

Breakfast

Main Plates

Açaí Bowl

Fresh Strawberries, Banana, Berries, Coconut
Homemade Gluten-Free Granola
Add Almond Butter +3.50

Avocado Toast

Grilled Sunflower Batard, Avocado, Chili

Yogurt Parfait

Greek Yogurt, Homemade Gluten-Free Granola
Add Seasonal Berries +8

Fresh Fruit Bowl

Oranges, Berries, Pineapple, Lime Zest

Eggs Benedict

Poached Egg, Hollandaise Sauce
Served With Seasonal Fresh Fruit

Cheese Omelette

Three Eggs, Gruyère & Home-Fried Potatoes
Add Seasonal Vegetables +8

French Toast

Vanilla Oat Crusted, Kumquat 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 +6

À La Carte

Home-Fried Potatoes

Granola

Nueske's Bacon

Homemade Sausage

Smoked Salmon

Seasonal Fresh Fruit

Sautéed Seasonal Vegetables

Fresh Avocado

Plain Bagel

Add Cream Cheese +1.50

Croissant

Chocolate Croissant

Sunflower Batard

With Butter & Jam

Natalie's Wellness Juices

Pineapple Kale Zinc

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

Carrot Ginger

Carrot, Ginger, Turmeric, Apple, Lemon

Cafe

Coffee

Espresso

Double Shot +2

Latte

Cappuccino

Americano

Matcha Latte

La Colombe Cold Brew

Palais Des Thés Tea

Orange, Grapefruit, Cranberry

Evian

Evian Sparkling

* 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

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Avocado Toast

Grilled Sunflower Batard, Avocado, Chili
Add a Fried Egg +5

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 +8
Add Grilled Shrimp +10

Beet Salad

Grape Vinaigrette, Creme Fraiche, Orange Supreme,
Pistachio Nibs, Fine Herbs

Tuna Tartare

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

11Howard Burger

Ground Chuck, Gruyère, Roasted Red Onions,
Bibb Lettuce, Tomato, Cornichon Mayonnaise,
Brioche Bun - Served with Side Salad or French Fries
Add a Fried Egg +5

French Onion Sliders

Parmesan Cheese, Caramelized Onions,
Black Pepper, Garlic Aioli

Hand Cut French Fries

Spicy Aioli

Buttermilk Fried Chicken Fingers

Served with Charred Lime and Spicy Aioli

Fall Charcuterie Board

Prosciutto, Serrano Ham, Grafton Cheddar,
Point Reyes Blue, Grapes, Cornichon Pickles,
Served with Table Crackers

Popcorn

Salted Caramel

Chocolate Chip Cookies

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All Day

Cocktails

Cosmic Latte

Vodka, Vanilla Syrup, Espresso

Pale Imitation

Vodka, Mint, Rose Water

Dirty Blond

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

Strawberry Blond

Cocchi Rosa, Strawberry, Bitters, Bubbles

Lawyrs, Guns & Money

Aged Rum, Amaro, Banana, Barrel Bitters

Bombshell

Mezcal, Passionfruit, Tobasco Lime

Mr. Lee's Manhattan #2

Japanese Whiskey, Cynnar, Maraschino

Mimosa

Made with Natalie's Fresh Orange Juice

Bloody Mary

Vodka, Bloody Mary mix

Beer

Peroni

Asahi

IPA Lagunitas

Allagash

Brooklyn Lager

Athletic Upside Dawn (NA)

Beer & Cocktails

Cafe / Tea

Coffee

Espresso

Double Shot +2

Latte

Cappuccino

Americano

Matcha 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

Red Bull

Regular or Sugar Free

Coke/Diet Coke/Sprite

Orange, Grapefruit, Cranberry

Evian

Evian Sparkling

Natalie's Wellness Juices

Pineapple Kale Zinc

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

Carrot Ginger

Carrot, Ginger, Turmeric, Apple, Lemon

Beverages

White by the Glass

Long Meadow Ranch

Napa Valley, California 2021

J Le Domaine ' Henru Chablis

Chablis, France 2019

Landmark Chardonnay

Sonoma Country, California

White by the Bottle

Ulacia Txakolina

Getariako, Spain 2017

Abbazia di Novacella Kerner

Trentino-Alto Adige, Italy 2017

JJ Vincent et Fils Bourgogne Blanc

Burgundy, France 2017

Orin Swift Mannequin Chardonney

Napa, California 2019

Red by the Glass

La Retro Rouge

Languedoc- Roussillon, France 2020

Valdubon, Ribera Del Duero

Spain, 2015

Land From Pinot Noir

Willanette Valley, Chegon 2019

Vatrvn, Cabernet Sauvignon

Sonoma County, California 2019

Red by the Bottle

Talley Vineyards Pinot Noir

Napa, California 2016

Domaine Philippe Alliet Chinon

Loire Valley, France 2015

Orin Swift, Machete

Red Blend, California 2015

Château Haut Vigneau Bordeaux

Pessac-Léognan, France 2016

Rosé & Orange Wines

Domaine Lafage Miraflores

Languedoc-Roussillon, France

Château Minuty

Côtes de Provence, France 2018

Hanna Glatzer Weiss Traminer Orange

Carnuntum, Austria 2019

Whispering Angel

Cotes de Provence, France

Sparkling

Moët & Chandon Imperial Brut NV

Aubry Brut Rosé Premier Cru NV

Veuve Clicquot Yellow NV

Moët & Chandon Rosé Imperial

Veuve Clicquot Rosé Champagne

Louis Roedered Cristal

Pierre Peters

Dom Perignon Brut