



OUR SIGNATURE DRINKS

SM/ .	LG/ .	CAFE	
Espresso \$3	Cappuccino \$4/\$5	Vesta Hot Chocolate \$4/\$5	Paciencia y Fe/ \$4.50 ★ Golden creamy espresso with Dominican organic chocolate and your choice of cream or milk.
Macchiato \$3.25	Latte \$4/\$5	Chai Latte \$4/\$4.50	
Cortado \$3.75	Mocha \$4.50/\$5.50	Matcha Latte \$4/\$5	
Americano \$3/\$3.25	Cold Brew \$4/\$4.45		
Milk: oat/soy/almond./ \$0.50 Add an extra espresso shot/ \$1.50			

TEAS	FRESH JUICES
- ASK YOUR WAITER FOR OUR HOT TEA SELECTIONS/ \$ \$3.75 SEASONAL ICED TEA/ \$4.50 WATER: <ul style="list-style-type: none"> • San Pellegrino (500ml)/ \$6.00 • Saratoga Sparking (355)/ \$ 5.50 • Saratoga Still (355ml)/ \$3 	FRESHLY SQUEEZED OR SMOOTHIES/ \$5 <ul style="list-style-type: none"> • Orange Juice • Mint Lemonade Juice • Strawberry Juice

COLD PRESSED JUICES/ \$7.50	FROM OUR BAKERY
* Over ice or smoothies WAKE UP Tangerines, apples, lemon, ginger. <hr/> 3 IN 1 Oranges, beets, carrots. <hr/> RISING SUN Oranges, carrots, turmeric, ginger. <hr/> RENEWING GREENS Cucumbers, green apples, pineapple, kale.	Croissant - Vegan croissant - Pain au chocolat - Canneles - Monkey Bread - Sticky Bun -Kouign Amann - Madeleines Signature Croissants -Apple Turnover - Spinach BistroHouse Danish -Cinnamon Swirl - Everything Croissant Pan de Queso - Pan de Bono - Almojábana <i>PRICES VARY FROM \$1.50 TO \$7.50.</i> CROISSANT SANDWICHES <ul style="list-style-type: none"> • Curry Chicken \$ 9 • Smoked Salmon \$ 9 • Ham & Cheese \$ 7.50

SOUP/ \$9.50

TOMATO CAPPUCCINO

Tomato soup, Canadian bacon, onions, mushrooms, chipotles, olive oil, "foamy" top.

EMPANADA/ \$3.50

ANGUS BEEF

Served with a home-made chimichurri sauce.



BREAKFAST

BREAKFAST SANDWICHES

& TOASTS

BACON TRUFFLED GRILLED CHEESE/ \$17

Mozzarella & American cheese, crispy bacon, truffled cream in an Artisan bread.

(Option of: Broken Eggs).

MONTECRISTO SANDWICH/ \$13

Sliced smoked turkey or ham, Swiss cheese, dijonaise sauce, served with powdered sugar & home-made blueberry jam in a brioche bun.

AVOCADO & EDAMAME ON TOAST/ \$13

Poached egg, mashed avocados, dried cranberries, fresh mint.

ORALE TAMALES/ \$15

Home-made tamales stuffed with Dominican - style pork rinds, mashed avocados & chipotle mayonnaise served in an artisan ciabatta bun.

LES OEUFS/

OUR EGG DISHES

SHAKSHUKA EGGS/ \$18

Baked eggs, cumin, garlic, onions, red peppers, home-made tomato sauce, harissa sauce, fresh cilantro.

Labneh Cream, and toast on side

OEUFS AMERICAINS/ \$13

Two sunny - side up or scrambled eggs, bacon, artisanal sausages & toast.

EGGS BENEDICT/ \$18

Nova salmon, Canadian bacon or sauteed spinach, classic hollandaise sauce in a brioche bun.

HOUSE OMELETTE/ \$13

Two large eggs. Choice of 2 ingredients: (spinach, cheese, ham, bacon, smoked turkey, tomatoes, onions, or jalapeños).

