

IN ROOM DINING BREAKFAST

7:00AM-11:30AM



Where the market makes the menu

Scone Chive & Cheddar	6
CroissantChocolate or Plain	6
MuffinRomina's Seasonal or Blueberry (gf)	6
English Muffin House-Made	6

Visit B & L Bakery for La Colombe coffee and our house-made pastries on the go.

Fruits & Grains

Greek Yogurt Parfait16 Gluten Free Granola, Berries
Gluten Free Granola13 Toasted Almonds, Honey
Coconut Açai Bowl18 Bananas, Mangoes, Strawberries, Toasted Peanuts
Organic Fruit Bowl18
Nature's Path Organic Heritage Flakes12 Add Berries +10
Add Bananas +6

Eggs & Plates

LES Omelet
French Omelet23 Gruyere Cheese, Mushrooms & Leeks
Two Eggs, Any Style14 Hash Brown or Salad with Toast

Classics

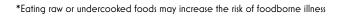
Avocado Toast
The Schmear21 Toasted Bagel, Smoked Salmon, Cream Cheese
Pumpkin Pie Spiced Pancakes18 Slow Cooked Apples, Whipped Cream
Classic Buttermilk Stack18
Croissant French Toast
Belgian Waffle20 Whipped Butter, Vermont Maple Syrup

Burgers & Handhelds

Served with your Choice of French Fries or Salad BEC & Hash Brown.....19 House-Made English Muffin THE "BLD".....22 Organic Grilled & Marinated Chicken Breast Fried Egg, BLT, Avocado Breakfast Burger23 Fried Egg, BLT, Special Sauce House-Made English Muffin B & L Burger.....19 Lettuce, Tomato, Pickle, New School American Cheese, Special Sauce, House-Made Potato Bun

Sides

Two Eggs6 Any Style	
Sausage8 Pork or Chicken	
Bacon8	
Hash Brown6	
French Fries9	
Half Avocado6	
Toast4 White, Wheat, Seven Grain, or Gluten Free	
Mac n' Cheese14	







IN ROOM DINING ALL DAY

11:30AM- 11:00PM



B&L is the *Tea*

Starters & Sharables

French Onion Dip House-Made Potatoe Chips	9
Firecracker Shrimp Spicy Sesame Mayo	23
Mom's Matzoh Ball Soup	14
Mushroom Barley Soup	14

Tacos

Baja Shrimp Tacos Shrimp, Chipotle Aioli, Avocado

Gyro Tacos

Beef & Lamb, Tzatziki, Chopped Salad

(2)15

(4)28

Salads

Salmon & Avocado Salad Crisp Buckwheat, Shiitake, Nori Vinaigrette	27
Union Square ChoppedSherry-Shallot Vinaigrette	17*
Chicken Cobb Salad Treasure Cave Blue Cheese, Bacon, Tomato Avocado, Red Onion, Ranch Dressing	25
Wedge Caesarlceberg Wedge, Parmesan Croutons	16*
*Add Organic Chicken or Salmon +9 *Add Petit Steak +1/	

Sides

French Fries	9
Bacon	8
Mac n' Cheese	14
Roasted Brussels Sprouts	10
Mashed Potatoes	10

Burgers & Handhelds

Served with your Choice of French Fries or Salad
B & L Burger23 Lettuce, Tomato, Pickle, New School American Cheese, Special Sauce on a House-Made Potato Bun Add Fried Egg or Bacon +3
The Veggie Burger21 Lettuce, Tomato, Pickle, New School American Cheese, Special Sauce on a House-Made Potato Bun
House Roast Turkey Club23 Bacon, Lettuce, Tomato & Mayo
The "BLD"24 Grilled Organic Marinated Chicken Breast Fried Egg, BLT, Avocado
Reuben26 Housemade Pastrami, Kimchee Swiss Cheese, Jeju Island Dressing
Maximo's Cuban Sandwich22 Pork Loin, Ham, Pickles, Mustard

Mains

Grilled Faroe Island Salmon31 Arugula-Quinoa Salad, Salsa Verde	
N.Y. Strip 12 oz46 Au Poivre	>
Sirloin Steak 8 oz32 French Fries, Au Poivre	
Rigatoni a la Vodka23 Chicken Sausage, Chili Flakes	
Veggie 'Bolognese'23 Tagliatelle, Mushroom Ragu	





