

The CORNELIA STREET CAFÉ BRUNCH MENU

Kavon William Langley, Executive Chef

— P R I X F I X E 2 5 —

Choice of:

Home 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
Selection of Juices
Bellini of the Day
Bloody Mary
Sparkling/House Wine
Draught Beer
Mimosa of the Day

Choice of:

American Coffee
Hot Tea
Iced Tea
Soda

— B R U N C H —

Eggs Benedict

On an English Muffin w/ Country Baked Ham,
Hollandaise Sauce & Garlic Rosemary Roast Potatoes 12

Eggs Florentine

On an English Muffin w/ Sautéed Spinach
Hollandaise Sauce & Garlic Rosemary Roast Potatoes 12
w/ Smoked Salmon +3

Buttermilk Pancakes

w/ Seasonal Fruits & Vermont Maple Syrup 12

Challah French Toast

w/ Seasonal Fruits & Vermont Maple Syrup 12

Yogurt & Home Made Granola

w/ Seasonal Fruits 9

Omelette du Jour*

w/ Garlic Rosemary Roast Potatoes 12

Eggs Any Style*

w/ Garlic Rosemary Roast Potatoes & Sliced Tomato 9
w/ Thick Sliced Bacon or Smoked Country Ham +3

Huevos Rancheros

Eggs Any Style w/ Black Beans, Cheddar Cheese,
Salsa Cruda, Crème Fraîche & Grilled Corn Tortillas 12

Farmer's Breakfast*

Eggs Any Style on a Bed of Greens w/ Crumbled Bacon,
Rosemary Roasted Potatoes & Roasted Garlic 12

Quiche of the Day

w/ Mesclun Greens & a Balsamic Vinaigrette 12

— L U N C H —

Soup

Seasonal Soup of the Day 8

Locally Smoked Salmon Plate

w/ Herbed Goat Cream Cheese, Caper Berries,
Diced Red Onions, Chive Oil, & Toasted Baguette 14

Organic Steelhead Trout Salad

w/ Baby Lettuce, s Avocado-Cucumber Raita,
& Preserved Lemon 23

Steak Frites

Grilled Flat Iron Steak
w/ a Gorgonzola Compound Butter & Pommes Frites 22
Steak & Eggs 25

Exotic Satur Farms Baby Lettuces*

Aged Sherry Vinaigrette 9

Kale, Caesar!

w/ Croutons, Shaved Parmesan, Grape Tomatoes
& a Lemon/Garlic/Caper Vinaigrette 12

Alligator'wich

Alligator Sausage, Country Baked Ham, Pickles, Swiss Cheese,
Caramelized Onions, Chili Crème Fraîche,
& Crispy Frites 16

Challah BLT

Thick Sliced Hickory Smoked Bacon, Vine Ripened Tomato
& a Garlic Aioli w/ Cilantro Red Cabbage Slaw 12

Bistro Burger

Locally Ground Beef w/ Mesclun Greens, Sliced Tomato,
Sour Pickle, Pickled Red Onion & French Fries 16
w/ Cheddar, Swiss or Blue Cheese +1
w/ Hickory Smoked Bacon +2

Moroccan Hummus

Purée of Chickpeas, Roasted Red Peppers, Garlic & Lemon
w/ Grilled Pita, Black Olives & a Pomegranate Reduction 10

Add Grilled Organic Chicken to any Salad +6

— S I D E S 6 —

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

— B R E A D S 3 —

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

— D R I N K S —

Fresh Squeezed Orange Juice 6 • American Coffee, Hot/Iced Tea, Soda, Espresso 3 • Cappuccino/Latte 4
Mimosa, Bloody Mary, Sparkling Wine, Bellini 10 • Mimosa of the Day 10 • Cranberry/Grapefruit/Pineapple Juice 4

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

There is a \$25 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.

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

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