COMMUNITY
FOOD & JUICE

DAILY BRUNCH

9 AM - 3:30 PM

MORNING CLASSICS

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

GF STEEL CUT OATMEAL 15
Fresh berries, peanut butter, coconut flakes, maple syrup

AVOCADO TOAST 16
Pumpkin seed crunch, feta cheese, cilantro
Add eggs +4

PANCAKES W. WARM MAPLE BUTTER 20
Choose plain or blueberry, chocolate chip, banana walnut +$2

BRIOCHE FRENCH TOAST 19
Caramelized banana, toasted pecans, maple butter

BAGEL & LOX PLATTER 24
Choice of everything or plain bagel
Hand-cut Nova Scotia salmon, tomato, capers, red onion, cream cheese

VEGGIE SCRAMBLE 20
Egg whites, market vegetables, avocado & 7-grain toast
Substitute tofu for eggs for Tofu Scramble

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 20
Eggs, cheese, rice, beans, lettuce, avocado, sour cream, pico de gallo
Add ham / chicken apple sausage / turkey chorizo / bacon / guac +4

GF 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. 20
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 20
Soft scrambled eggs, Vermont Cabot cheddar, housemade chicken apple sausage on our housemade buttermilk biscuit, served w. carrot hash browns & spicy tomato jam

BOWLS

Add-ons *Avocado +4; Grilled Tofu +5; Grilled Chicken / Grilled Shrimp +8; Grilled Steak / Seared Ahi / Grilled Salmon +10*

MAC N CHEESE BOWL 18
White Cabot cheddar, fontina sauce
Add bacon +4

GF BOWL O BEETS 18
Whipped dill goat cheese, shaved endive, pistachio, walnut dust, pomegranate yuzu vinaigrette

GF SESAME SALMON BOWL 25
Red quinoa, kale, edamame, avocado, pickled beets, carrots, alfalfa sprouts, sesame soy vinaigrette

GF 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 +8 Grilled Steak / Seared Ahi / Grilled Salmon +10*

GF STIR FRY BOWL 22
Snow peas, red pepper, green beans, broccoli on a bed of brown rice.

SALADS

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

GF FARMER'S CHOP 19
Romaine hearts, green apples, kirby cukes, radishes, carrots, chives, tarragon, celery, local feta, sunflower seeds, champagne-cider vinaigrette

GF KALE SALAD 19
Red Russian kale, baby spinach, haricot verts, roasted butternut squash, toasted pumpkin seeds,agave-balsamic vinaigrette

GF PEANUT CHICKEN CHOP 22
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

SOUPS 14

CHICKEN MATZO BALL SOUP / GF TOMATO SOUP / SOUP OF THE DAY

SANDWICHES

Can be made on GF bread upon request +2

HALF SANDWICH
COMBO 22
Served with KALE or CHOP salad, or any soup

SANDWICHES: Veggie / Swisswich / Tuna Melt
Community Club / Vietnamese Chicken

GRILLED CHEESE & TOMATO SOUP 21
Butter toasted challah

VEGGIE SANDWICH 16
Avocado, muenster, beefsteak tomato, romaine, sprouts, herb mayo, on 7-grain toast, served w. homemade potato chips
Add Heritage bacon +3

PRIME RIB FRENCH DIP 24
Swiss cheese, onion, ciabatta, served au jus & horseradish aioli w. hand-cut fries

TUNA MELT 20
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

CRISPY FRIED CHICKEN SANDWICH 20
Sriracha aioli, tomato, pickle, brioche with waffle fries

GRILLED CHICKEN SWISSWICH 22
Bacon jam, gruyere, lettuce, avocado aioli, ciabatta, herb fries

VIETNAMESE CHICKEN SANDWICH 20
Grilled chicken breast, cucumbers, shaved carrots, cilantro, sriracha mayo, pickled jalapeños, baguette, w. dressed greens

