



# SUNDAY BRUNCH

New York Kitchen is a 501(c)(3) non-profit organization with a mission to educate, engage and excite our visitors in a celebration of the incredible agriculture, craft beverage and culinary bounty of New York State.

We are dedicated to the vast bounty of New York. As we strive to present you with local and seasonal ingredients, we highlight our proud relationships with hundreds of farms, producers, wineries, breweries, distilleries, cideries, and more across the state. More than 80% of our ingredients feature the finest New York State products. Cheers to eating and drinking local!

## Rise n' Shine

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|--|-----------|
| <b>Avocado Toast</b>   | <b>12</b> |
| Grilled Flatbread with Guacamole, Local Chevre Crumbles, Soft Fried Egg, Sundried Tomato Pico de Gallo with Roasted Poblano Crème                |           |
| <b>Croque Madame</b>   | <b>12</b> |
| Crispy Bostrom Farms Ham, Aged Gruyère and Triple Tomme Mornay with a Soft Fried Egg on Toasted Brioche  |           |
| <b>NYK Breakfast Plate (gf)</b>  | <b>13</b> |
| Yancey's Fancy XXX Cheddar Topped Omelet with Applewood Smoked Bacon, Sausage, Diced Onion, House Ketchup, Home Fries and a ROC-Style Meat Sauce |           |
| <b>Fruited French Toast</b>  | <b>13</b> |
| with Pinot Macerated Cherries and Fresh Vanilla Bean Whipped Cream   |           |
| <b>Bacon &amp; Egg Benny</b>   | <b>14</b> |
| Buttered English Muffin with Local Slab Bacon, Poached Eggs, Baby Spinach, Housemade Hollandaise and Crispy Fried Potato Sticks                  |           |
| <b>Chicken 'n Waffles</b>  | <b>16</b> |
| Buttermilk Fried Chicken atop a Bacon Jam Waffle with Spicy NY Maple Syrup, Herbed Butter and Smoked Apple & Bosc Pear Chutney                   |           |
| <b>Spicy Steak Hash (gf)</b>   | <b>16</b> |
| Beef Tips with Roasted Poblano Chiles, Caramelized Onions, and Yukon Potatoes  |           |
| <b>Butcher's Steak 'n Eggs</b>   | <b>MP</b> |
| Market Select Steak, Soft Fried Eggs, Home Fries with Local Slab Bacon and Housemade Hollandaise   |           |

## For the Table

|  |           |
|--|-----------|
| <b>New York Cheese and Charcuterie Board</b>   | <b>18</b> |
| An assortment of NY Cheeses and Local Cured Meats. Accompanied with Grain Mustard, Seasonal Dried Fruits and Nuts with Roasted Peppers and Artichoke Antipasto |           |

## Sides

|  |          |
|--|----------|
| <b>Local Applewood Smoked Bacon</b>  | <b>3</b> |
| <b>Seven Bridges Farm's Sausage Patties</b>  | <b>3</b> |
| <b>Classic Home Fries (v)</b>  | <b>3</b> |
| with Fresh Herbs   |          |
| <b>House Cut Fries (v)</b>   | <b>7</b> |
| Fresh Rosemary and Seneca Salt with Scallion Aioli (add White Truffle Oil and Shaved Parmesan + \$2) |          |

## Brunch Cocktails

|   |           |
|---|-----------|
| <b>Mimosa</b>   | <b>6</b>  |
| Swedish Hill Blanc de Blanc with Orange Juice   |           |
| <b>Mimosa Flight</b>  | <b>10</b> |
| Orange, Red Jacket Orchards Apricot Stomp, Cranberry, Pineapple and Grapefruit Juices |           |
| <b>Bloody Mary</b>  | <b>6</b>  |
| Classic Vodka & Tomato Cocktail Made to Your Liking                                   |           |
| <b>Bloody Maria</b>   | <b>6</b>  |
| Our Tequila Version of the Classic, Finished to Your Liking                           |           |
| <b>Sparkling Mule</b>   | <b>10</b> |
| Swedish Hill Blanc de Blanc, Vodka, Saranac Ginger Beer and Fresh Squeezed Lime       |           |

## Lunch, not Brunch

|   |           |
|---|-----------|
| <b>FLX Salad (vg) (gf)</b>  | <b>8</b>  |
| Mixed Greens, Sliced Apples, Dried Cherries and spiced Sunflower Seeds with Heron Hill Riesling Vinaigrette (Add Grilled Chicken + \$6)                                     |           |
| <b>Grilled Portobello Sandwich (v)</b>  | <b>13</b> |
| Marinated and Grilled Portobello Mushroom Cap with Braised Red Cabbage, House Pickles and Grain Mustard on a Brioche Bun  |           |
| <b>NYK Club</b>   | <b>14</b> |
| Slow Roasted Turkey, Jake's Gouda, Applewood Smoked Bacon, Thyme Aioli and Fresh Baby Spinach on Amazing Grains' Sourdough Bread  |           |
| <b>FLX Burger</b>   | <b>15</b> |
| Seven Bridges Farm 8oz. Burger with Yancey's Fancy XXX Cheddar, Bibb Lettuce, Charred Onion, Bacon Jam and Scallion Aioli on a Grilled Brioche Bun                          |           |
| <b>NYK Mac 'n Cheese</b>  | <b>16</b> |
| Yancey's Fancy Sharp Cheddar, Crumbled Bacon, served en croute with White Truffle Oil and Chives  |           |
| <b>Wild Mushroom and Leek Risotto (vg) (gf) {pb}</b>  | <b>22</b> |
| Locally Foraged Wild Mushrooms, Roasted Leek, Scallion and Arborio Rice with Fresh Pea Shoots and Cracked Pink Peppercorn (Add White Truffle Oil and Shaved Parmesan + \$2) |           |

(gf) Gluten Free, (v) Vegetarian, (vg) Vegan, (pb) Plant Based

Dietary restrictions? Let us know. Our culinary team is happy to accommodate you. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

