

DINNER



CHEFS **COUNTER** CLUB

FINE-FAST

**ON THE CORNER
OF SPRING & LAFAYETTE NYC**

ALL DAY BREAKFAST BY CHEF ALVIN CAILAN

SERVED ALL DAY

BREAKFAST PLATES

THE CHEF Thick cut bacon served with 7-grain toast topped with fresh ricotta and a sunny side up egg. **12**

THE FARMER Sautéed asparagus served with 7-grain toast topped with fresh avocado spread and a sunny side up egg. **9**

THE BUTCHER Breakfast sausage links served with 7-grain toast topped with fresh ricotta and a sunny side up egg. **9**

THE FISHERMAN Smoked salmon spread on 7-grain toast topped with a sunny side up egg, red onion relish, pickled mustard seeds and chives. **12**

SUBSTITUTIONS OR ADDITIONS:

Maison Kayser Pan de Mie Toast **+1**
Avocado Spread **+2**
Asparagus **+4**
Breakfast Sausage **+4**
Thick Cut Bacon **+6**

TOAST

RICOTTA **5**
AVOCADO **8** **ADD:** Sunny Side Up Egg **+2** / Maison Kayser Pan de Mie Toast **+1**

PB&J **6**
RICOTTA & JAM **6**

HASH NUGGETS Shredded potatoes seasoned with sea salt and onions, rolled into bite sized portions and cooked twice for a delicious and crispy treat. **3.50**

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ERIC KAYSER
ARTISAN BOULANGER
PARIS

CROISSANT	3
CHOCOLATE CROISSANT	3.5
ALMOND CROISSANT	4
PLIÉ AU CHOCOLATE	3.75

BEVERAGES

Proudly serving coffee from La Colombe Coffee Roasters, teas from Rishi, Boylan Soda from New York, Saratoga Water from Saratoga Springs, NY, and freshly squeezed orange juice.



LUNCH & DINNER

12PM UNTIL CLOSED

JG BURGER **BY CHEF JEAN-GEORGES VONGERICHTEN**

Grass fed beef, pepper jack cheese, avocado, crisp red onions, Russian dressing, served with french fries. What sets this burger apart from the rest is the guacamole and the crispy red onions. They add an unexpected flavor and crunch.

14

DUCK RICE **BY CHEF GEORGE MENDES**

Duck confit, chorizo, black olives, citrus purée, duck cracklins. With this classic one-pan duck rice, Chef Mendes zooms in on the ingredients, amplifies their flavors, and presents them in a totally new way.

13

SEASONAL PIZZA ROMANA **BY CHEF MAGNUS HANSSON**

Organic flour, San Marzano tomatoes and olive oil. This is Roman-style pizza, thin crust, made in a sheet pan with fresh ingredients on top. The dough is fermented for 56-hours and then fried in olive oil.

TOMATO & STRACCIATELLA

6.5

SPICY PEPPERONI

6.5

VEGAN SOUTHERN ROOTS GRAIN BOWL

BY CHEF LINTON HOPKINS

Grains, kale, vegetables, shallots, mushrooms, pecans, and benne seeds. A dish with crave-able deliciousness with no meat, dairy, or eggs.

10

HAM & CHEESE PARISIEN **BY CHEF ERIC KAYSER**

Artisanal ham, Comté cheese, butter, on an Eric Kayser baguette. This sandwich immediately transports you to a Parisian café. Antibiotic free ham.

9.5

CHEFS CLUB SALAD **BY DIDIER ELENA**

Red romaine, frisée, radishes, furikake, yuzu dressing. A light, refreshing summer salad.

7.5

With smoked salmon & crispy salmon skin

10

With spicy tofu

9.5

WINE

WATTS UP ROSÉ
ROSÉ BY OTT
PICPOUL DE PINET
CÔTES DU RHÔNE

BEER & COCKTAILS

TROPICAL BLOOD ORANGE SANGRIA
SUMMER SPRITZ
BROOKLYN LAGER
STELLA ARTOIS

Grab & Go / Grab & Stay

**62 SPRING ST NEW YORK
NY 10012**

646-438-9172



Our ingredients are locally-sourced. Please tell us about any food allergies or preferences.