

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 Potatoes,
Choice of Applewood Smoked 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

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

**IMMUNITY
SHOT** 6
Ginger, Pineapple, Organic Agave,
Lemon, Cayenne

REFRESHERS

AJI LIBRE 10
Aji Dulce, Lemon, Tonic

SILK ROAD 10
Coconut Water, Ginger Beer, Turmeric

ZEN GARDEN 10
Cucumber, Mint, Lime, Soda

GRINDHOUSE 12
Espresso, Tonic, Ginger

**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

ADD :

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

Smoked Fish Roe, Caramelized 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

HOUSE MADE BREADS

12

Whipped Butter, Olive Oil, Balsamic Vinegar

MUSHROOM PÂTÉ

16

Pickled Vegetables, Grain Mustard, Focaccia

VEGAN

AHI TUNA TARTARE

24

Preserved Lemon, Sesame Lime Vinaigrette, Scallion, Taro Chips

GLUTEN-FREE

SOUPS 12

HEALING CHICKEN BROTH

Kelp Noodles, Green Onion, Chilis
GLUTEN-FREE

TOMATO SOUP

Calabrian Chili, Cheese Crostini

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 / Steak +16 / Seared Ahi Tuna +16

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

AUTUMN SQUASH BOWL 25

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

SUKI BOWL 28

Seared Faroe Island 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 18

House Made Fitness Bread, Kimchi Cheese, Crystalized Ginger
Add Egg +4

BLT 18

Applewood Smoked Bacon, Heirloom Tomato, Bibb Lettuce,
Avocado Mayo, Fries

FISH TACOS 20

Cabbage, Salsa Verde, Pickled Onion

FALAFEL SANDWICH 18

Housemade Pickles, Hummus, Tahini, Angel Bakery Pita Bread

VEGAN BURGER 24

Housemade Patty, Olive Tapenade, Roasted Pepper Aioli, Arugula, Pretzel Bun,
Sweet Potato Fries

BURGER 29

Wagyu Beef, Bibb Lettuce, Tomato, Cabot Cheddar, Sesame Brioche

L A R G E P L A T E S

SMOKED TOMATO RISOTTO 24

Burrata, Urfa, Oregano

FREE-RANGE CHICKEN PAILLARD 26

Shaved Fennel & Arugula Salad, Sauce Vierge

GLUTEN-FREE

TORCHED MISO HALIBUT 36

Shiitake Mushroom, Snow Peas, Mustard Greens

GLUTEN-FREE

BLACK ANGUS FLAT IRON STEAK 42

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