

IN ROOM DINING BREAKFAST 7:00AM- 11:30AM



Where the market makes the menu

BAKERY

Baked Goods

Chive & Cheddar Scone	6
Croissant – Chocolate & Plain	6
Orange Spice Muffin	6
GF Blueberry Muffin	6
House Made English Muffin	6
Assorted Pastry Basket	22
Visit B & L Bakery for La Colombe coffee and our house made pastries on the go.	nd

Fruits & Grains

Greek Yogurt Parfait16 Gluten Free Granola, Berries
Gluten Free Granola
Coconut Açai Bowl
Organic Fruit Bowl18
Nature's Path Organic Heritage Flakes12

Add ons Berries +10 ; Bananas +6

Classics

Avocado Toast	20
Cilantro, Chilies, Sunflower Seeds, 7 Minute Egg	1
The Schmear Toasted Bagel, Smoked Salmon, Cream Cheese	
Pumpkin Pie Spiced Pancakes Slow Cooked Apples, Whipped Cream	18
Classic Buttermilk Stack	18
Croissant French Toast	

Eggs & Plates

LES Omelet2	23
Smoked Salmon, Sweet Onions, Chive Crear	η
French Omelet2	23
Gruyere Cheese, Mushrooms & Leeks	
Two Eggs, Any Style	
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BURGERS AND HANDHELDS

WITH A CHOICE OF FRIES OR SALAD

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Egg Salad Sandwich15 Lettuce, Tomato, Seven Grain Bread
BEC & Hash Brown19 On our House-Made English Muffin
THE "BLD"
Breakfast Burger23 Fried Egg, BLT, Special Sauce, English Muffin
B & L Burger19 Lettuce, Tomato, Pickle, New School American Special Sauce on our House-Made Potato Bun

SIDES

Two Eggs - 6
Any Style
Pork or Chicken Sausage - 8
Bacon - 8
Hash Brown - 6
French Fries - 9
Half Avocado - 6
Toast - 4
White, Wheat, Seven Grain, or Gluten Free
Mac n' Cheese - 14





IN ROOM DINING ALL DAY 11:30AM-11:00PM



B&L is the *Tea*

Starters & Sharables

Shrimp Cocktail	.18
Mom's Matzoh Ball Soup	.13
Mushroom Barley Soup	.13
French Onion Dip House Made Potato Chips	.9
Baja Shrimp Tacos	

Salads

Salmon & Avocado Salad Crisp Buckwheat, Shiitake, Nori Vinaigrette	25
Union Square ChoppedSherry-Shallot Vinaigrette	15*
Chicken Cobb Salad Treasure Cave Blue Cheese, Bacon, Tomato Avocado, Red Onion, Ranch Dressing	22*
Wedge Caesarlceberg Wedge, Parmesan Croutons	15*

*Add Organic Chicken or Salmon + 10 Add Petit Steak +14

SIDES

French Fries - 9

Mac n' Cheese - 14

Stir Fried Rice - 12

Roasted Brussel Sprouts - 10

Smoked & Grilled Squash - 10

Seasonal Vegetable Medley - 10

Steamed or Sautéed

Burgers & Handhelds

ALL BURGERS AND HANDHELDS COME WITH A CHOICE OF FRIES OR SALAD

B & L Burger
The Veggie Burger19 Lettuce, Tomato, Pickle, New School American Special Sauce on a Housemade Potato Bun
House Roast Turkey Club19 Bacon, Lettuce, Tomato & Mayo
The "BLD"22 Organic Chicken Breast, BLT, Fried Egg Miso Mayo
Reuben23 Housemade Pastrami, Kimchee Swiss Cheese, Jeju Island Dressing
Maximo's Cuban Sandwich20 Pork Loin, Ham, Pickles, Mustard
Gyro Tacos Beef & Lamb, Tzatziki, Chopped Salad (2)15 (4)28

