

Brunch

SWEETS

PARFAIT, v 15
Yogurt, Granola, Seasonal Fruit, Honey

FRENCH TOAST, v 21
Housemade Brioche, Miso-Maple Custard, Sesame Seeds,
Gochujang Caramel, Whipped Cream

ALMOND DUTCH BABY, v 17
Oven-Baked Pancake, Almond Butter, Whipped Cream

EGGS

FRENCH OMELET, v 18
Comté, Chives,
Crispy Potatoes, Salad

EGG SANDWICH 17
Sunny Side Up Egg, Bacon, Cheddar,
Brioche, Side Salad

MOSS BREAKFAST, v 19
Two Eggs Any Style, Crispy Potatoes,
Sourdough Toast, Side Salad

AVOCADO TOAST, v 16
Sourdough, Everything Seasoning, Soft Herbs
Add Egg +5

HOUSE-MADE ENGLISH MUFFIN
WITH SMOKED SALMON 19
Chive Cream Cheese, Capers, Side Salad
Add Egg +5

SALADS

MARKET SALAD, VG, GF 23
Bibb Lettuce, Green Leaf, Frisée, Pea Tendrils,
Tarragon-Dijon Vinaigrette

MISO CAESAR, v 21
Little Gem Hearts, Pinenut-Sesame Crumble, Parmigiano

SANDWICHES

GREEN GODDESS CRUNCH, v 25
Avocado, Cucumber, Mozzarella,
Broccoli Sprouts, 7-Grain
Choice of Market Salad or Chips

CHICKEN SALAD 26
Arugula, Pickled Grapes, Sunflower Seeds,
Herb Aioli, Miche
Choice of Market Salad or Chips

*BABETTE'S BURGER 30
New York Cheddar, Tomato,
Garlic Aioli, Pickle
Choice of Market Salad or Frites

SIDES

FRUIT CUP, VG, GF 6
AVOCADO, VG, GF 6

CRISPY POTATOES, VG, GF 6
SMOKED SALMON, GF 9

CHICKEN SAUSAGE 9
BACON, GF 9

TEA

ENGLISH BREAKFAST	8	LEMON GINGER	8
EARL GREY	8	HIBISCUS	8
JASMINE	8	CHAI	8
CHAMOMILE	8	MATCHA	8
MINT	8		

COFFEE

COLD BREW	8	MACCIATO	8
DRIP COFFEE	7	CAPPUCCINO	9
AMERICANO	7	FLAT WHITE	9
DOUBLE ESPRESSO	9	LATTE	9

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, inform your server if you or anyone in your party has a food allergy.

All orders are subject to an 8.875% New York State Sales Tax and a 20% gratuity.