



WEEKEND BRUNCH 11:00-2:30

COMPLIMENTARY BAKERY AND FRUIT TABLE INCLUDED WITH THE PURCHASE OF MEAL

START+SHARE

OYSTERS on the Half Shell 6/18

BRUSSELS SPROUT CHIPS <GF> w/Romano <V> or nutritional yeast <VG> 6

PAN BLACKENED STRINGBEANS w/ Creole remoulade 8 personal / 12 party plate <VG/GF>

ELM CITY POTATO SKIN NACHOS 9 person /14 party plate <available V>

w/ jalapeño, bacon, sour cream, NY Sharp cheddar

LATKES

SERVED WITH BAKERY BAR AND SALAD

THE LATKES THAT BEAT BOBBY FLAY classic plate; house made local applesauce+sour cream <GF> 9

LUXURY LATKES with sour cream, smoked salmon and salmon roe <GF> 16

LATKE BENNIE two latkes topped with poached eggs+Hollandaise <GF> 14

LATKE BENNIE/LES STYLE two latkes topped w/ smoked salmon, poached eggs+Hollandaise <GF> 17

PLATES

SERVED WITH BAKERY BAR AND SALAD

CUBAN BENEDICT shredded Ropa Vieja, poached eggs, home fries, hollandaise 15

BLACKENED SALMON BENNIE with poached eggs, home fries, Louisiana Béarnaise 15

HUD-VAL VEGGIE HASH with 2 eggs, béarnaise, home fries, toast <VG/GF> 14

AMERICANO 3 eggs, peppered bacon, house sausage, home fries, toast <AVAIL GF> 12

ELM CITY POTATO SKIN NACHOS+FLIPPED RUNNY EGGS <GF> 14

ASPARAGUS+GOAT CHEESE OMELETTE home fries, toast <V/GF> 14

SMOKED SALMON, ASPARAGUS+GOAT CHEESE OMELETTE, home fries, toast <GF> 17

TOFU SCRAMBLE, Aquafaba "Bearnaise", veggie hash, multigrain toast <VG/GF> 13

REAL BELGIAN LIEGE WAFFLES, Maple syrup, whipped cream <V> 10

BANANAS FOSTER WAFFLES, butter rum caramel, vanilla ice cream <V> 13

HUEVOS TRADITIONALE <GF/AVAILABLE VG with Tofu Scramble and Seitan> 15

house made blue tortillas, eggs, chorizo or seitan, refrieds, sweet plantain, pico de gallo, crema

sub gluten free bread add \$1

SANDOS

SERVED WITH LITTLE SALAD, HOME FRIES OR FRIES <GF BUN ADD \$1>

LAMB KOFTA BURGER with tomato salad and yogurt chutney 15

NWHC CLASSIC LOCAL BEEF BURGER Highland Hollow Farm, Schoharie, NY 16

BURGER DELUXE NY cheddar, peppered bacon, grilled red onion, chipotle aioli 18

GRILLED or BLACKENED SALMON or CHICKEN w/ Creole remoulade 16

CUBAN SLOPPY JOE Ropa Vieja, mustard-mayo, pickles, Swiss 17

MUMBAI FISH FRY with lime-pickle tartar sauce and curry slaw 15

MEANHOUSE BBQ CHICKEN curry slaw, cheddar 15

VEGGIE BURGER house recipe sweet potato-smoked chick pea based* 15

VEGGIE BURGER DELUXE house vegan bleu, grilled red onions, banana ketchup* <VG*> 17

SALADS

<ALL SALADS EXCEPT CAESAR ARE GF AND AVAILABLE VG ASK>

WATERCRESS+LOCAL PEAR SALAD raw beets, toasted quinoa, nuts, seeds, citrus vinaigrette

-our winter SUPER SALAD... Ponder....is watercress the "new kale"? 12

SEXY CAESAR romaine hearts, classic egg-anchovy dressing, CAGE croutons, Parma 8/11

HUD-VAL-SAL young greens, apples, bleu, smoked walnuts, grilled red onion, cider vin 8/11

VIETNAMESE raw veggies, cabbage, herbs, peanuts, sprouts, tamarind-peanut dressing 8/11

SIMPLE SALAD choose bleu cheese, vegan bleu, balsamic or classic vinaigrette Maison 6/9

SALAD TOPPERS: Two Poached Eggs 5 • Bacon 5

GRILLED or BLACKENED Chicken or Tofu 6 • Salmon or Gulf Shrimp 9

SIDES

FRIES 6 add gravy 7

HOUSE SAUSAGE 4

EGG ANY STYLE 2.50

ONE LATKE 5

BACON 4

ASPARAGUS w/BEARNAISE or AQUAFABA 8

HOME FRIES 3

VEG HASH 4

*Our Buns are NOT vegan, Vegan sandwiches are available on Flatbread or our house made Focaccia

Aquafaba: a vegan sauce with a light mayo like consistency made from the cooking liquid of beans

Bearnaise: a classic egg and butter emulsion seasoned with red wine vinegar, shallots and tarragon

Creole Remoulade: A Mustard and veg oil based emulsion, an eggless vegan sauce

Menu subject to change without notice