

GALLERY MENU

BREAKFAST

/until 11:30am

COCONUT YOGURT	16
House-Made Granola, Macerated Berries GLUTEN FREE / VEGAN	
OATMEAL	14
Tahini Chocolate, Seasonal Fruit GLUTEN FREE / VEGAN	
EGG TOSTADA	12
Pico De Gallo, Avocado, Queso Cotija, Crisp Corn Tortilla GLUTEN FREE	
BACON, EGG & CHEESE	18
Applewood Smoked Bacon, Soft Scrambled Egg, Cabot Cheddar on Toasted Brioche Bun	
HOMESTYLE BREAKFAST	18
2 Eggs any style, Breakfast Potatos, Choice of Applewood Smoke Bacon or Chicken Apple Sausage	
POACHED EGGS & LABNEH	16
Chili Crunch, Toasted Angel Bakery Pita	
OMELETTE	18
Wild Mushrooms, Cabot Cheddar, Petite Greens	
AVOCADO TOAST	18
House Made Fitness Bread, Kimchi Cheese, Crystalized Ginger Add Egg +4	
CELERIAC LATKES	18
Pastrami Smoked Salmon, Crème Fraîche Add Poached Egg +4	

REJUVINATION

PRESSED JUICE 12

PERFORMANCE
Beets, Apple, Carrot, Ginger, Lemon

CLEANSE
Kale, Celery, Cucumber, Lemon, Green Apple, Coconut Water

WELLNESS SHOTS 6

LIVER REPAIR
Olive Oil, Lemon, Cayenne

IMMUNITY
Ginger, Pineapple, Organic Agave, Lemon, Cayenne

REFRESHERS

SILK ROAD 10
Coconut Water, Ginger Beer, Turmeric

MADAME TALLIEN 10
Strawberries, Basil, Lemon, Soda

ZEN GARDEN 10
Cucumber, Mint, Lime, Soda

IRIE BREW 10
Hibiscus, Ginger, Clove, Molasses

CORPA PURE COCONUT WATER 6
Organic

ICED TEA 4
Black / Green

CLASSIC LEMONADE 4
Seasonal Flavors + 2

FORTIFIED SMOOTHIES 14

Served All Day

BALI MOUNTAIN BLEND

Cacao, Cashews, Coconut Yogurt, Vanilla, Medjool Dates, Flax Seed, Pepitas, Cinnamon

KETOGENIC / PALEO / GLUTEN-FREE / VEGAN

GREEN FIBER

Spinach, Cucumber, Lemon, Apple, Banana, Spirulina, Psyllium Husk.

KETOGENIC / PALEO / GLUTEN-FREE / VEGAN

POWER BERRY

Strawberries, Blackberries, Blueberries, Coconut Milk

GLUTEN-FREE / VEGAN

A D D :

Chia Seeds +2 / Flax Seeds +2 / Protein Powder +4 / MCT Powder +4 / Collagen +4
Espresso Shot +3

ALL DAY MENU

STARTING AT 11:30am

MEZZE 12

SERVED WITH WARM PITA OR VEGETABLE CRUDITÉS

HERB HUMMUS

Chickpea, Herbs, Olive Oil

GLUTEN-FREE / VEGAN

TZATZIKI

Strained Greek Yogurt, Cucumber, Garlic, Urfa Chili

GLUTEN-FREE

TARAMASALATA

Caramlized Onion, Pink Peppercorn, Horseradish

GLUTEN-FREE

HOUSEMADE FALAFEL

Herbed Tahini, Salat Aravi

MEDITERRANEAN OLIVE BLEND

SMALL PLATES

CHEESE PLATE

Chef Curated Local Cheeses, Grain Mustard, Pickles

Single Cheese 12 | Three Cheeses 27

MUSHROOM PÂTÉ

16

Pickeled Vegetables, Enoki, Foccacia

VEGAN

AHI TUNA TARTARE

24

Preserved Lemon, Taro Chips

GLUTEN-FREE

S O U P S 12

HEALING CHICKEN BROTH

Kelp Noodles, Green Onion, Chilis
GLUTEN-FREE

TOMATO SOUP

Calabrian Chili, Cheese Crostini
VEGAN | GLUTEN-FREE

SALADS

BUTTER LETTUCE SALAD 16

Frisée, Herbs, Mustard Shallot Vinaigrette
GLUTEN-FREE / VEGAN

ICEBERG WEDGE 18

Applewood Smoked Bacon, Heirloom Tomato, Radish, Blue Cheese
GLUTEN-FREE

A D D : Avocado +4 / Poached Egg +4 / Tofu +5 / Chicken +7
Salmon +10 / Skirt Steak +12 / Seared Ahi Tuna +14

NICOISE 28

Seared Ahi Tuna, Haricot Verts, Tomato Confit, Nicoise Olives, Jammy Egg
GLUTEN-FREE

THAI SHRIMP SALAD 30

Chilled Wild Gulf Shrimp, Charred Avocado, Herb Aioli, Makrut Lime, Crisp Cashews
GLUTEN-FREE / DAIRY FREE

BOWLS

WINTER SQUASH BOWL 25

Carraflex Cabbage, Quinoa, Smoked Tofu, Coconut Turmeric Broth
GLUTEN-FREE / VEGAN

SUKI BOWL 28

Seared Ora King Salmon, Sesame Miso Brown Rice, Wilted Greens,
Pickled Ginger
GLUTEN-FREE

TURKEY CHILI 25

Kidney Beans, Cauliflower Rice, Crème Fraîche
GLUTEN-FREE

H A N D H E L D

AVOCADO TOAST	1 8
House Made Fitness Bread, Kimchi Cheese, Crystalized Ginger Add Egg +4	
BLT	1 8
Applewood Smoked Bacon, Heirloom Tomato, Bibb Lettuce, Avocado Mayo on Warm Brioche, Potato Chips	
FISH TACOS	2 0
Cabbage, Salsa Verde, Pickled Onion	
FALAFEL SANDWICH	1 8
Housemade Pickles, Hummus, Tahini, Angel Bakery Pita Bread	
VEGAN BURGER	2 4
Housemade Patty, Olive Tapenade, Roasted Pepper Aioli, Arugula, Pretzel Bun, Sweet Potato Fries	
BURGER	2 9
Wagyu Beef, Bibb Lettuce, Tomato, Cabot Cheddar, Sesame Brioche	

L A R G E P L A T E S

FREE-RANGE CHICKEN PAILLARD	2 6
Shaved Fennel & Arugula Salad, Sauce Vierge GLUTEN-FREE	
TORCHED MISO HALIBUT	3 6
Shiitake Mushroom, Snow Peas, Mustard Greens GLUTEN-FREE	
BLACK ANGUS FLAT IRON STEAK	4 2
French Fries, Petite Salad, Chimichurri GLUTEN-FREE	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



NeueHouse
Madison Square