

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.



FINE-FAST

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

PAPER PLANES BY CHEF ALVIN CAILAN

SERVED ALL DAY

PACKED BOWLS

SEASONAL FRUIT, GRANOLA & YOGURT Seasonal fruit, cinnamon spiced granola, Greek-style yogurt and honey. **8**

AVOCADO YOGURT Cinnamon-spiced granola, yogurt blended with avocados, topped with fresh slices of bananas, blueberries, raspberries, honey roasted Marcona almonds and cocoa nibs. **10**

AMBROSIA Coconut fruit salad, yogurt, shredded young coconut, coconut jelly, bananas, strawberries, pineapples, chia seeds, honey roasted Marcona almonds and toasted coconut chips. **12**

COLD NOODLE SALAD Miso-bean purée, mung bean noodles, pickles, dressed micro greens, ginger shoyu dressing and fried shallots. **12**
Add smoked salmon **+5**
Add bacon crumble **+3**

TOAST

SEASONAL TOAST Seasonal veggies toasted in olive oil, sea salt and fresh ground pepper, on top of ricotta cheese and garnished with fresh herbs. **8**
Add bacon **+5**
Add sausage **+4**
Add egg **+3**

DETOX ELIXIR 12/16 oz **5/7**
Refresh your day with an ice cold juice mixed with coconut water.

PERKY Carrot, orange and apple.

CHILL MODE Beets, blueberries, apple and lemon.

HYDRATE Pineapple, apple and lemon.

CLEAN Apple, calamansi, ginger and matcha.

ERIC KAYSER
ARTISAN BOULANGER
PARIS

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

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**

SHIITAKE MUSHROOM RICE BY CHEF GEORGE MENDES
Autumn corn, sun gold tomatoes and pickled watermelon. **11**

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
Tucson kale, mint, strawberry, goat cheese, sriracha sunflower seeds, cucumber and a spicy honey lemon vinaigrette. **10**
With chicken **11.5**

BELLES HOT CHICKEN DINNER
BY CHEF MORGAN MCGLONE
Three hot chicken wings, Old Bay fries, coleslaw, Mississippi comeback sauce. **14**

BEVERAGES

Proudly serving

La COLOMBE
COFFEE ROASTERS



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