



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

Croque Madame	12
Crispy Bostrom Farms Ham, Aged Gruyère and Triple Tomme Mornay with a Soft Fried Egg on Toasted Brioche	
Breakfast Sandwich	12
Egg and Cheddar Cheese with Bacon or Sausage on a toasted Bagel. Served with Home Fries	
NYK Breakfast Plate (gf)	13
Yancey's Fancy XXX Cheddar Topped Omelet with Applewood Smoked Bacon, Sausage, Diced Onion, House Ketchup, Home Fries and a ROC-Style Meat Sauce	
Fruited French Toast	13
with Pinot Macerated Cherries and Fresh Vanilla Bean Whipped Cream	
Bacon & Egg Benny	14
Buttered English Muffin with Local Slab Bacon, Poached Eggs, Baby Spinach, Housemade Hollandaise and Crispy Fried Potato Sticks	
Breakfast Pizza	15
Mornay Sauce with Bell Peppers, Onion, Scrambled Eggs and a Cheddar and Mozzarella cheese mix. Add Bacon or Sausage for \$2	
Chicken 'n Waffles	16
Buttermilk Fried Chicken atop a Bacon Jam Waffle with Spicy NY Maple Syrup, Herbed Butter and Smoked Apple & Bosc Pear Chutney	
Spicy Steak Hash (gf)	16
Beef Tips with Roasted Poblano Chiles, Caramelized Onions, and Yukon Potatoes	
Chef's Choice Quiche	
NYK Chef's Create a new Quiche every Sunday Please ask your server for today's special. Price varies	

Sides

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

For the Table

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

Brunch Cocktails

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

Lunch, not Brunch

FLX Salad (vg) (gf)	8
Mixed Greens, Sliced Apples, Dried Cherries and spiced Sunflower Seeds with Heron Hill Riesling Vinaigrette (Add Grilled Chicken + \$6)	
Falafel Wrap (v)	9
Fried Falafel, Lettuce, Tomato, Onion, Cucumber and Feta Cheese in a Wheat Wrap with Garlic Tahini Sauce	
NYK Club	14
Slow Roasted Turkey, Jake's Gouda, Applewood Smoked Bacon, Thyme Aioli and Fresh Baby Spinach on Amazing Grains' Sourdough Bread	
FLX Burger	15
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	
NYK Mac 'n Cheese	16
Yancey's Fancy Sharp Cheddar, Crumbled Bacon, served en croute with White Truffle Oil and Chives	
Wild Mushroom and Leek Risotto (vg) (gf) (pb)	22
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.

