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TRIBECA

Saturday and Sunday Brunch

New Beginings

Smoked Salmon and Bacon Spread \$ 12
Crostini

Bruschetta \$ 8
Heirloom Tomatoes, Mozzarella, Basil, Balsamic reduction

Rosemary Pita \$ 12
Humus + Tzaziki + Tabouleh + Kalamata confit

Truffle Fries \$ 8
Garlic Confit, White Truffle, Bacon Alioli

Bacon Wrapped Date \$ 8
Spanish blue cheese + peppadew pepper

Charcuterie and Cheese Board for two \$ 14 four \$ 18
Blue Goat Crostini, lemon curd

Soup and Salad

Caesar Mediterranean \$ 12
Spicy pickled vegetables + parmesan + garlic croutons

Granola & Greens
Blue cheese, Pear, blueberries, bacon, granola, champagne vinaigrette

Yogurt and Fruit Salad
Fresh mint, seasonal fruit, honey drippings

Green Chile Pozole cup \$ 8 bowl \$ 12
Stewed pork, hominy, cabbage, queso fresco

Pizza

Casalingo Pepperoni and Fennel Sausage \$ 17
Mozzarella, peppadew peppers

San Marzano \$ 12
Crushed tomatoes, house made mozzarella, fresh basil

Breakfast Pizza \$ 14
Fried egg and serrano, Tomato, mozzarella, arugula, balsamic glaze

Apples, Smoked Bacon and Blueberry \$ 14
Whipped ricotta, Maple drizzle, rosemary

Entrées

Tacos Don Quixote \$ 12
Spanish Chorizo, Patatas bravas, roasted red peppers

Pancake Flight \$ 12
Classic with warm Maple, Lemon poppy seed with lemon curd, sweet potato and dark brown sugar cream

Breakfast Triangle \$ 12
Eggs, Italian Sausage, patatas bravas

Spanish Benedict \$ 16
Serrano Ham, Balsamic Glaze, Manchego Cheese Hollandaise, English Muffin

Truffle Crab Omelet \$ 14
Roasted red peppers, Mozzarella

Breakfast Burger \$ 14
Fried Egg, apple smoked bacon, pesto alioli, fries

Shrimp Tribeca \$ 22
Polenta + Spanish chorizo + sofrito

Grilled Salmon Nicoise \$ 20
Artichokes + potatoes + egg + olives + French dressing