ALL DAY 11:30AM- 11:00PM



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Milkshakes	
'Elvis'	12
Peanut Butter, Banana, Candied Bacon	
Black & White	12
Strawberry	12
French Vanilla	12
Sweets	
B & L Bakery Pies	12
Chocolate Tres Leches	11
Romina's Cheesecake Macerated Strawberries	14
Housemade Ice Creams & Sorbets Single ScoopsThree Scoops	
Boozy Milkshakes	
Grasshopper	16
Mint Chip, Crème de Cacao, Crème de Menthe Espresso Martini Milkshake Copalli Cocao, Galliano Ristretto, Espresso, Coffee Ice Cream	16
Peanut Butter MilkshakeSkrewball Peanut Butter Whiskey, Peanut Butter, Vanilla Ice Cream	16
B & L Guittard Hot Chocolate Topped with House-Made Whipped Cream	8



ALL DAY 11:30PM



B&L is the *Tea*

WINE BY THE GLASS

LUKE'S PICKS

A seasonal selection of white and red wines, perfect with all your diner favorites!

House White	10
House Red	10

SPARKLING

Prosecco, Jeio, Veneto, NV12
Cava Rosé, i Raventos, 202215
WHITES
Sandwich White12 Wagner Stempal, Riesling, GR, 2022
Classic Chardonnay13 Heron Wines, CA, 2022
Sauvignon Blanc Sipper12 Frenzy, Marlborough, NZ, 2023
ROSÉ
The One and Only12 Peyrassol, Cotes de Provence, 2022
REDS

Light and Delicious Pinot Noir Averaen, Pinot Noir, Willamette Valley, OR, 2022	14
The CabernetBrendel, Cabernet Sauvignon	15
North Coast, CA, 2021	

The Steak and Burger Red.....13

Torres, Tempranillo, Ribera del Duero, SP, 2020

Beers \$7

Sunday Beer Co. Light & Tight Lager, NY, USA, 3.9%

Bitburger Brewery Pilsner, DE, 4.8%

Allagash Ski House Witbier, ME, USA, 7.5%

Sixpoint Brewing Co Bengali IPA, NY, USA, 6.6%

Left Hand Brewing Co Milk Stout NITRO, CO, USA, 6%

Down East Cider House Cider, MA, USA, 5.1%

Non-Alcoholic Bitburger Brewery, 'Drive', DE, 0.0%

COCKTAILS - \$18

\$10 ALL DAY SPRITZ Aperol, Cinzano Prossecco, Soda



BOOZY



34th St Vesper Bombay Dry Gin, 42 Below Vodka Cinzano Blanc & Dry Orange Bitters

Rosita

Altos Blanco Tequila, Campari Blanc Vermouth, Grapefruit Bitters





B&L Old Fashioned Jim Beam Bourbon, Demerara Mole Bitters

CITRUSY

OG French 75 Champagne Legras & Haas Pierre Ferrand Cognac, Lemon, Simple





Right From Hells Kitchen Altos Blanco Tequila, Mathilde Crème de Cassis, Ginger, Lime, Soda

Benevolent Daiquiri Saint Benevolent White/Dark Rum Blend Lime, Simple





Pink Lady Gardener Gin, Laird's Apple Jack Grenadine, Lemon

Yuzu-Midori Sour Midori, Pisco, Yuzu, Lemon, Simple





Phoney Negroni	12
Aplos Ume Spritz	12

N/A BEVERAGES

Regular or Diet Coca Cola5	
Sprite5	
Saratoga Still or Sparkling (28oz)8	
Boylan Sodas6 Root Beer, Cream, Orange, or Black Cherry	
Fever Tree5 Club Soda, Tonic, Ginger Ale	
Teas by H. Harney & Sons5 English Breakfast, Darjeeling, Earl Grey Mint, Chamomile, Gunpowder Green Coffee by La Colombe	
Regular or Decaf5 Espresso, Cappuccino, Latte	
Macchiato or Cortado5	

Double Espresso.....8

