

# BRUNCH

## STARTERS

- BREAD BASKET** - four different breakfast pastries, butter, jam 13
- GRANOLA BOWL** - greek yogurt, housemade granola, mixed berries, figs, local honey 14
- THE MOST AMAZING FRENCH TOAST** - custard dipped brioche, fresh strawberries, maple butter 15
- BURRATA** - persimmons, farro, arugula, fig mostarda, aged balsamic 18
- BAGEL PLATE** - smoked salmon, pickled red onion, caperberries, chive cream cheese 18

## SALADS

- PEAR SALAD** radicchio, candied pecans, gorgonzola dulce, pomegranate, Pedro Jimenez vinaigrette 18
- BEET SALAD** - goat cheese & feta whip, hazelnuts, blood orange, citrus thyme dressing 17
- TESSA SALAD** - cucumbers, cherry tomato, dried cherries, sunflower seeds, crispy chickpeas, olives 19
- BABY KALE CAESAR SALAD** - baby kale, parmigiano, croutons, pickled red onion 18

### ADD TO ANY SALAD OR PASTA:

Chicken +8      Salmon +15      Shrimp +12      Avocado +5

## EGGS

- EGGS ANY STYLE** - two eggs any style, home fries, mixed greens 13
- SHAKSHUKA** - burrata, soft eggs, eggplant marinara, calabrian chili, olives, sourdough 19
- TESSA OMELETTE** - choice of 2 fillings, home fries, mixed greens 16

### SELECT TWO:

Spinach | Tomato | Mushrooms | Canadian Bacon | Lobster +6  
White Cheddar | Goat Cheese | Applewood Bacon | Smoked Salmon +3

- BUILD YOUR BENNIE** - two poached eggs with your choice of base, sauce, & topping 18

### BASE:

English Muffin  
Lemon Arancini  
Home Fries  
Spinach  
Grilled Tomato

### TOPPING:

Canadian Bacon  
Grilled Tomato  
Spinach  
Smoked Salmon +1  
Pork Belly +4  
Lobster +6

### SAUCE:

Classic Hollandaise  
Tomato Hollandaise  
Truffle Hollandaise  
Maple Bacon Hollandaise

## MAINS

- CACIO E PEPE** - linguini, pecorino, black pepper, basil crunch, Parmigiano foam 17 / 27
- RICOTTA GNOCCHI** - pesto, sundried tomato, cippolini onions, green peas, manchego cheese 18 / 28
- AVOCADO TOAST** - harissa lemon, whole wheat, sunny side up egg, mixed greens 18
- BLT & A** - bacon, lettuce, tomato, avocado, garlic aioli, mixed greens 19
- NEW ENGLAND SHRIMP ROLL** - arugala, garlic - lemon aioli, hand cut fries 18
- GRILLED CHEESE** - fresh mozzarella, white cheddar, tomato, tomato soup dip 18
- ULTIMATE BREKKIE** - English muffin, chicken sausage, omelette, tomato jam, gruyere, harissa aioli 18
- TESSA BURGER** - 8oz wagyu beef, caramelized onion, applewood bacon, fontina, hand cut fries 25
- STEAK & EGGS** - hanger steak, two eggs any style, home fries, chimichurri sauce 26

## TOAST AND PASTRIES

served with butter & jam

Banana Bread  
Croissant  
Pain au Chocolat  
Cheese Danish  
White Sourdough  
Whole Wheat  
English Muffin

4  
3  
4  
3  
5  
5  
5

## SIDES

Bagel with Chive Cream Cheese  
Home Fries  
Fruit Bowl  
Grilled Asparagus  
Applewood Smoked Bacon  
Rosemary Fries  
Parmigiano Truffle Fries

6  
9  
10  
10  
10  
11  
12

Executive Chef:  
Sean McNorton

# DRINKS

## COCKTAILS 18

**APPLE CIDER SPRITZ** *spiced apple cider, aperol, campo viejo cava*  
**FIG OLD FASHION** *bulleit bourbon, black infusions fig, demarara, angostura & orange bitters*  
**BLOOD ORANGE MARTINI** *grey goose, solerno blood orange liquor, dry curacao, blood orange puree, lime*  
**CHAI ESPRESSO 'TINI** *don julio reposado, taza chai tea, espresso, mr. black, amarula*  
**MELO VESPER** *1809 empress gin, titos, artonic france melon liquor*  
**PEPPERONICI MARGARITA** *ghost tequila, ancho reyes, lemon, pepperonici, agave*  
**GARDEN MARTINI** *VDKA 6100, cucumber, lime, basil*  
**SPICY LYCHEE 'TINI** *ghost tequila, lychee puree, cassis, lime, basil, agave*  
**LORIKEET** *natterjack irish whiskey, creme de banane, pineapple, cinnamon bitters*  
**FRENCH BLONDE** *aviation gin, lillet, elderflower, grapefruit, lemon*  
**POMEGRANATE MEZCALITA** *bahnez mezcal, pomegranate liquor, cassis, dry curacao, lime*  
**GROW A PEAR** *abisola whiskey, bacardi, pear brandy, remy 1738, cinnamon, chocolate bitters*  
**THE BERGAMOT** *astral tequila blanco, italicus, grappa artigianale cividina, agave, lime*  
**TREATY OF VERSAILLES** *ketel one, juliette liqueur, peach puree, white grape, lemon*  
**TESSA'S LOST PLANE** *brugal rum, aperitivo nonino, montenegro, lemon*

