

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**

PEANUT BUTTER & JELLY **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**

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.

14

BELLES HOT CHICKEN SANDWICH

BY CHEF MORGAN MCGLONE

Crispy hot chicken thigh or tenders, American cheese, lettuce, onion, Belles "Good Good" sauce, served with Old Bay fries.

14

DUCK RICE **BY CHEF GEORGE MENDES**

Duck confit, chorizo, black olives, citrus purée, duck cracklins.

13

SEASONAL PIZZA ROMANA **BY CHEF MAGNUS HANSSON**

Organic flour, San Marzano tomatoes and 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.

10

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

Artisanal ham, Comté cheese, butter, on an Eric Kayser baguette.

9.5

CHEFS CLUB SALAD **BY CHEF DIDIER ELENA**

Red romaine, frisée, radishes, furikake, yuzu dressing.

7.5

With smoked salmon & crispy salmon skin

10

With spicy tofu

9.5

BELLES HOT CHICKEN DINNER

BY CHEF MORGAN MCGLONE

Three hot chicken wings, Old Bay fries, coleslaw, Mississippi comeback sauce.

14

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.