

## **Main Plates**

### **Açaí Bowl**

Fresh Strawberries, Banana, Berries, Coconut  
Homemade Gluten-Free Granola  
*Add Almond Butter*

### **Avocado Toast**

Grilled Sunflower Batard, Avocado, Chili  
*Add Any Egg*

### **Yogurt Parfait**

Greek Yogurt, Homemade Gluten-Free Granola  
*Add Seasonal Berries*

### **Fresh Fruit Bowl**

Oranges, Berries, Pineapple, Lime Zest

### **Eggs Benedict**

Poached Egg, Serrano Ham, Hollandaise Sauce  
Served With Seasonal Fresh Fruit

### **Cheese Omelete**

Three Eggs, Gruyère & Home-Fried Potatoes  
*Add Seasonal Vegetables*

### **French Toast**

Vanilla Oat Crusted, Citrus Mint Syrup,  
Whipped Cream & Powdered Sugar

### **Breakfast Sandwich**

Fried Egg, Gruyère  
Choice of Bacon or Sausage  
Choice of Bagel or Brioche Bun

### **Pancakes**

Vermont Butter, Maple Syrup, Seasonal Berries  
Gluten-Free

### **Howard Breakfast**

Two Eggs Your Way, Seasonal Fresh Fruit, Avocado  
Choice of Sausage or Bacon  
*Substitute Smoked Salmon*

## **À La Carte**

Home-Fried Potatoes  
Nueske's Bacon  
Homemade Sausage  
Smoked Salmon  
Seasonal Fresh Fruit  
Sautéed Seasonal Vegetables  
Fresh Avocado  
Plain Bagel  
*Add Cream Cheese*  
Croissant  
Chocolate Croissant  
Sunflower Batard  
With Butter & Jam

## **Breakfast Cocktails**

Cosmic Latte  
Vodka, Vanilla Syrup, Espresso  
Bloody Mary  
Vodka, Tomato Juice, Lemon, Lime, Salt & Pepper Rim  
Bloody Maria  
Tequilla, Tomato Juice, Lemon, Lime, Salt & Pepper Rim  
Mimosa- Glass  
Choice of Juice; Orange, Grapefruit, Cranberry, Pineapple  
Mimosa- Bottle  
Choice of Juice Carafe; Orange, Grapefruit, Cranberry, Pineapple

## **Breakfast**

\*Consuming raw or undercooked food may increase risk of food borne illness  
\*An automatic 18% gratuity will be added to parties of 6 or more  
\*Food is provided and prepared by the 11 Howard Kitchen  
\*Auto Grat of 18% for orders more than \$150.00

**Avocado Toast**

Grilled Sunflower Batard, Avocado, Chili  
*Add a Fried Egg*

**Chips & Guacamole**

Jalapeño, Red Onions, Cilantro  
Served with Homemade Tortilla Chips

**Shrimp Dumplings**

Steamed or Fried  
Served with Soy Ginger Sauce

**Little Gem Caesar Salad**

Brioche Croutons, Shaved Radishes,  
Parmesan Cheese  
*Add Seared Chicken*  
*Add Grilled Shrimp*

**Beet Salad**

Grape Vinaigrette, Crème Fraiche,  
Orange Supremes, Pistachio Nibs, Fine Herbs

**Tuna Tartare**

Avocado, Cucumber, Ginger Soy Marinade  
Served with Homemade Tortilla Chips

**11Howard Burger**

Ground Chuck, Gruyère, Caramelized Onions,  
Little Gem Lettuce, Tomato, Cornichon Mayonnaise,  
Brioche Bun - *Served with Side Salad or French Fries*  
*Add a Fried Egg*

**French Onion Sliders**

Parmesan Cheese, Caramelized Onions,  
Black Pepper, Garlic Aioli

**Hand Cut French Fries**

Served with Spicy Aioli

**Buttermilk Fried Chicken Fingers**

Served with Spicy Aioli

**Fall Charcuterie Board**

Coppa, Serrano Ham, Salami Americano,  
Grafton Cheddar, Smoked Gouda, Brie, Grapes,  
Served with a Toasted Sliced Baguette

**Popcorn**

Sea Salt

**Chocolate Chip Cookies****Warm Churros**

Cinnamon & Sugar, Grated Chocolate, Lime Zest

**All Day**

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## **Cafe**

### **Coffee**

#### **Espresso**

*Double Shot*

#### **Latte**

#### **Cappuccino**

#### **Americano**

#### **Matcha Latte**

#### **Chai Latte**

#### **La Colombe Cold Brew**

### **Palais Des Thés Tea**

#### **Earl Grey**

#### **English Breakfast**

#### **Icy Mint**

**Ikebana** - Rose, Jasmine, Orchid

**Sencha Ariake** - Green Tea

**Verbena** - Decaf, Orange, Mint

### **Lemonade**

#### **Red Bull**

Regular or Sugar Free

#### **Coke/Diet Coke/Sprite**

#### **Orange, Grapefruit, Cranberry**

**Evian** 330ml 750ml

**Ferrarelle** 330ml 750ml

### **Natalie's Wellness Juices**

#### **Pineapple Kale Zinc**

Pineapple, Cucumber, Celery, Lime, Kale, Spinach, Cilantro, Jalapeño

#### **Orange Beet**

Orange, Beet

#### **Carrot Ginger**

Carrot, Ginger, Turmeric, Apple, Lemon

#### **Aura + Good Vibes**

Blood Orange, Strawberry, Ashwagandha

#### **Resilient + Immune Mindfulness**

Blood Orange, Elderberry, Turmeric, Ginger, Black Pepper

### **BRIGHTFOX Sparkling Energy Water**

#### **Cucumber Mint**

Fresh And Crisp With A Smooth Finish, Cucumber Mint Is Both Refreshing And Relaxing.

