, and sesame seeds

zhoug - middle eastern spicy sauce made from fresh hot peppers seasoned with coriander, garlic, and various spices