



From the Kitchen

SWEET

Portuguese Donut with Vanilla Pastry Cream	6
Pastry Board	12
Seeded Granola, Kumquat Jam, Pomelo, Arethusa Yogurt	14
Challah French Toast, Pear Compote, Vanilla Cream	22
Wild Hive Black Emmer Pancakes with Laurel + Ash Maple Syrup	18

SAVORY

Oysters with Apple Mignonette, Dill Oil	27
Winter Chicories, Herb Buttermilk, Clothbound Cheddar, Apple	22
Koginut Squash Toast, Whipped Ricotta, Chili Crisp	20
Wild Hive Wheat Berry Porridge, Hazelnut Butter, Nuts and Seeds	18
Eggs Benedict, House Smoked Canadian Bacon, Hollandaise	24
Soft Scrambled Eggs, Pork Sausage, Toasted Miche	14
Croque Madame, Country Ham, Comte, Sunnyside Egg	22
Everything Bagel, Hudson Valley Steelhead Trout Gravlax	26
Wild Hive Spelt Tajarin, Guanciale, Moliterno, Smoked Yolk	28
Herondale Farm Fried Chicken, Radicchio Slaw, Hot Honey, Biscuit	38
Grimaldi Farm Coulotte Steak and Eggs, Chili Crisp + Fries	46
Troutbeck Burger, Gruyere, Caramelized Onions, Sesame Bun	30

ALONG WITH

Toast	3	Bacon	7	Sausage	7
Peter Wilcox Hashbrown	5	Soft Boiled Egg	4	Fruit	5



From the Bar

SPARKLING BY THE GLASS

Champagne Guy Larmandier Cramant Grand Cru FR	31/72 (375ml)
Prosecco Sorelle Bronco NV Veneto IT	15/60
Lyre's Non-Alcoholic Prosecco	14

BRUNCH SPECIALTIES

Ashlee's Bloody Mary Vodka, House Bloody Mix, Pickles, Shrimp	18
Ruby Fizz Cardamaro, Grapefruit, Pomegranate, Soda	18
Passionfruit Mimosa Passionfruit Liqueur, Orange, Prosecco	18
Mandarin Fizz Mocktail Orange, Moscatel Vinegar, Soda	14
CosNOpolitan Mocktail N/A Citrus Vodka, Lime, Cranberry	14
Lyre's Non-Alcoholic Spritz	14

JUICES

House Pressed Juice of the Day	9
Grapefruit Juice	6
Orange Juice	6

TEA

COFFEE

Matcha Latte	8	Drip Coffee	5
Classic Chai	8	Decaf	5
Assam Breakfast/ Black	5	Espresso	6
Earl Grey / Black	5	Cappuccino	8
Genmaicha / Green	5	Latte	8
Jasmine / Green	5	Iced Coffee	5
Mint / Herbal	5		
Chamomile / Herbal	5		

Please inform your server of any allergies or dietary restrictions.
We are more than happy to accommodate your needs.