GF CRISPY BAJA FISH TACOS 23
Coleslaw, avocado, pico de gallo, & sriracha aioli

BURGERS

With dressed greens or hand-cut fries

GRILLED SALMON BURGER 23
Avocado,arugula, wasabi mayo

BLACK BEAN BURGER 20
Gruyère, chipotle aioli

TURKEY BURGER 22
Pepper jack, herb aioli

CUSTOM BEEF BLEND 23
Lettuce, tomato, onion
Build it your way:
Cheese / mushrooms / caramelized onion / jalapeño +2; Fried egg / avocado / bacon +3

SIDES

- GF Fresh Fruit Bowl 12
- GF Carrot Hash Browns 7
- GF Fries Hand-cut traditional / sweet potato / waffle 9
- GF Heritage Hickory Bacon 8
- GF Two Eggs Any Style 10
- GF Coleslaw 9
- GF Chicken Apple Sausage 8
- Toast (7-Grain, Sourdough, or GF) 4

We are proud to serve free-range poultry, and produce from farmers we know. We are obligated to tell you consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.

GF = 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

DINNER

STARTERS

GF ZUCCHINI-SCALLION PANCAKES 15
Black vinegar dipping sauce

GF CRISPY CALAMARI 18
Capers, lemon, pickled peppers

GF CHICKEN LETTUCE WRAPS 16
Crispy rice noodles, roasted peanuts, lime

GF CRISPY RICE 18
Spicy tuna tartare, avocado, sliced jalapeños, eel sauce & sesame seeds

GF CHIPS & GUAC 15

GF SPINACH ARTICHOKE DIP 16
Parmesan, mozzarella, garlic, white wine, corn tortilla chips

GF WINGS & FINGERS 16
Choose *5 Wings* or *4 Fingers*
Tossed in sauce or naked. **Choose 1:**
Buffalo / Hot Honey / K Town / BBQ
Dippers: House Sauce / Chipotle Ranch
Additional sauce +2 each / French Fries +5

BOWLS

Add-ons *Avocado +4; Grilled Tofu +5; Grilled Chicken / Grilled Shrimp +8; Grilled Steak / Seared Ahi / Grilled Salmon +10*

GF STIR FRY BOWL 22
Snow peas, red pepper, green beans, broccoli on a bed of brown rice.

MAC N CHEESE BOWL 18
White Cabot cheddar, fontina sauce
Add bacon +4

GF BOWL O BEETS 18
Whipped dill goat cheese, shaved endive, pistachio, walnut dust, pomegranate yuzu vinaigrette

GF SESAME SALMON BOWL 25
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 +8;
Grilled Steak / Seared Ahi / Grilled Salmon +10

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 Broccolini with Parmesan & Lemon

SOUPS 14

CHICKEN MATZO BALL SOUP

GF TOMATO SOUP

SOUP OF THE DAY



SANDWICHES

All sandwiches can be made on GF bread upon request +2

GRILLED CHEESE & TOMATO SOUP 21
Butter toasted challah

VEGGIE SANDWICH 16
Avocado, muenster, beefsteak tomato, romaine, sprouts, herb mayo, on 7-grain toast, served w. homemade potato chips
Add Heritage bacon +3

PRIME RIB FRENCH DIP 24
Swiss cheese, onion, ciabatta, served au jus & horseradish aioli w. hand-cut fries

TUNA MELT 20
Tomato, aged cheddar, toasted rye

COMMUNITY CLUB 22
Turkey, avocado, BLT, pepper jack, red onion, cranberry aioli, waffle fries

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

CRISPY FRIED CHICKEN SANDWICH 20
Sriracha aioli, tomato, pickle, brioche with waffle fries

