


COMMUNITY

FOOD & JUICE

DAILY BRUNCH

9 AM - 3:30 PM

MORNING CLASSICS

Substitute bagel & cream cheese for toast +4
Can be made on  bread upon request +2

 HOUSEMADE GRANOLA 15

Greek yogurt, fresh berries, honey drizzle

AVOCADO TOAST 16

Pumpkin seed crunch, feta cheese, cilantro
Add eggs +4

PANCAKES W. WARM MAPLE BUTTER 19

Choose blueberry, banana-walnut,
or chocolate chunk
Extra syrup or maple butter +2

BRIOCHE FRENCH TOAST 19

Caramelized banana, toasted
pecans, maple butter

VEGGIE SCRAMBLE 20

Egg whites, market vegetables,
avocado & 7-grain toast

TOFU SCRAMBLE 20

Crumbled tofu, turmeric seasoning,
seasonal vegetables, sliced avocado,
carrot hash browns, 7-grain toast

COUNTRY BREAKFAST 22

Eggs any style, carrot hash browns, toast,
choice of maple sugar cured ham,
chicken apple sausage or bacon

FARMER'S PLATE 20

Soft scrambled eggs, Cabot cheddar, roasted
tomatoes, fresh herbs, French baguette

COMMUNITY OMELETTE 21

Includes carrot hash browns & sourdough
toast. **Choose two** - Heritage hickory bacon;
mushrooms; muenster; caramelized onions;
sautéed spinach; cheddar; goat cheese
Add egg whites / dressed greens +3

SHAKSHOUKA 22

Sunny side eggs, homemade tomato sauce,
feta, baguette. Add turkey chorizo +4

BREAKFAST BURRITO 19

Eggs, cheese, rice, beans, lettuce, avocado,
sour cream, pico de gallo
Add ham / chicken apple sausage /
turkey chorizo / bacon / guac +4

 HUEVOS RANCHEROS 22

Housemade corn tortilla topped w.
Jack cheese, black beans, jalapeño
sour cream, ranchero sauce, pico de gallo,
guacamole, w. two sunny side up eggs
Add turkey chorizo +4

B.E.L.T. 19

Heritage hickory bacon, free range egg,
lettuce, tomato, mayo, sourdough toast,
carrot hash browns

CLASSIC EGGS BENEDICT 22

Grilled Heritage maple sugar cured ham,
two poached eggs, classic hollandaise,
on a whole wheat buttermilk biscuit
or English muffin. Make it vegetarian...
sub spinach for ham

BISCUIT SANDWICH 19

Soft scrambled eggs, Vermont Cabot cheddar,
housemade chicken apple sausage on our
housemade buttermilk biscuit, served w.
carrot hash browns & spicy tomato jam

BOWLS

MAC N CHEESE BOWL 16

White Cabot cheddar, fontina sauce
Add bacon +4

 BOWL O BEETS 16

Local heirloom beets, endives,
orange balsamic reduction, whipped
goat cheese, toasted pistachios

 SESAME SALMON BOWL 24

Red quinoa, kale, edamame,
avocado, pickled beets, carrots,
alfalfa sprouts, sesame soy vinaigrette

 RICE BOWL 19

Bean sprouts, carrot, cucumber, radicchio,
peanuts, cilantro and mint, sesame lime
dressing, served over warm brown rice

ADD-ONS

Avocado +4 / Grilled Tofu +5
Grilled Chicken / Grilled Shrimp / Grilled Steak +8
Seared Ahi / Grilled Salmon +10

SOUPS

CHICKEN MATZO BALL SOUP 12

 TOMATO SOUP 12

 VEGETARIAN QUINOA CHILI 12
Sour cream, chives, cheddar,
house-made fritos. Add avocado +4

SANDWICHES

Can be made on  bread upon request +2

VEGGIE SANDWICH 16

Avocado, muenster, beefsteak tomato,
romaine, sprouts, herb mayo, on 7-grain
toast, served w. homemade potato chips
Add Heritage bacon +3

BROCCOLI FALAFEL BURGER 19

Tzatziki, feta, pickled onions, w. fries

TUNA MELT 19

Tomato, aged cheddar, toasted rye

COMMUNITY CLUB 22

Turkey, avocado, BLT, pepper jack,
red onion, cranberry aioli, waffle fries

PAN-SEARED FISH SANDWICH 22

Branzino, arugula, pickled fennel,
shaved red onions, dill-caper mayo,
ciabatta, w. homeade potato chips & coleslaw