(Extra ingredients/ \$1.50)

(Replace with egg whites: Extra/ \$2.00)

PANCAKES

CLASSIC PANCAKES/ \$13

Fresh berries & creme fraiche or home-made blueberry & raisin jam or Dominican chocolate chunks served with home-made warm butter maple syrup.

BAGELS

TAYLOR CLUB/ \$9.95

Sliced taylor ham, crispy bacon, tomatoes & lettuce, jalapeño, cream cheese.

(Option of: dijonaise sauce or mayochup).

NOVA BAGEL/ \$12.95

Sliced nova salmon, scallion cream cheese, tomatoes, lettuce, red onions, capers.

BREAKFAST IT'S SERVED TILL 11:30 AM.

Please let your server know of any food allergies. Thank you!



LUNCH / DINNER MENU

MADISON'S FRIJOLES/ \$18★

Nachos, classic guacamole, pico de gallo, re-fried Dominican beans, three cheeses.

(Option of Mexican chorizo/ \$5).

RED SEA CEVICHE/ \$18★

Mahi-mahi, lime, pepper, tiger's milk, cilantro, crunchy roasted corn.

CRISPY APPLE SHRIMPS/ \$15

Caramilized onions, parmesan fondue, grilled shimps, arugola

TUNA PICA TARTAR/ \$18

Cranberries, soy chili sauce, fresh herbs, toasted pecans, sesame oil..

EGGPLANT ALLA PARMIGIANA★

WITH FARM PEPATO

CHEESE/ \$16.95

Slow baked eggplant, home-made tomato sauce, crunchy roasted basil, olive oil.

ROASTED CAULIFLOWER/ \$20★

Piquillo pepper sauce, farm goat cheese, herb salad, Thai chili, lime oil

MONDELLO BRANZINO/ \$34

Grilled branzino fish, toasted garlic,

Bok Choy & Kale baby potatoes,

tapenade spread.

SPICY CHILEAN SEA BASS/ \$34

6oz. Chilean sea bass grilled over a black bean stew with spices, chili caviar.

Served with a side of coconut rice.

TRAVERS ANGUS ROTIE/ \$38

Smoked short ribs, (slowly cooked 9 hrs),

with peppered gravy, basmati rice,

scallions, dried tomatoes in a onion.

PORK BONDIOLA BRAVA/ \$24.95★

Marinated in Oaxacan spices, re-fried

Dominican beans, esquites salad,

fresh tortilla, green tomatillo aioli.

LE GRAND

ROASTED CHICKEN/ \$22.95

Locally sourced chicken breast with spices, arugula truffled parmesan salad,

French fries in a dark tahini sauce.

SAVERIO'S TOMATO, SHRIMP & CHORIZO LINGUINI/ \$25.95

Classic home-made pomodoro sauce,

basil, chili flakes, shrimps, chorizo.

HOME-MADE MANDIOCA

GNOCCHI/ \$20

Handcrafted from yuca roots &

local farm blue cheese sauce.

(Add toasted pecans/ \$1.50).

POPEYE SHORT PASTA/ \$21.95

Mixed green pesto, pistachios,

parmesan, roasted zucchini,

(Add fresh burrata / \$6.50)

SKIRT STEAK ANGUS YELLOW RISOTTO/ \$29.95

Saffron & squash risotto, crunchy kale, oil,

garlic chips, Thai chili.

SIDES/ \$8

Sauteed Harvest Mixed Mushrooms with Garlic, Parsley,

and Chili Flakes. - Honey Brussel Sprouts with

Honey Soy Sauce. - Arugula Parmesan

with Truffled Oil.

Mashed Sweet Potatoes with Salsa Macha.

KIDS MENU/ \$10

CHEESEBURGER & FRENCH FRIES | PASTA (OPTION OF: BUTTER, ALFREDO OR TOMATO SAUCE) | CHICKEN TENDERS & FRENCH FRIES

LUNCH/DINNER IT'S SERVED FROM 12:00 TILL CLOSURE

Please let your server know of any food allergies. Thank you!



