



Appetizers

Soup of the Day \$8

Basket of House Made Muffins \$9

Crisp Fried Calamari \$11
mint-cilantro chutney

Brunch

with coffee & juice \$18.95

Smoked Ham and Cheddar Cheese Omelette

or

House Smoked Salmon and Fontina Cheese Omelette
herbed-roasted potatoes, field greens

New Leaf Scrambled Eggs

goat cheese, scallions, roasted potatoes, field greens

Eggs Renata

over easy eggs served on roasted tomatoes,
house smoked mozzarella with sausage, field greens

Eggs Benedict or Eggs Florentine

poached eggs & hollandaise, smoked ham or
sautéed spinach, herbed-roasted potatoes, field greens

Challah French Toast

caramelized bananas, house smoked pork sausage,
vermont maple syrup

German Style Baked Apple Pancake

pure vermont maple syrup



The New Leaf Restaurant & Bar is an enterprise of Bette Midler's New York Restoration Project (NYRP), a non-profit organization dedicated to reclaiming and restoring New York City parks, community gardens and open space. In partnership with the City of New York, NYRP is also leading MillionTreesNYC. Proceeds from the New Leaf support NYRP's mission of greening New York City one block at a time. City one block at a time



House Made Pappardelle Bolognese
smoked mozzarella

Croque Monsieur/Madame
smoked ham, gruyere, brioche, bechamel sauce,
with/without sunnyside up eggs

House Made Waffles
strawberry compote, candied pecans, maple syrup

8 oz. Sirloin Hamburger/Cheeseburger
lettuce, tomato, sour dill pickle, french fries

Chicken Paillard
roasted red bell peppers, parmesan cheese, field greens

Duck Confit Hash
poached eggs, cheddar cheese grits, field greens

House Smoked Salmon Tartine
lemon creme fraiche, field greens

Sides

House Smoked Hickory Wood Bacon	\$4.00
House Smoked Pork Sausage	\$4.50
Toasted English Muffin	\$2.50

Beverages

Mimosa with Fresh Squeezed Orange Juice	\$8
Bellini with peach nectar & peach schnapps	\$9
Maple Bacon Old Fashioned	\$10
Harvey Wallbanger with Vanilla Infused Vodka	\$10
Tall Bloody Mary with Tomatillo Salsa	\$8
Blackberry Margarita	\$8
Fresh Cranberry Lemonade	\$5

Executive Chef Scott Campbell

An 18% gratuity is added to tables of 6 or more



We proudly serve Fair Trade Organic Coffee donated by Green Mountain Coffee.