HOT HONEY FRIED CHICKEN SANDWICH 20

Lettuce, tomato, B&B pickles,
honey habanero, w. hand-cut fries

SIDES

 Fresh Fruit Bowl 12

 Carrot Hash Browns 7

 Heritage Hickory Bacon 8

 Fries Hand-cut traditional /
sweet potato / waffle 9

 Two Eggs Any Style 10

 Coleslaw 9

 Chicken Apple Sausage 8

Toast (7-Grain, Sourdough, or ) 4

SALADS

ADD-ONS

Avocado +4 / Grilled Tofu +5
Grilled Chicken / Grilled Shrimp / Grilled Steak +8
Seared Ahi / Grilled Salmon +10

 FARMER'S CHOP 18

Romaine hearts, green apples, kirby cukes, radishes,
carrots, chives, tarragon, celery, local feta,
sunflower seeds, champagne-cider vinaigrette

 KALE SALAD 18

Red Russian kale, baby spinach, haricot verts,
roasted butternut squash, toasted pumpkin seeds,
agave-balsamic vinaigrette

 PEANUT CHICKEN CHOP 21

Romaine, Napa cabbage, green beans, scallions,
cilantro, peanuts, peppers, sesame seeds,
crispy rice noodles, hoisin dressing

 COBB 23

Grilled chicken, avocado, bacon,
blue cheese, cherry tomatoes,
hard-boiled egg, buttermilk
ranch dressing



VIETNAMESE CHICKEN SANDWICH 20

Grilled chicken breast, cucumbers, shaved
carrots, cilantro, sriracha mayo, pickled
jalapeños, baguette, w. dressed greens

GRILLED CHICKEN SWISSWICH 22

Bacon jam, gruyere, lettuce,
avocado aioli, ciabatta, herb fries

GRILLED SALMON BURGER 22

Made in house, w. avocado, arugula,
wasabi mayo, w. dressed local greens

THE CFJ BURGER 23

Natural Grass-fed hand-made beef patty on a
brioche bun w. lettuce, tomato, onion
& hand-cut fries. Build it your way!
Cheese / mushrooms / caramelized onion /
jalapeño +2. Fried egg / avocado / bacon +3

PRIME RIB FRENCH DIP 24

Swiss cheese, onion, ciabatta,
served au jus & horseradish aioli
w. hand-cut fries

GRILLED CHEESE & TOMATO SOUP 20

Butter toasted challah

OUR PATTY MELT 21

Handmade patty, caramelized
onion, Swiss, house sauce,
marbled rye

SLOW ROASTED
PORCHETTA SANDWICH 23

Fig jam, broccoli rabe,
aged Gruyère
on ciabatta

 = Naturally Gluten Free

Many of our dishes can be prepared gluten free, however our kitchen is not a gluten free facility.
Please notify your server of any food allergies. All gluten free dishes will be marked with a flag.

2893 Broadway, New York, NY 10025

COMMUNITY

FOOD & JUICE

STARTERS

Gf ZUCCHINI-SCALLION PANCAKES 14

Black vinegar dipping sauce

Gf CRISPY CALAMARI 18

Capers, lemon, pickled peppers

Gf CHICKEN LETTUCE WRAPS 16

Crispy rice noodles, roasted peanuts, lime

Gf WINGS 16

Crispy K-Town, Buffalo, BBQ, or Hot Honey

Gf CRISPY RICE 18

Spicy tuna tartare, avocado, sliced jalapeños, eel sauce & sesame seeds

Gf GUACAMOLE & TOSTADA 15

Gf CRISPY GREEN BEANS 15

Chili aioli & ginger soy dipping sauce

BOWLS

MAC N CHEESE BOWL 16

White Cabot cheddar, fontina sauce

Add bacon +4

Gf BOWL O BEETS 16

Local heirloom beets, endives, orange balsamic reduction, whipped goat cheese, toasted pistachios

Gf SESAME SALMON BOWL 24

Red quinoa, kale, edamame, avocado, pickled beets, carrots, alfalfa sprouts, sesame soy vinaigrette

Gf RICE BOWL 19

Bean sprouts, carrot, cucumber, radicchio, peanuts, cilantro & mint, sesame lime dressing, served over warm brown rice

ADD-ONS

Avocado +4 / Grilled Tofu +5

Grilled Chicken / Grilled Shrimp / Grilled Steak +8

Seared Ahi / Grilled Salmon +10

SALADS

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Avocado +4 / Grilled Tofu +5