BRUNCH

PAIN DE CAMPAGNE/ \$5

Served with homemade jam & butter.

CHEESE PLATTER/ \$15

Three selections of local cheeses, pain de campagne, jam & walnuts.

FRENCH TOAST/ \$14

Served with fresh berries & creme fraiche, home-made warm butter maple syrup.

BRUNCH SOUP/ \$14

Ask your waiter for our amazing

Sunday Brunch Soup

FRIED BONELESS DUTCH COUNTRY CHICKEN SANDWICH/ \$18.95

Our secret spicy fried chicken recipe, shredded kale & romaine lettuce, red peppers dijonnaise.

SALMON CARPACCIO/ \$17

Yuzu mayonnaise, arugula, lime, olive oil.

MADISON'S SPECIAL CAESAR SALAD WITH ROASTED DUTCH COUNTRY

CHICKEN/ \$19.50

Kale & romaine mix, garlic, sriracha sourdough crumbs, parmesan cheese, mixed with a home-made classic caesar dressing.

STEAK & EGGS/ \$30.50

Grilled steak, scrambled truffled eggs & mozzarella cheese.

Served with a side of French fries.

FRIED CHICKEN & WAFFLES/ \$18

Chili, sesame seeds, cilantro served with home-made warm butter maple syrup.

LATIN TRIBUTE/ \$21.50

Esquites salad, fried eggs, home-made tamales stuffed with Dominican - style pork rinds, mashed avocados, chipotle mayonnaise served with a side of toast.

AVOCADO & EDAMAME ON TOAST/ \$13

Poached eggs, mashed avocados, dried cranberries, fresh mint.

FISH TACOS/ \$16.95

White fish, tomatoes, mayonnaise, kale & romaine mix, pico de gallo.

Served with a side of French fries.

THE WATCHUNG PLAZA BURGER

(6 oz home-made angus beef mix) / **\$21.95**

Three cheeses (Swiss, American, & Italian) bacon. (Option of fried eggs).

CALIFORNIA BURGER BLT \$19.95

American cheese, bacon, lettuce, red onions, avocado, chipotle mayonnaise.

TOAST FOR BON/ \$14.95

Apricot jam, brie cheese, crispy bacon, spicy honey, poached eggs.

CLASSIC PANCAKES/ \$13

Fresh berries & creme fraiche or home-made blueberry & raisin jam or Dominican chocolate chunks served with home-made warm butter maple syrup.

TAILORED OMELETTE/ \$16

Served with roasted potatoes & a mixed green salad. Two large eggs or egg whites.

Choose three fillings:

(spinach / cheese / chorizo/ ham / bacon / smoked turkey / tomatoes / local mushrooms / caramelized onions / salmon / jalapeños)

SPICY LOBSTER RAVIOLI/ \$24.95

Home-made lobster ravioli, fresh tomato sauce, a splash of cognac.

EGGS BENEDICT/ \$18

Nova salmon, Canadian bacon or sauteed spinach, classic hollandaise sauce in a brioche bun.

DESSERT

OREO CRUSTED WAFFLE/ \$15

Served with Dominican vanilla crème anglaise.



FROM OUR BAKERY

Croissant - Vegan croissant - Pain au chocolat - Canneles - Monkey Bread - Sticky Bun
-Kouign Amann - Madeleines Signature Croissants -Apple Turnover - Spinach BistroHouse Danish
-Cinnamon Swirl - Everything Croissant Pan de Queso - Pan de Bono - Almojábana

PRICES VARY FROM \$1.50 TO \$7.50.

**-BASQUE CHEESECAKE (OPTION OF: CHOCOLATE TAHINI OR CHERRY JAM)
- CAJETA CRÈME BRÛLÉE
-TIRAMISU
\$ 15**

ARTISANAL ITALIAN - MADE GELATO / \$4.50

GELATO

- Sicilian Pistachio
- Vanilla Gelato
- Organic Dark Chocolate

SORBET

- Lemon & Sage Sorbet