

tbsp



weekend brunch

Serving Saturday & Sunday from 10am–4pm
17 West 20th Street (Btw 5th & 6th Avenues)
646.230.7007 www.spoonnyc.com

sides

Choice of three house-made scones
and/or muffins served
with sweet cream butter and
our own Spoon jams
\$5

House-seasoned, local,
organic pork sausage patties
\$4

Double-smoked
local organic bacon
\$4

Seasonal fruit salad
\$5

Gorgonzola grit patties
\$4

French fries
\$5

Shitake mushroom hash browns
\$4

Mixed greens
\$5

Toast
\$2

Spoon to-go!

Bring Spoon
home with you...

seasonal jams,
cake mixes, ice
cream, sorbet,
mac & cheese,
chicken pot pie,
spinach lasagna,
and Stumptown
coffee beans by
the pound!

drinks

Fresh-squeezed orange juice
\$3

Fresh-squeezed grapefruit juice
\$3

Excellent Virgin Mary
\$5

House-made lemonade
\$3

Pellegrino
\$3

Mighty Leaf assorted teas
\$2

Stumptown coffee

Coffee
\$3

Latte/Cappuccino
\$4

Espresso
\$3

Americano
\$3

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- We exclusively use Stumptown Direct Trade Coffee •
 - Breads from Balthazar Bakery •
 - All meat and eggs are locally sourced and organic •

egg etc.

Baked Eggs in a Skillet
Herbed Shitake mushroom and
Russet potato hash, with or without
house-seasoned pork sausage, fresh spinach,
2 eggs and a crisp Parmesan crust
with whole grain toast
\$12

Eggs Spaniard
Pan tomate, shaved Manchego cheese,
2 perfectly poached eggs,
double-smoked bacon and
fresh pico de gallo
served with seasonal greens
\$12

Huevos Rancheros
Corn tortilla with two lightly fried eggs,
black beans, tomatillo salsa,
crème fraîche, cheddar cheese
served with a buttermilk biscuit
\$14

Farmers Plate
2 Eggs (any style) served with bacon or sausage,
hash browns, toast and mixed greens
\$12

TBSP Omelette
Shaved Gruyère cheese,
Cremini mushrooms, broccoli rabe
served with Shitake mushroom hash browns
and mixed greens
\$11
add Vermont cheddar cheese, Manchego cheese,
feta cheese, peppers, spinach, onions, or tomatoes
\$1 each

Bacon Egg & Cheese Panini
Farm-raised eggs, double smoked bacon and
Vermont sharp cheddar on a potato onion roll
served with Shitake mushroom hash browns
\$10

savory plates

Brook Trout and Grits
Pan-seared Brook trout
with lemon zest and thyme, and
served with Gorgonzola grits patty,
frisée and radicchio
\$12

Lox and Bagel
Multi-seed bagel with
famous Acme smoked salmon,
cream cheese, shaved red onion,
vine-ripened tomato and caper berries
served with greens
\$12

BLTA
Double-smoked bacon,
oven roasted tomatoes,
butter lettuce and avocado
on Balthazar baguette
with harissa aioli
served with mixed greens
\$11

TBSP Burger
100% grass-fed Angus beef burger with grilled red onion, house-made dill pickle,
Bibb lettuce and tomato on a grilled Balthazar onion bun with crispy fries
\$12

add Vermont cheddar cheese, bacon, avocado, or egg
\$1.50 each

breakfast/comfort

*Spoon's Famous
Buttermilk Pancakes*
Buttermilk pancakes
with fresh whipped cream and
Vermont blueberry maple syrup
with double-smoked bacon
\$10

add shaved Valhrona chocolate
\$1

*Best Ever Granola
and House-made Yogurt*
Spoon's best ever granola with
house-made yogurt, fresh seasonal fruit
and a wildflower honey drizzle
\$9

*Cinnamon Brioche
French Toast*
With fresh blueberries, stone fruit and
homemade whipped cream
served with double smoked bacon
\$12

kid stuff

Short Stack
Buttermilk pancakes
with Spoon maple syrup
\$7

Eggs & Chips
Two scrambled eggs
served with crispy chips
\$7

Grilled Cheese
Grilled Vermont cheddar
on whole wheat toast
served with crispy fries
\$7

PBJ
old fashioned peanut butter
& Spoon grape jam
on whole grain bread
served with apples & honey
\$7

