

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 16

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 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 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

*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.*

BOWLS

MAC N CHEESE BOWL 18

White Cabot cheddar, fontina sauce
Add bacon +4

 BOWL O BEETS 18

Whipped dill goat cheese, shaved endive,
pistachio, walnut dust, pomegranate
yuzu vinaigrette

 SESAME SALMON BOWL 25

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 14

 WHITE BEAN ROSEMARY SOUP 14

SOUP OF THE DAY

SANDWICHES

Can be made on  bread upon request +2

SALAD & HALF SANDWICH
COMBO 22

FARMERS CHOP OR KALE SALAD
& CHOICE OF HALF SANDWICH:

Veggie / Steak / Tuna Melt / Community Club
Orchard Chicken / Vietnamese Chicken

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

GRILLED STEAK SANDWICH 24

Arugula, pickled red onion,
chimmichurri aioli, ciabatta

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

SALADS

ADD-ONS

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

 FARMER'S CHOP 19

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

 KALE SALAD 19

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

 PEANUT CHICKEN CHOP 22

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

 THAI NOODLE SALAD 24

Grilled tofu, chilled glass noodles, spiced
peanut lime sauce, mint, scallions, herbs,
cucumber, toasted peanuts, sesame

 STREET CORN SALAD 25

Grilled carne asada, charred corn salad, avocado,
queso fresco, crispy tortilla, chipotle ranch

ORCHARD CHICKEN SANDWICH 22

Brie, sliced apple, argula, honey mustard,
toasted sourdough

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

 CRISPY BAJA FISH TACOS 23

Coleslaw, avocado,
pico de gallo,
& sriracha aioli

SIDES

 Fresh Fruit Bowl 12

 Carrot
Hash Browns 7

 Fries Hand-cut
traditional /
sweet potato / waffle 9

 Heritage
Hickory Bacon 8

 Two Eggs
Any Style 10

 Coleslaw 9

 Chicken
Apple Sausage 8

Toast (7-Grain,
Sourdough, or ) 4

 = 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

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

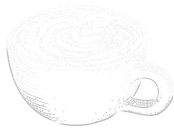
MATCHA 7

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

GINGER BEER 7

HOUSEMADE LEMONADE 7

COOLERS & REFRESHERS

Housemade, Non Alcoholic

WATERMELON REFRESHER 8

FRESH MIXED BERRY LEMONADE 8

ICED GREEN HONEY 7

BLUEBERRY BASIL LEMONADE 8

COMMUNITY PALMER 7



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

WATERMELON SPRITZ 16

Vodka, watermelon, prosecco

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

ROSÉ

STILL OR SPARKLING 14 | 40

Organic dry rosé

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

Guinness Draught Style Stout 4.1% 10

 Down East Craft Apple Cider 5.1% 9

 Ghostfish Brewing Meteor Shower
Pale Lager 4.5% 9

 Ghostfish Brewing Shrouded
Summit Belgian White 4.8% 9

 Ghostfish Brewing Grapefruit IPA 5.5% 9

 Ghostfish Brewing Kickstep IPA 5.5% 9

Athletic IPA N/A 0% 9

Corona 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

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

PRESSED LINEN 16

Vodka, cucumber, elderflower,
lime, mint, served up

SMOKE & SPICE 16

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

MARY'S BERRIES 16

Gin, blackberries,
rosemary syrup, lime

BEE STING 16

Rectified Bourbon, ginger,
lemon, honey

SPICY MARGARITA 15

House infused jalapeño tequila,
cointreau, fresh lime, agave, tajin rim

ZERO PROOF

ISLAND BREEZE 14

Grapefruit, lychee, pineapple

GARDEN PATH 14

Blackberry, basil, lime, tonic fizz

TART CHERRY FIZZ 14

Cherry, lemon, maraschino, mint

HONEYBEE 14

Ginger, lemon, honey, fizz