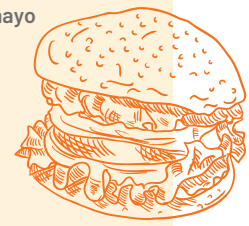
VIETNAMESE CHICKEN SANDWICH 20
Grilled chicken breast, cucumbers, shaved carrots, cilantro, sriracha mayo, pickled jalapeños, baguette, w. dressed greens

GRILLED CHICKEN SWISSWICH 22
Bacon jam, gruyere, lettuce, avocado aioli, ciabatta, herb fries

GF CRISPY BAJA FISH TACOS 23
Coleslaw, avocado, pico de gallo, & sriracha aioli

BURGERS

With dressed greens or hand-cut fries



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Avocado,arugula, wasabi mayo

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Gruyère, chipotle aioli

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Pepper jack, herb aioli

CUSTOM BEEF BLEND 23
Lettuce, tomato, onion
Build it your way:
Cheese / mushrooms / caramelized onion / jalapeño +2; Fried egg / avocado / bacon +3

SALADS

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

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

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

GF PEANUT CHICKEN CHOP 22
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 FREE RANGE BRICK CHICKEN 29
Mashed potato, broccolini, pan gravy

GF ROASTED CRISPY SALMON 32
Miso horseradish glaze on a bed of broccoli, shiitakemushroom, leeks, snow peas
**Or choose simply grilled w. lemon*

GF FISH & CHIPS 29
Beer battered branzino, coleslaw, tartar sauce, hand cut fries

GF STEAK FRITES 35
Grilled skirt steak, house-cut French fries, herb butter

GF CRISPY CHICKEN SCHNITZEL 26
Arugula salad, parmesan

GF BRAISED SHORT RIB AU POIVRE 32
Buttermilk mashed potatoes, broccolini

GF CHICKEN PARM & PENNE 29
Crispy chicken cutlet, homemade sauce, smoked mozzarella

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DRINKS

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

MAPLE BUTTER LATTE 8



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

BRUNCH COCKTAILS

OUR BLOODY MARY 15
Vodka, house bloody mix

PALOMA 16
Tequila, fresh grapefruit, agave, lime, grapefruit soda, salt rim

BROWN SUGAR BOURBON ESPRESSO MARTINI 18
Bourbon, Kahlua, brown sugar simple syrup, fresh espresso

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

BEERS

ON TAP



Monopolio Lager 10
Sloop Juice Bomb 10
Seasonal Rotation - *Ask your server*

BOTTLES & CANS

Lagunitas West Coast IPA *6.9%* 10

GF Ghostfish *various styles* 10

GF Down East Craft Apple Cider *5.1%* 9

Guinness *4.2%* 10

Peroni *4.7%* 10

Peroni N/A *0%* 10

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
Bourbon, bitters, sugar

MOSCOW MULE 16
Vodka, lime, ginger beer

COMMUNITY CREATIONS

Available All Day Sat/Sun, Weekdays After 4 PM

FIG DEAL 16
Fig, amaro, lemon, mezcal, tequila, fee foam

ON THE BOULEVARDIER 16
Rye, lemon, Campari, sweet vermouth, fee foam

MAPLE BUTTER OLD FASHIONED 16
House infused maple butter bourbon, bitters, bourbon cherry, orange peel

TAMARIND MULE 16
Tamarind purée, lime, brown sugar simple syrup, rum, ginger beer

AUTUMNAL BEE'S KNEES 16
Gin, apple cider, lemon, honey syrup

FIG HUGO SPRITZ 16
Bourbon, elderflower, lemon, fig, Prosecco

HOT

HOT TODDY 16
Chamomile, honey, lemon, ginger, cinnamon, rum

HOT APPLE CIDER 16
Amaro, mezcal, brandy, vanilla, spices, honey

ZERO PROOF

CHAI NOON 13
Chai, ginger, lemon, fee foam

THE BIG APPLE 13
Apple cider, cranberry, lemon, ginger

PEAR-FECTLY POMEGRANATE 13
Cranberry, pear, rosemary, ginger



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