

BREAKFAST MENU

GF - Gluten-Free | NF - Nut-Free | V - Vegan | DF - Dairy-Free | 🌿 - Wellness

BREAKFAST ESSENTIALS

Served With Choice of Juice, Conrad Blend Coffee or TeaLeaves Loose Leaf Tea

BATTERY PARK CONTINENTAL 24

Assorted Freshly Baked Pastries, Seasonal Fruit and Berries

STEEL CUT OATMEAL (V) 23

Light Agave, Mixed Berries, Maple Pecans

BOWLING GREEN (GF/NF/DF) 24 🌿

Red Quinoa, Scrambled Egg, Baby Tomato, Avocado, Cilantro

BREAKFAST CLASSICS

FULL AMERICAN BREAKFAST* (GF/NF) 38

Two Eggs Any Style, Choice of Applewood Smoked Bacon*, Pork Sausage* or Chicken Apple Sausage*, Herb-Scented Potato Medley

Served with Freshly Squeezed Orange Juice or Grapefruit Juice, Conrad Blend Coffee, Tea or Hot Chocolate

THREE EGG OMELET (GF/NF) 23

Breakfast Potatoes or Baby Mixed Greens and Choice of Three Fillings (Extra Filling +\$3): Vermont Cheddar | Gruyère | Goat Cheese | Bacon | Ham | Pork Sausage | Tomato | Spinach | Peppers | Onion | Mushroom | Asparagus

BREAKFAST SPECIALTIES

RISE & SHINE PARFAIT 15 🌿

Homemade Granola, Seasonal Fruit and Berries, Low-Fat Greek Yogurt

BIRCHER MUESLI (V) 14 🌿

Granny Smith Apples, Almond Milk, Passion Fruit, Banana, Almonds

STEEL CUT OATMEAL (V) 17

Light Agave, Mixed Berries, Maple Pecans

BLUEBERRY PANCAKES (NF) 20

Blueberry Compote, Lemon Curd

MARKET FRESH FRUIT AND BERRIES (GF/NF) 17 🌿

Seasonal Sliced Fruit and Berries, Candied-Ginger Greek Yogurt

TUSCAN AVOCADO TOAST (NF) 21 🌿

Cherry Tomato, Goat Cheese, Micro Herbs, Balsamic Reduction, Boiled or Poached Egg* +3
Udi's Gluten Free Bread Available

SMOKED ATLANTIC SALMON (NF) 26

Crème Fraîche, Horseradish, Dill, Tarragon, Capers, Red Onion, Tobiko Caviar, Bagels

CEREAL

12

Corn Flakes | Frosted Flakes | Special K
Shredded Mini Wheats | All Bran | Raisin Bran
Rice Krispies | Cheerios

Choice of: Almond, Soy, Coconut, Skim, 2% or Whole Milk

SIDES (GF/NF)

Applewood Smoked Bacon* 10

Farmer Pork Sausage* 10

Chicken Apple Sausage* 10

Organic Turkey Bacon* 10

Breakfast Potatoes (V) 8

Smoked Salmon* 15

Market Fresh Berries (V) 10 🌿

Avocado (V) 9 🌿

Choice of Toast (V) 5 - Whole Wheat, White, Rye,
Multi-Grain, English Muffin, Udi's Gluten-Free (6)

BEVERAGES

JUICE

Orange 8 | Grapefruit 9

Tomato 10 | Cranberry 8 | Apple 8

STILL OR SPARKLING BOTTLED WATER

Small 8 | Large 14

SOFT DRINKS 7

CONRAD BLEND COFFEE

Coffee 8 | Espresso 7 | Double 11 | Cappuccino 10 | Latte 10

TEALEAVES LOOSE LEAF TEA 7

Organic English Breakfast | Lavender Earl Grey |
Chai | Organic Green | Peppermint | Chamomile

HOT CHOCOLATE WITH WHIPPED CREAM 8

MILK 4

Whole Milk | Low-Fat | Skim | Soy Milk | Almond Milk

WELLNESS BLENDS 🌿

LIBERTY GREEN (GF/NF/DF) 12

Cold-Pressed Asparagus, Spinach, Kale, Basil, Mint, Cucumber, Celery, Honeydew, Granny Smith Apple

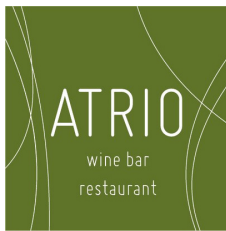
SUN RISE (GF/NF/DF) 12

Cold-Pressed Orange, Pineapple, Turmeric, Carrot

CHARGING BULL SMOOTHIE (GF) 12

Mixed Berries, Red Grapes, Red Cabbage, Almond Milk, Low-Fat Greek Yogurt

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



SPRING COLLECTION

SPRING STARTERS

SOUP DU JOUR 12

HUMMUS (NF/V) 17

Harissa | Pickled Red Onions | Watercress | Garlic Pita Chips

CRISPY CALAMARI (NF) 21

Pepperoncini | Caper Berries

SPRING COBB SALAD* (GF) 22

Shaved Lettuce | Snap Peas | Mango | Grilled Chicken | Heirloom Tomatoes
Marcona Almonds | Creamy Citrus Dressing

CLASSIC CAESAR SALAD (NF) 22

Crispy Romaine | Garlic Croutons | Shaved Grana Padano | House-Made Caesar Dressing
Add Grilled Chicken Breast* +10 | Salmon* +14 | Hanger Steak* +18

GRILLED CHICKEN PAILLARD* (NF) 25

Organic Lettuce | Shaved Crisp Vegetables | Feta Cheese | Lemon-Oregano Vinaigrette

