

The **BRESLIN** **BAR & DINING ROOM** **BRUNCH**

BRUNCH COCKTAILS

14

SNAKE-BITE

PILSNER, CIDER & RIBENA

EAST INDIA MULE

DOROTHY PARKER GIN, LIME,
ORCHARD BITTERS
& THAI GINGER BREW

NOT BROOKLYN

BOURBON, LEMON, ALLSPICE,
COCCHI & HONEY

COLD DRINKS

FRESH SQUEEZED JUICE

GRAPEFRUIT or ORANGE
8

MANGO LASSI

10

GREEN JUICE

KALE, KIWI, APPLE,
CUCUMBER & GINGER
10

TURMERIC TONIC

FRESH TURMERIC & CARDAMOM
10

FRESHLY BAKED

BLUEBERRY BRAN MUFFIN

4

STRAWBERRY THYME SCONE

5

CROISSANT

5

BANANA WALNUT BREAD

5

ALL THE ABOVE

15

SMALL

HOUSE GRANOLA ORGANIC MILK	8
GREEK YOGURT MACERATED FRUIT, PISTACHIO PRALINE & HONEY	12
STEEL CUT OATMEAL RAISIN COMPOTE, BROWN SUGAR & ORGANIC MILK	11
MARKET SALAD MIXED GREENS, ASPARAGUS, ROASTED FENNEL, SUNFLOWER SEEDS & HERB VINAIGRETTE	15
HERBED CAESAR SALAD ANCHOVY CROUTONS	17
SCOTCH EGG DIJON MUSTARD	9
BUTTERMILK PANCAKE RHUBARB COMPOTE, CREME FRAICHE & WALNUT CRUMBLE	15
SEAFOOD SAUSAGE BEURRE BLANC & CHIVES	21

LARGE

SWISS CHARD FRITTATA SHEEP MILK RICOTTA, TOASTED FENNEL SEED & PARMESAN	17
POACHED EGGS CURRIED LENTILS, ROASTED CAULIFLOWER, YOGURT & CILANTRO	18
OVENBAKED 3 CHEESE SANDWICH HOUSE SMOKED HAM +4 ADD EGG +3	19
CHARGRILLED SKIRT STEAK FRIED EGGS & TOMATILLO SALSA	27
THE BRESLIN BREAKFAST FRIED EGGS, PORK SAUSAGE, BACON, BLOOD PUDDING, TOMATO, MUSHROOM & TOAST	25
BEER BATTERED LONG ISLAND FLUKE THRICE COOKED CHIPS & TARTAR SAUCE	28
CHARGRILLED LAMB BURGER FETA, CUMIN MAYO & THRICE COOKED CHIPS	29

SIDES

TWO EGGS ANY STYLE	6
OVEN ROASTED TOMATOES	7
HOME FRIES	9
LAMB BACON	9
BREAKFAST SAUSAGE	9
PORK BACON	9
WHOLE GRAIN OR WHITE TOAST CULTURED BUTTER & LOCAL JAM	6