Mains

Roast Free Range ChickenFrench Fries	28
Grilled Faroe Island Salmon Arugula-Quinoa Salad, Salsa Verde	29
Tagliatelle 'Bolognese' Grilled Mushroom Ragu	21
N.Y. Strip 12 oz Au Poivre	46
Sirloin Steak 8 oz French fries, Au Poivre	29
"Shake-n-Bake" Pork Chop Apple Sauce	32





ALL DAY 11:30AM- 11:00PM



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Milkshakes	
'Elvis' Peanut Butter, Banana, Candied Bacon	12
Black & White	12
Strawberry	12
French Vanilla	12
Sweets	
B & L Bakery Pie à la Mode Choice of Housemade Ice Cream	11/15
Chocolate Tres Leches Chocolate-Soaked Vanilla Sponge Cake, Whipped Cream	11
Romina's Cheesecake Macerated Strawberries	14
Housemade Ice Creams & Sorbets Single Scoop Three Scoops	
Boozy Milkshakes	
Grasshopper Mint Chip, Crème de Cacao, Crème de Menthe	16
Espresso Martini Milkshake Copalli Cocao, Galliano Ristretto, Espresso, Coffee Ice Cream	
Peanut Butter MilkshakeSkrewball Peanut Butter, Vanilla Ice Cream	16
B & L Hot Chocolate Topped with Whipped Cream	6





ALL DAY 11:30AM- 11:30PM



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WINE BY THE GLASS

	-1/8
KE'S	

A seasonal, rotating white & red that goes well with all of our favorite diner fare!

House White	10
House Dod	10

SPARKLING

Prosecco, Jeio, Veneto, NV	10
Cava Rosé, i Raventos, 2022	15
WHITES	
Sandwich White Wagner Stempal, Riesling, GR, 2022	12 •

Classic Chardonnay	13
Heron Wines, CA, 2022	

Sauvignon Blanc Sipper	.12
Frenzy, Marlborough, NZ, 2023	

ROSÉ

The One and Only	.12
Peyrassol, Cotes de Provence, 2022	

REDS

The Steak and Burger Red	.13
Torres, Tempranillo, Ribera del Duero, SP, 2020	
Light and Delicious Pinot Noir	

Averderi, Piriot Noir, Willdriette V	vulley, OR, 2022
The Cabernet	15

The Cabernet
Brendel, Cabernet Sauvignon
North Coast, CA, 2021

Decis
Sunday Beer Co
Bitburger Brewery7 Pilsner, DE, 4.8%
Sixpoint Brewing Co
Sixpoint Brewing Co
Left Hand Brewing Co
Down East Cider House7 Cider, MA, USA, 5.1%
Non-Alcoholic

COCKTAILS - \$16

\$10 ALL DAY SPRITZ Aperol, Cizano Prossecco, Soda



BOOZY



34th St Vesper Bombay Dry Gin, 42 Below Vodka Cinzano Blanc & Dry Orange Bitters

Rosita

Altos Blanco Tequila, Campari Blanc Vermouth, Grapefruit Bitters





B&L Old Fashioned Jim Beam Bourbon, Demerara Mole Bitters Or have it as an Old-Fashioned Arnold Palmer - with Lemon & Iced Tea

CITRUSY

Dirty Shirley 42 Below Vodka House Made Grenadine, Lime, Sprite





Right From Hells Kitchen Altos Blanco Tequila, Mathilde Crème de Cassis, Ginger, Lime, Soda

Second Date Material Jim Beam Bourbon, Crème de Cacao Maple, Lemon



FROZEN

Frozen Coquito Bacardi Rum, Coconut Cream Coconut Milk, Baking Spices Make it a Coquito con Café +2





Phoney Negroni12	,
Aplos Ume Spritz12	2

N/A BEVERAGES

Regular or Diet Coca Cola	5 8 6
Teas by H. Harney & Sons English Breakfast, Darjeeling, Earl Grey Mint, Chamomile, Gunpowder Green Coffee by La Colombe	5
English Breakfast, Darjeeling, Earl Grey Mint, Chamomile, Gunpowder Green	