#### **Grapefruit Ginger**

Packed With A Punch, Grapefruit Ginger Is Essential For Those Looking For An Exciting Blend Of Flavor.

#### **Blueberry Lime**

An Unexpected Pairing With A Sophisticated Sweetness, Blueberry Lime Is Both Mellow And Delicious.

## **Beverages**

## **Cocktails**

### **Cosmic Latte**

Vodka, Vanilla Syrup, Espresso

### **Pale Imitation**

Vodka, Mint, Rose Water

### **Never Nude**

Tequila, Pineapple Shrub, Lime, Cilantro

### **Dirty Blond**

Vodka, Pickle & Olive Brine, Poblano Chile, Jilly Beans

### **Strawberry Blond**

Cocchi Rosa, Strawberry, Bitters, Bubbles

### **Lawyers, Guns & Money**

Aged Rum, Amaro, Banana, Barrel Bitters

### **Bombshell**

Mezcal, Passionfruit, Tabasco, Lime

### **Betty Draper**

Gin, Spiced Pear, Lemon, Cabernet, Rosemary Bitters

### **Winter's Bone**

Reposado Tequila, Walnut, Sherry, Benedictine

### **Satori**

Japanese Gin, Ume Plum, Luxardo Bitter, Cucumber

### **Mr. Lee's Manhattan #2**

Japanese Whisky, Cynar, Maraschino

### **Forbidden Fruit**

Bourbon, Apple Cider, Cinnamon, Fire Bitters

### **Aperol Spritz**

Aperol, Prosecco, Club Soda

### **Moscow Mule**

Vodka, Ginger Beer, Lime Juice

### **Mimosa**

Made with Natalie's Fresh Orange Juice

## **Beer**

### **Peroni**

### **Brooklyn Lager**

### **Asahi Super Dry**

### **Allagash White**

### **Lagunitas IPA**

### **Athletic Brewing Upside Dawn**

Non- Alcoholic

## **Beer & Cocktails**

### **White by the Glass** *(Crisp to Rich)*

#### **Ravines Dry Riesling**

*Finger Lakes, New York 2018*

#### **Cailbourdin Les Cris Pouilly-Fume**

*Loire, France 2020*

#### **Lieu Dit Chenin Blanc**

*Santa Ynez Valley, California 2019*

#### **Jean-Marc Brocard Saint Bris Sauvignon Blanc**

*Burgundy, France 2021*

### **White by the Bottle** *(Crisp to Rich)*

#### **Abbazia di Novacella Kerner**

*Trentino-Alto Adige, Italy 2017*

#### **Le Domaine d'Henri Chablis Saint Pierre**

*Burgundy, France 2019*

#### **Orin Swift Mannequin Chardonnay**

*Napa, California 2017*

### **Red by the Glass** *(Light to Bold)*

#### **Cosimo Taurino Negroamaro**

*Puglia, Italy 2010*

#### **Land Mark Pinot Noir**

*Napa Valley, California 2018*

#### **Terrazas de los Andes Malbec Reserva**

*Mendoza, Argentina 2017*

#### **Land Form Pinot Noir**

*Willamette Valley, Oregon 2019*

#### **Valravn Cabernet Sauvignon**

*Sonoma County, California 2019*

### **Red by the Bottle** *(Light to Bold)*

#### **Talley Vineyards Pinot Noir**

*Napa, California 2016*

#### **Domaine Philippe Alliet Chinon**

*Loire Valley, France 2015*

#### **Bootleg Prequel Syrah Blend**

*Sonoma County, California 2015*

#### **Château Haut Vigneau Bordeaux**

*Pessac-Léognan, France 2016*

### **Rosé & Orange Wines**

#### **La Chapelle du Seuil Rosé**

*Côtes de Provence, France 2021*

#### **Château Minuty Côtes De Provence Prestige Ros, Vintage**

*Côtes de Provence, France 2021*

#### **Hanna Glatzer Weiss Traminer Orange**

*Carnuntum, Austria 2019*

### **Sparkling**

#### **Gonet- Megeville Champagne NV**

#### **Moët & Chandon Imperial Brut NV**

#### **Aubry Brut Rosé Premier Cru NV**

#### **Moët & Chandon Rosé Imperial**

#### **Veuve Clicquot Yellow NV**

#### **Veuve Clicquot Rosé Champagne**

#### **Cristal Champagne, 2008**

#### **Ace of Spades Champagne**

## **Wine & Champagne**