

BRUNCH

Saturday and Sunday 11:00AM-3:00PM

MEAT & CHEESE CHARCUTERIE

Choice of 3 Cheeses served with
Chef's Selection of Charcuterie **24**
Beecher's Flagship Reserve, Cow,
New York
Berkshire Blue Cheese, Cow,
Massachusetts
Beecher's Dutch Hollow Dulcet,
Cow, New York
Beecher's Marco Polo, Cow,
New York

STARTERS

Freshly Baked NY Bagel **6**
Sausage, bacon or turkey sausage
10
Farmer's Market Fruit Cup **10**
Baker's Granola and Yogurt Parfait
10
Deviled Organic Eggs **8**
Mac and Cheese **10**
Seasonal Muffins **5**
Croissant **5**
Sautéed Garlic Spinach **8**
Avocado Toast **7**

BEVERAGES

Bellini, mimosa or bloody mary
carafe **30**
Signature Cocktail **10**
Bottled Beer **8**

MAINS

Eggs Benedict **21**
served with oven roasted potatoes

3 Egg Omelet Your Way **19**
(choice of two – spinach, pepper, onion, mushroom, tomato, bacon,
ham, swiss, cheddar) served with toast and oven roasted potatoes
additional ingredients **+1**

Brioche French Toast **18**
with fresh berries
served with new york state maple syrup, butter and powdered sugar

Belgian Style Waffle **17**
with fresh berries
served with new york state maple syrup, butter and powdered sugar

Chicken Wings **17**
buffalo or BBQ

Cobb Salad **19**
grilled chicken, avocado, hardboiled egg, tomatoes, bacon,
crumbled blue cheese, buttermilk dressing

LCL LaFrieda Burger **21**
swiss, cheddar, blue cheese, or american
served with chips, house salad or fries

Turkey Burger **17**
served with chips, house salad or fries

Roasted "Free Bird" Chicken **25**
seasonal vegetables or hand cut fries

Roasted Salmon **28**
parsnip puree, roasted cauliflower and fennel

LCL Lox Platter **19**
with smoked salmon,
choice of bagel, cream cheese, capers, onions and lemon

Steak and Eggs **30**
grilled steak with two eggs your way
served with oven roasted potatoes

consuming raw or undercooked meat, seafood and eggs may increase your
risk of food borne illness
20% service charge is included for parties of 6 or more and is distributed to your
service team



BRUNCH

Saturday and Sunday 11:00AM-3:00PM

COFFEE 6



Coffee
Espresso
Americano
Macchiato
Cappuccino
Mocha
Latte
Iced Coffee
Hot Chocolate
Extra Shot 1

TEA LEAVES 6



Long Life Green
Oolong
Breakfast
Earl Grey with Lavender
Monsoon Chai
Chamomile Blossoms
Peppermint
Energy Jetlag AM

BOTTLED COLD PRESS JUICE 10



All Greens with Apple
All Greens with Apple, Lemon,
and Ginger
Grasshopper
Orange Juice
Pineapple Coconut Water
Mr. B
C-Sharp

consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness

20% service charge is included for parties of 6 or more and is distributed to your service team



Our Sourcing Promise
We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



THE WESTIN NEW YORK GRAND CENTRAL
212 East 42nd Street, New York, NY, 10017
212 490 8900

THE WESTIN
NEW YORK
GRAND CENTRAL