Grilled Chicken / Grilled Shrimp / Grilled Steak +8

Seared Ahi / Grilled Salmon +10

Gf FARMER'S CHOP 18

Romaine hearts, green apples, kirby cukes, radishes, carrots, chives, tarragon, celery, local feta, sunflower seeds, champagne-cider vinaigrette

Gf KALE SALAD 18

Red Russian kale, baby spinach, haricot verts, roasted butternut squash, toasted pumpkin seeds, agave-balsamic vinaigrette

Gf PEANUT CHICKEN CHOP 21

Romaine, Napa cabbage, green beans, scallions, cilantro, peanuts, peppers, sesame seeds, crispy rice noodles, hoisin dressing

Gf COBB 23

Grilled chicken, avocado, bacon, blue cheese, cherry tomatoes, hard-boiled egg, buttermilk ranch dressing

HOUSE CLASSICS

Gf LEMON OLIVE ROASTED CHICKEN 29

Green tahini, potato, pickled onion

Gf ROASTED CRISPY SALMON 32

Miso horseradish glaze on a bed of broccoli, shiitake mushroom, leeks, snow peas
*Or choose simply grilled w. lemon

Gf FISH & CHIPS 29

Beer battered branzino, coleslaw, tartar sauce, hand cut fries

SANDWICHES

All sandwiches can be made on **Gf** bread upon request +2

VEGGIE SANDWICH 16

Avocado, muenster, beefsteak tomato, romaine, sprouts, herb mayo, on 7-grain toast, served w. homemade potato chips
Add Heritage bacon +3

BROCCOLI FALAFEL BURGER 19

Tzatziki, feta, pickled onions, w. fries

TUNA MELT 19

Tomato, aged cheddar, toasted rye

COMMUNITY CLUB 22

Turkey, avocado, BLT, pepper jack, red onion, cranberry aioli, waffle fries

PAN-SEARED FISH SANDWICH 22

Branzino, arugula, pickled fennel, shaved red onions, dill-caper mayo, ciabatta, w. homeade potato chips & coleslaw

HOT HONEY FRIED CHICKEN SANDWICH 20

Lettuce, tomato, B&B pickles, honey habanero, w. hand-cut fries

VIETNAMESE CHICKEN SANDWICH 20

Grilled chicken breast, cucumbers, shaved carrots, cilantro, sriracha mayo, pickled jalapeños, baguette, w. dressed greens

SOUPS

CHICKEN MATZO BALL SOUP 12

Gf TOMATO SOUP 12

Gf VEGETARIAN QUINOA CHILI 12

Sour cream, chives, cheddar, house-made fritos

Add avocado +3

SIDES

9 VEGGIE PLATE OF TWO 16

Gf Hand-cut Fries

Gf Waffle Fries

Gf Sweet Potato Fries

Gf Mashed Potatoes

Gf Sautéed Kale w. Garlic

Gf Dressed Local Greens

Gf Seasonal Veggies

Gf Coleslaw

Gf Sautéed Haricot Verts w. Garlic

Gf STEAK FRITES **MP**

Ask your server about cut

Gf MEDITERRANEAN SHRIMP SKEWERS 32

Lemon roasted broccoli, fried brown rice

Gf CRISPY CHICKEN SCHNITZEL 26

Arugula salad, parmesan

Gf BRAISED SHORT RIB 29

Buttermilk mashed potatoes & broccoli rabe

GRILLED CHICKEN SWISSWICH 22

Bacon jam, gruyere, lettuce, avocado aioli, ciabatta, herb fries

GRILLED SALMON BURGER 22

Made in house, w. avocado, arugula, wasabi mayo, w. dressed local greens

THE CFJ BURGER 23

Natural grass-fed hand-made beef patty on a brioche bun w. lettuce, tomato, onion & hand-cut fries. Build it your way!
Cheese / mushrooms / caramelized onion / jalapeño +2. Fried egg / avocado / bacon +3

PRIME RIB FRENCH DIP 24

Swiss cheese, onion, ciabatta, served au jus & horseradish aioli w. hand-cut fries

GRILLED CHEESE & TOMATO SOUP 20

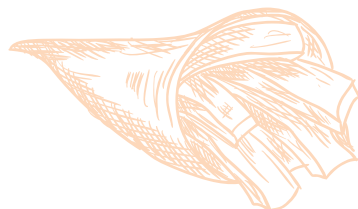
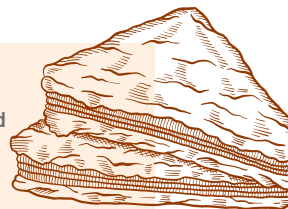
Butter toasted challah

