

BREAKFAST

APPETIZERS

choose 3 items

PASTRY BASKET

croissant, chocolate croissant,
muffin, scone, coffee cake

RICOTTA

orange blossom honey,
grilled bread

FIVE ACRE FARMS GREEK YOGURT AND GRANOLA

berries, coconut

SMOKED SALMON

orwasher's everything bagel, fixings

FRESH FRUIT AND BERRIES

mint, lime

MAIN COURSES

choose 2 items

ORGANIC GRAIN OATMEAL

brandy poached fruit, seeds

SOFT SCRAMBLED EGGS

gruyere, fine herbs, mixed greens,
grilled country bread

ORGANIC EGG SANDWICH

bacon, fontina, swiss chard,
sriracha aioli

FRITTATA

mushrooms, spinach, tomato,
fontina cheese

ALMOND CRUSTED FRENCH TOAST

pineapple foster, devonshire cream

WHOLE GRAIN PANCAKES

ricotta, blueberry maple syrup

WEST COAST TOAST

avocado, poached eggs, anaheim
chili salsa

STEAK AND EGGS

roasted garlic vinaigrette,
mixed greens

SIDES

choose 2 items

SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

*Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.
Please note this menu is subject to change due to seasonal ingredients and market availability.*

\$30/guest, served family-style

BRUNCH

APPETIZERS

choose 3 items

PASTRY BASKET

croissant, chocolate croissant, muffin, scone,
coffee cake

PINTO BEAN HUMMUS

mole spice, seeds, flatbread

CRUSHED AVOCADO

tomato chutney, seeded corn cracker

ROASTED BRUSSEL SPROUT CAESAR

caesar dressing, parmesan breadcrumbs, lemon

RICOTTA

orange blossom honey, grilled bread

FRESH FRUIT AND BERRIES

mint, lime

FIVE ACRE FARMS GREEK YOGURT AND GRANOLA

berries, coconut

SMOKED SALMON

orwaser's everything bagel, fixings

PEEKYTOE CRAB TOAST

preserved lemon, jalapeno, basil

LITTLE GEM SALAD

sprouts, herbs, radish, buttermilk

MAIN COURSES

choose 2 items

ORGANIC GRAIN OATMEAL

brandy poached fruit, seeds

SOFT SCRAMBLED EGGS

gruyere, fine herbs, mixed greens,
grilled country bread

WEST COAST TOAST

avocado, poached eggs,
anaheim chili salsa

FRITTATA

mushrooms, tomato, spinach
fontina cheese

PINEAPPLE UPSIDE DOWN FRENCH TOAST

almonds, rum, devonshire cream

WHOLE GRAIN PANCAKES

blueberry, maple syrup

SEARED TUNA SALAD

watercress, black radish, cucumber,
poke vinaigrette

USQ MARKET GRAIN BOWL

egg, farro, quinoa, lentils, avocado,
broccoli, mushrooms, sunflower

CHICKEN OR THE EGG

mole verde, crema

CREEKSTONE SKIRT STEAK & EGGS

roasted garlic vinaigrette, mixed greens

SIDES

choose 2 items

SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

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\$40/guest, served family-style

LUNCH

APPETIZERS

choose 3 items

PINTO BEAN HUMMUS

whole wheat flatbread

CRUSHED AVOCADO

tomato chutney, seeded corn cracker

PEEKYTOE CRAB TOAST

preserved lemon, jalapeno, basil

LITTLE GEM SALAD

sprouts, herbs, radish, buttermilk

MARINATED BEETS

avocado, hearts of palm, grapefruit,
almond

ENDIVE SALAD

persimmon, kohlrabi, goat cheese,
hazelnuts

ROASTED DELICATA SQUASH

guajillo chili, crema, cotija cheese

ROASTED BRUSSEL SPROUT SALAD

ceasar flavors

ROASTED CARROTS

pine nut cream, garlic-honey
vinaigrette

RICOTTA

espelette, grilled country bread

LIONI BURRATA

black mission figs, saba, pistachio

MAIN COURSES

choose 2 items

SEARED TUNA SALAD

watercress, black radish, cucumber,
poke vinaigrette

RIGATONI

short rib and pork ragu,
tomato, caciocavallo

ROASTED ORA KING SALMON

cauliower, citrus, brown butter-ginger
vinaigrette, hazelnuts

BOWERY BURGER

pat lafrieda beef, caramelized onion,
monterey jack cheese, special sauce, fries

AMISH BEER CAN CHICKEN

fried thigh, sweet potato, herb
yogurt, anaheim chili salsa

CREEKSTONE SKIRT STEAK

bearnaise butter,
watercress salad

USQ MARKET GRAIN BOWL

farro, quinoa, lentils, avocado,
broccoli, mushrooms, sunflower

DESSERT

choose 2 items

CHOCOLATE MALT CAKE

STICKY TOFFEE PUDDING

CHEESECAKE

SEASONAL PIE

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\$40/guest, served family-style