## SPIRIT FREE 8

**EASY LEMON SQUEEZY** - *Ginger Spiced Lemonade*  
**THE REFRESHER** - *Cucumber, Pineapple, Basil*  
**TRE AMICI** - *strawberry, passionfruit, lychee puree*  
**SPICED APPLE CIDER MULE** - *spiced apple cider, ginger*  
**UPSIDE DAWN** - *NA Pale Ale, Athletic Brewing Co, CT*  
**FREE WAVE** - *NA Hazy IPA, Athletic Brewing Co, CT*

## 60oz PITCHERS | 60

**BLOODY MARY**

**MIMOSA**

**SANGRIA**

WHITE | RED

## WINES BY THE GLASS

### SPARKLING

**CHAMPAGNE** - *Lanson 'Le Black Label Brut,' Champagne, France NV* **26 / 100**  
**BLANC DE BLANCS** - *Rene Briand, Burgundy, France NV* **16 / 60**  
**PROSECCO** - *Della Scala 'Extra Dry Brut,' Veneto, Italy NV* **15 / 55**  
**CAVA** - *Campo Viejo 'Brut,' Catalonia, Spain NV* **14 / 45**  
**LAMBRUSCO** - *Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV* **14 / 45**

### WHITE + ROSÉ

**ROSÉ** - *Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2022* **14 / 55**  
**ORANGE** - *Kiki & Juan, Valencia, Spain 2022* **15 / 55**  
**VIOGNIER** - *'Conundrum' Fairfield, California 2021* **16 / 60**  
**GAVI DI GAVI** - *Villa Sparina, Piedmonte, Italy 2022* **17 / 65**  
**SAUVIGNON BLANC** - *Domaine Des Mazelles, Touraine, France 2022* **19 / 75**  
**ASSYRTIKO** - *Skouras, "Wild Ferment", Peloponnese, GR 2022* **16 / 60**  
**ALBARIÑO** - *Pazo de Lusco, Rias Baixas, Spain 2022* **17 / 65**  
**CHARDONNAY** - *Diatom, Santa Barbara, California 2022* **15 / 55**  
**BURGUNDY** - *Chateau du Bois de la Salle, Macon-Chaintre, France 2022* **17 / 65**

### RED

**TEMPRANILLO** - *Bodegas LAN Crianza, Rioja, Spain 2019* **17 / 65**  
**PINOT NOIR** - *Maison du Grand Pré, Bourgogne, France 2022* **19 / 75**  
**BAROLO** - *Terre di Bo, Piedmonte, Italy 2019* **21 / 80**  
**MALBEC** - *A Lisa, Patagonia, Argentina 2022* **19 / 75**  
**ZINFANDEL** - *Threadcount, Paso Robles, California 2021* **19 / 75**  
**CABERNET SAUVIGNON** - *Jax Y3, North Coast, California 2021* **19 / 75**  
**CHIANTI SUPERIORE** - *Tenuta San Jacopo, Tuscany, Italy 2022* **16 / 60**

## DRAFT BEER 9

**FIVE BOROUGHS CITY LIGHT** - *Lager, New York 4.2%*  
**CATSKILL FORBIDDEN FRUIT** - *Sour, New York, 5.8%*  
**GAFFEL** - *Kolsch, Germany 4.8%*  
**EBBS** - *Lager, New York 5.3%*  
**WEIHENSTEPHANER** - *Hefeweizen, Germany 5.4%*  
**BRAVEN BUSHWICK** - *Pilsner, New York 5.5%*  
**ESTRELLA GALICIA** - *Lager, Spain 5.5%*  
**MONTAUK WAVE CHASER** - *East Coast IPA, New York 6.2%*  
**ATOMIC DOG** - *Hard Cider, Pennsylvania 5.5%*  
**DEVIL'S PATH BY CATSKILL** - *Hazy IPA, New York 7.5%*  
**DELIRIUM TREMENS** - *Blonde Ale, Belgium 8.5%*