OUR PATTY MELT 21

Handmade patty, caramelized onion, Swiss, house sauce, marbled rye

SLOW ROASTED PORCHETTA SANDWICH 23

Fig jam, broccoli rabe, aged Gruyère on ciabatta



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COFFEE / TEA

French Vanilla / Hazelnut / Caramel +1

LA COLOMBE BOTTOMLESS DRIP COFFEE 5

LA COLOMBE ICED COFFEE 5

Not Bottomless

ESPRESSO 4

MACCHIATO / CAFÉ CON LECHE /
CAPPUCCINO / LATTE 6

MOCHA 7

CHAI LATTE 6 / DIRTY CHAI LATTE 7

MATCHA 7

BARNARD BEAR 8

HOT BUTTER APPLE CIDER 8

HARNEY & SONS HOT TEA 4

Organic Green, Organic English Breakfast,
Earl Grey, Raspberry, Peppermint, Chamomile

HARNEY & SONS ICED TEA 5

Classic Iced Tea or Iced Raspberry Tea



BEVERAGES

GUS'S NATURAL SODA 5

Cola, Ginger Ale, Cranberry-Lime,
Lemon or Grapefruit

COKE / DIET COKE / GINGER ALE / SPRITE 4

FRESH SQUEEZED JUICE 8

Grapefruit, Orange, or Daily Juice

HOUSEMADE LEMONADE 8

FRESH MIXED BERRY LEMONADE 10

GINGER BEER 7

BEERS

ON TAP

Monopolio Lager 10

Sloop Juice Bomb 10

Seasonal Rotation - Ask your server

BOTTLES & CANS

Lagunitas West Coast IPA 6.9% 9

Catskill Ball Lightning Pilsner 5% 9

Founders All Day West Coast

Session IPA 4.7% 9

Guinness Draught Style Stout 4.1% 10

 Glutenburg Various styles 10

 Down East Craft Apple Cider 5.1% 9

Athletic IPA N/A 0% 9

Corona N/A 0% 10



BRUNCH COCKTAILS

OUR BLOODY MARY 15

Vodka, house bloody mix

PALOMA 16

Tequila, fresh grapefruit, agave, lime,
grapefruit soda, salt rim

IRISH-AMERICAN COFFEE 16

Bourbon, maple syrup, La Colombe coffee,
fresh whipped cream, cocoa powder sprinkle

ESPRESSO DELICIOUS MARTINI 16

Espresso, vodka, coffee liqueur, simple

DIRTY CHAI ESPRESSO MARTINI 17

Vodka, house chai extract,
Kaluah, oat milk

SEASONAL WINE

WHITE

PROSECCO 15 | 49

Classic, crisp style of bubbles

SAUVIGNON BLANC 15 | 49

Salty & dry, perfect w. just anything

CHARDONNAY 15 | 49

Classic Cali chard, just a little buttery

RED

PINOT NOIR 15 | 49

Light & fruity, easy drinking

CABERNET SAUVIGNON 15 | 49

Smooth & full California cabernet

CLASSIC COCKTAILS

NEGRONI 16

Gin, Carpano Antica, Campari

CLASSIC MARGARITA 15

Tequila blanco, agave, orange liqueur, lime

SEASONAL SANGRIA 15

Fresh fruit, seasonal wine

APEROL SPRITZ 15

Aperol, prosecco, soda, orange

BOURBON OLD FASHIONED 15

Rectified Bourbon, bitters, sugar

MOSCOW MULE 16

Vodka, lime, ginger beer

COMMUNITY CREATIONS

All Drinks Up or On the Rocks

Available All Day Sat/Sun,
Weekdays After 4 PM

LYCHEE MARTINI 16

Vodka, Lillet Blanc, elderflower, lychee

SMOKE & SPICE 16

Mezcal, infused tequila, pineapple,
simple syrup, lime, tajin rim

MARY'S BERRIES 16

Gin, blackberries, rosemary syrup, lime

HARVEST OLD FASHIONED 15

Bourbon, apple brandy,
cinnamon syrup, bitters

AUTUMN SUNRISE 15

Reposado Tequila, lime, orange, chambord

PEAR MULE 16

Vodka, pear, ginger

BEE STING 16

Rectified Bourbon, ginger, lemon, honey