DINNER

FIRST COURSE

choose 3 items

PINTO BEAN HUMMUS

whole wheat flatbread

CRUSHED AVOCADO

tomato chutney, seeded corn cracker

RICOTTA

espelette, grilled country bread

LIONI BURRATA

black mission figs, saba, pistachio

PEEKYTOE CRAB TOAST

preserved lemon, jalapeno, basil

STEAK TARTARE

stout mustard, crispy
sunchokes, pecorino

LITTLE GEM SALAD

sprouts, herbs, radish, buttermilk

MARINATED BEETS

avocado, hearts of palm,
grapefruit, almond

ENDIVE SALAD

persimmon, kohlrabi, goat
cheese, hazelnuts

ROASTED DELICATA SQUASH

guajillo chili, crema, cotija cheese

LAMB RIBS

tamarind, yogurt

ROASTED BRUSSEL SPROUT SALAD

caesar flavors

ROASTED CARROTS

pine nut cream,
garlic-honey vinaigrette

MAIN COURSE

choose 3 items

RIGATONI

short rib and pork ragu,
tomato, caciovavollo

ROASTED ORA KING SALMON

cauliflower, citrus, hazelnuts,
brown butter vinaigrette

GRILLED BRANZINO

crushed potatoes, salsa verde

CREEKSTONE SKIRT STEAK

root vegetable rosti, bearnaise
butter, shishito peppers, watercress
salad

AMISH BEER CAN CHICKEN

fried thigh, sweet potato, herb
yogurt, anaheim chili salsa

NIMAN PORK ADOBO

mango, radish, onion, corn crepes

DESSERT

choose 2 items

CHOCOLATE MALT CAKE

STICKY TOFFEE PUDDING

CHEESECAKE

SEASONAL FRESH BAKED PIE

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\$75/guest, served family-style

COCKTAIL RECEPTION

MARKET TABLE

SPICED NUTS	BEEF SALAD
MIXED OLIVES	CHARCUTERIE
CRUDITE	red table-big chet's, Olympia-salumi
green goddess	cotto, olli-hot chorizo
ROASTED CAULIFLOWER SALAD	CHEESE BOARD
pine nutes, grapes	bayley hazen blue, sartori sarvecchio,
	parmigiano cheese

PASSED

choose 5 items

CRUSHED AVOCADO TOAST	ROASTED CAULIFLOWER
radish, jalapeno	guajillo chili, crema, cotija cheese
CRAB TOAST	LOBSTER ROLL
creole aioli, basil	yuzu aioli
RICOTTA CROSTINI	FISH NO CHIPS
espelette, thyme	wasabi aioli, chive
SHRIMP COCKTAIL	JAPANESE FRIED
new orleans remoulade	CHICKEN SKEWER
RED SNAPPER CRUDO	yuzu aioli
pineapple, jalapeno, cilantro	BOWERY BURGER SLIDER
STEAK TARTARE	bowery style
stout mustard, pecorino, sunchokes	GRILLED STEAK SKEWERS
TUNA POKE	salsa verde
sesame, crispy rice bowl	FALAFEL
TRUFFLE ARANCINI	green tahini
lemon, black pepper	LAMB MEATBALLS

DESSERT

AFTER DINNER MINTS	CHOCOLATE CARAMEL BITES
BUTTERFINGER BITES	MINI CHEESECAKE
ASSORTED MINI CUPCAKES	CITRUS TART
TRUFFLES	ASSORTED BAKED COOKIES
MALLOMARS	

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\$65/guest, served family-style

PRIVATE DINING BEVERAGE PACKAGES

PREMIUM BAR

\$70 PER GUEST/\$20 PER ADDITIONAL HOUR

Full premium open

Sommelier's selection of red, white & sparkling wine

Craft domestic beers on draft

Non-alcoholic beverages including juices, soda, regular coffee & tea

Sparkling & still water service

OPEN BAR

\$60 PER GUEST/\$20 PER ADDITIONAL HOUR

Choice of 3 signature cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic beer on draft

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & sparkling water service

LIMITED BAR

\$45 PER GUEST/\$15 PER ADDITIONAL HOUR

Sommelier's selections red, white & sparkling wine

Craft domestic beer on draft

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service

NOTES

Open Bar pricing is charged per person for a minimum of 3 hours

Each additional hour is charged per person

Shots are not included in bar packages

Tax, gratuity and 3% administrative fee are additional

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