SOBA NOODLE SALAD* (NF) 26

Seared Tuna | Cucumber | Sugar Snaps | Spicy Miso Vinaigrette

BATTERY PARK'S FAVORITE

All Sandwiches and Burgers are served with Fries or a Side Salad

BEYOND BURGER (V) 26

Almond Milk Mozzarella | Butter Lettuce | Hass Avocado | Tomato | Vegenaise

'ALL NATURAL' GRILLED CHICKEN SANDWICH* (NF) 23

Triple Crème Brie | Roasted Tomatoes | Arugula | Avocado Aioli

'AMERICAN WAGYU BEEF' HOT DOG 'BANH MI'* (NF) 23

Pickled Vegetables | Spicy Sriracha Aioli

'CERTIFIED ANGUS BEEF' BURGER* (NF) 28

Aged Cheddar | Tomato | Garlic Aioli | Onion Ring | Pickles

SEASONAL ESSENTIALS

CAVATELLI PASTA 28

Prosciutto | Pine Nuts | Watercress | Ricotta Salata

FIRE-ROASTED SALMON* (NF) 34

Quinoa | Baby Kale | Fava Beans | Spring Onions | Basil Seed Vinaigrette

GRILLED HANGER STEAK* (NF) 42

Grilled and Sliced | Crispy Tater Tots | Special Steak Sauce

STONE FIRED PIZZA

MARGHERITA PIZZA (NF) 22

San Marzano Tomato | Fresh Mozzarella | Sweet Basil

SPINACH & RICOTTA PIZZA (NF) 22

Garlic Confit | Fresh Mozzarella

DESSERT

RASPBERRY CHEESECAKE 14

Rose Honey

CHOCOLATE MOUSSE DOME 14

Crème Chantilly

LEMON MERINGUE TART (NF) 14

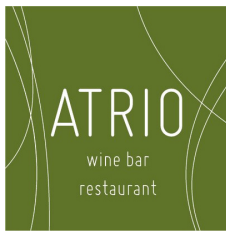
Fresh Strawberries

HONEY GOAT CHEESE PANNA COTTA (NF) 14

Lavender Coulis

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DINNER COLLECTION

SPRING STARTERS

SOUP DU JOUR 12

SHERRY MARINATED OLIVES (NF/V) 10

Focaccia Crostini | Extra Virgin Olive Oil | Mixed Herbs | Citrus | Maldon Sea Salt

SALT-BAKED BEET SALAD (GF/NF) 21

Lavender Goat Cheese Mousse | Arugula | Strawberry | White Balsamic

HUMMUS (NF/V) 17

Harissa | Pickled Red Onions | Watercress | Garlic Pita Chips

CLASSIC CAESAR SALAD (NF) 22

Crispy Romaine | Garlic Croutons | Shaved Grana Padano | House-Made Caesar Dressing
Add Grilled Chicken Breast* +10 | Salmon* +14 | Hanger Steak* +18

TUNA CARPACCIO* 25

Crispy Shallots | Preserved Lemon | Garlic Confit | Oregano Vinaigrette

CRISPY CALAMARI (NF) 22

Peperoncini | Caper Berries

CHICKEN WINGS* 21

Hoisin BBQ or Buffalo-Style (GF/NF)

BATTERY PARK'S FAVORITE

BEYOND BURGER (V) 26

Almond Milk Mozzarella | Butter Lettuce | Hass Avocado | Tomato | Vegenaise

'ALL NATURAL' GRILLED CHICKEN SANDWICH* (NF) 23

Triple Crème Brie | Roasted Tomatoes | Arugula | Avocado Aioli

'CERTIFIED ANGUS BEEF' BURGER* (NF) 28

Aged Cheddar | Tomato | Garlic Aioli | Onion Ring | Pickles

HARVEST ESSENTIALS

ROASTED WHOLE CAULIFLOWER (GF) 22

Grilled Onions | Caper Berries | Romesco Sauce

SOBA NOODLE SALAD* (NF) 26

Seared Tuna | Cucumber | Sugar Snaps | Spicy Miso Vinaigrette

PAN-ROASTED BRANZINO* (NF) 34

Israeli Couscous | Spring Peas | Pepperonata

FIRE-ROASTED SALMON* (NF) 34

Quinoa | Baby Kale | Fava Beans | Spring Onions | Basil Seed Vinaigrette

PAN-ROASTED ORGANIC CHICKEN BREAST* (NF) 34

Country Potatoes | Cremini Mushrooms | Snap Peas

CAVATELLI PASTA 28

Prosciutto | Pine Nuts | Watercress | Ricotta Salata

GRILLED 'CERTIFIED ANGUS BEEF' HANGER STEAK* (NF) 45

Asparagus | Polenta Croutons | Pink Peppercorn Reduction

STONE FIRED PIZZA

B.Y.O PIZZA (CHOICE OF 3) 24

Pepperoni | Sausage | Mushrooms | Chorizo | Ham
Peppers | Onions | Olives

MARGHERITA PIZZA (NF) 22

San Marzano Tomato | Fresh Mozzarella | Sweet Basil

SPINACH & RICOTTA PIZZA (NF) 22

Garlic Confit | Fresh Mozzarella

ROASTED TOMATO & BACON PIZZA 23

Fresh Mozzarella | Sweet Basil

ACCOMPANIMENTS

ROASTED CAULIFLOWER (GF/NF/V) 15

Sun-Dried Tomatoes | Fava Beans

GRILLED ASPARAGUS (GF/NF/V) 12

Lemon Zest | Pink Peppercorn

COUNTRY POTATOES (GF/NF) 12

Fresh Thyme | Shallots | Parmesan

ATRIO FRIES (NF) 12

Truffle | Parmesan | Chives | Garlic Aioli

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