

BRUNCH *a la carte*

SATURDAY ~ SUNDAY
12 PM ~ 4:30 PM

BOTTOMLESS BOOZY BEVERAGES

CHOICE OF:
35pp

CHAMPAGNE
MIMOSAS
BELLINIS
BLOODY MARY
BLOODY MARIA
SPICY PASSION FRUIT
MARGARITA
(2 hour limit)

SIGNATURE COCKTAILS

CUCUMBER BLOODY MARY
Grey Goose Vodka, Fresh Cucumber,
Tomato Juice, Candied Bacon 16

THE GRAMERCY BELLINI
Pomegranate, Prosecco 14

WATERMELON MULE
Ketel One Vodka, Watermelon,
Ginger Beer, Lime 15

BLACK CHERRY WHISKEY SOUR
Basil Hayden's Bourbon, Black Cherry
Syrup, Lemon, Egg White 16

**SPICY PASSION FRUIT
MARGARITA**
Volcan Blanco, Passionfruit, Triple Sec,
Jalapeño, Agave, Lime, Tajin 16

**STRAWBERRY
DAIQUIRI**
Bacardi 4, Strawberries,
Luxardo Maraschino, Lime 16

CAFÉ CON LECHE MARTINI
Tito's Handmade Vodka, Espresso,
Mr. Black Coffee Liqueur, Condensed Milk,
Dulce de Leche Rim, Cuban Toast 20

APPETIZERS

LOBSTER BISQUE
Made in house from Scratch Daily 18

TRUFFLED DEVEILED EGGS ^v ^{GF}
Truffle Pearls, Truffle Powder
& Crispy Potatoes 16

**SMOKED SALMON &
CREAM CHEESE CROQUETTES**
Herb Vinaigrette, Black Garlic
Truffle Aioli 12

TUNA TARTARE
Avocado, Scallions, Sweet Soy
& Spicy Mayo 28

ENTRÉES

14oz MISO RIBEYE
Marinated with Miso, Garlic,
and Ginger. Served with Creamy
Mashed Potatoes 44

40oz TOMAHAWK RIBEYE
USDA NY Strip, Au Poivre Sauce,
Crispy Fries 149

**GRAMERCY'S SIGNATURE
FRIED RICE**
Sliced Filet Mignon, Scallions, Red
Onion, Chives, Garlic, Chili Oil,
Ikura, Micro Cilantro, Quail Egg 44

SESAME GARLIC NOODLES
Lo Mein, Garlic, Carrot, Scallion,
Mushrooms, Sesame Oil 28

AVOCADO TOAST ^v
Smashed Avocado on
Toasted Ciabatta served
with Breakfast Potatoes 14
Add Poached Farm Fresh Egg +3

CROQUE MADAME
Ham, Farm Fresh Egg, Gruyère Cheese,
Mornay Sauce, Croissant served with
Breakfast Potatoes 19

STEAK-N-EGGS
10 oz Skirt Steak served with
2 Farm Fresh Eggs, Breakfast
Potatoes & Hollandaise Sauce 38

CHICKEN-N-WAFFLES
Crispy Fried Chicken served
with Fluffy Belgian Waffles
and Maple Syrup 26

EGGS BENEDICT

2 Poached Farm Fresh Eggs,
English Muffin,
Hollandaise Sauce 19

ADD TO EGGS
CANADIAN BACON +3
SMOKED SALMON +7

SALADS

CAESAR SALAD
Romaine Lettuce, Parmesan, Garlic
Croutons & Caesar Dressing 19

BUTTER LETTUCE SALAD
Dotted with Crispy Gnocchi, Candied
Pecans, Parmesan & Finished
with a Wasabi Yuzu 18

ADD TO SALAD

CHICKEN BREAST 9 ~ SALMON 16 ~ 3 JUMBO SHRIMP 19

SIDES

BREAKFAST POTATOES 6
BUTTER MILK PANCAKE 7 ^v
BELGIAN WAFFLE 9

BACON 6
PORK SAUSAGE 6
FARM FRESH EGG (*your way*) 4

SWEETS

BROWNIE A LA MODE 14
TIRAMISU 11
PASSION FRUIT
POT DE CRÈME 11

^v VEGAN ^v VEGETARIAN ^{GF} GLUTEN FREE OPTIONS

18% Service Charge will be applied to every bill

*Consuming raw or undercooked meat, seafood of eggs, may increase your risk of food born illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.